

APPETIZERS

SIAM GARDEN TARD THAI (<i>Appetizer Sampler</i>)	. . . \$ 25
Selection of Thai appetizers includes spring rolls (3), satay (3), samosa (3), crispy pouches (3) and shrimp cakes (3).	
PEEK GAI TORD (<i>Chicken Wings</i>)	. . . \$ 11
Deep fried marinated chicken wings served with sweet chili sauce.	
TORD MUNKUNG (<i>Shrimp Cakes</i>)	. . . \$ 11
Deep fried marinated minced shrimp cakes, served with plum sauce.	
KUNG TORD (<i>Fried Jumbo Shrimp</i>)	. . . \$ 12
Deep fried jumbo shrimp, served with chili sauce.	
TOONG TONG (<i>Crispy Pouches</i>)	. . . \$ 9
Crispy pouches filled with vegetables and tofu, served with carrot and turnip sauce.	
POH PIA KUNG (<i>Shrimp Spring Rolls</i>)	. . . \$ 10
Deep fried shrimp rolls filled served with carrot and turnip sauce.	
POH PIA (<i>Spring Rolls</i>)	. . . \$ 8
Deep fried spring rolls filled with glass noodles, vegetables and tofu, served with carrot and turnip sauce.	
MIXED SATAY	. . . \$ 10
Marinated grilled skewers of beef and chicken with curry powder served with traditional Thai peanut sauce and cucumber salad.	
KANOM JEEP KUNG (<i>Shrimp Dumplings</i>)	. . . \$ 10
Home-made dumplings filled with minced shrimp, served in an Asian steamer basket with spicy soy sauce.	

18% gratuity will be added for parties of 6 or more people

(*) Dishes that are traditionally spicy

SALADS

- * PAR KUNG (*Shrimp and Thai Herbs Salad*)** . . . \$ 11
Spicy salad of marinated boiled shrimp with chili paste in oil and fresh Thai herbs.
- * LARB GAI or MOO (*Minced Chicken or Pork Salad*)** . . . \$ 10
Salad of marinated minced chicken or pork or beef served with fresh herbs and crispy baby iceberg lettuce.
- * YAM GAI, MOO or NUA (*Grilled Meat Salad*)** . . . \$ 10
Spicy Thai style salad with marinated grilled chicken, pork or beef with fresh lemon juice and chili.
- * YAM PLAMEUK KUNG (*Shrimp and Squid Salad*)** . . . \$ 11
Spicy Thai style salad with marinated shrimp and squid with chili, lime juice and fresh Thai herbs.
- * SOM TAM THAI (*Green Papaya Salad*)** . . . \$ 10
Thai style green papaya salad with cherry tomatoes, string beans, peanuts, lemon juice and palm sugar.
- * YAM WOONSEN (*Spicy Glass Noodles Salad*)** . . . \$ 11
Spicy Thai style glass noodle salad with shrimp, minced pork, lemon juice, soy sauce and fresh Thai herbs.
- KUNG GARDEN (*Jumbo Shrimp Avocado Salad*)** . . . \$ 13
Mixed salad with grilled jumbo shrimp topped with avocado sauce.

SOUPS

- * TOM YUM KUNG (*Tom Yum Soup with Shrimp*)** . . . \$ 10
A signature Thai soup with shrimp, straw mushrooms, fresh lemon juice and Thai herbs.
- * TOM KHA GAI (*Coconut Milk Soup with Chicken*)** . . . \$ 10
A traditional soup of tender sliced chicken in coconut milk with chili paste and Thai herbs.
- * TOM YUM GAI (*Tom Yum Soup with Chicken*)** . . . \$ 9
Spicy Thai soup with chicken, straw mushrooms, fresh chili and lemon juice.
- KEAW NAM (*Wonton Soup with Shrimp*)** . . . \$ 11
Wonton dumpling soup with shrimp and red pork.
- LEG NAM GAI (*Thai Noodle Soup*)** . . . \$ 10
Thai style noodle soup with chicken and bean sprouts.

FRIED RICE

- KAO PAD GAI, MOO, NUA or ROUMMITS** (*Fried Rice*) . . . \$14
Stir fried jasmine rice with egg, chicken, pork, beef or mixed meat topped with fried egg.
- KAO PAD KUNG or TALAY** (*Fried Rice with Shrimp or Seafood*) . . . \$15
Stir fried jasmine rice with egg, and your choice of shrimp or mixed seafood –shrimp, squid, crab meat, and topped with fried egg.
- * **KAO PAD BAI HOLAPA** (*Spicy Fried Rice with Thai Basil*) . . . \$ 15
Spicy fried rice with Thai basil, Thai chili and chicken, beef or pork.

NOODLE DISHES

- PAD THAI GAI, KUNG** (*Pad Thai*)
Stir fried rice noodles with tamarind juice, tofu, egg, and chicken or shrimp, served in a delicate egg wrap. . . . \$ 15
with shrimp . . . \$ 17
- LARD NHA TALAY** (*Noodles in Sauce with Seafood*) . . . \$ 17
Stir fried wide rice noodles topped with a thick sauce of mixed seafood (scallops, shrimp, squid), kale, vegetables and fermented soybeans.
- LARD NHA GAI, MOO or NUA** (*Noodles in Sauce*) . . . \$ 15
Stir fried wide rice noodles topped with a thick sauce of sautéed chicken, pork or beef, kale, vegetables and fermented soybeans.
- PAD SE-EW KUNG, GAI, MOO or NUA** (*Pad Se-ew Noodles*)
Stir fried rice noodles with kale in soy sauce and your choice of
shrimp . . . \$ 17
chicken, pork or beef . . . \$ 15
- PAD MEE LEUNG KUNG, GAI, MOO or NUA** (*Yellow Noodles*)
Stir fried round yellow egg noodles with market vegetables in soy sauce and your choice of
shrimp . . . \$ 17
chicken, pork or beef. . . . \$ 15
- * **PAD KEEMAW KUNG, GAI or NUA** (*Spicy “Drunken” Noodles*)
Spicy stir fried wide rice noodles with fresh chili peppers, Thai basil in chili paste and your choice of
shrimp . . . \$17
chicken or beef. . . . \$15

CURRY DISHES (served with steamed jasmine rice)

- * **PHA-NAENG GAI** (*Penang Curry with Chicken*) . . . \$ 20
Sliced chicken sautéed in Penang curry and coconut milk with vegetables and ground peanuts.
- * **CHU-CHEE KUNG** (*Chu-chee Curry with Shrimp*) . . . \$ 23
Shrimp sautéed in chu-chee curry and coconut milk with vegetables and kaffir leaves.
- * **PHAD PRIK THAI OON** (*Red Curry with Peppercorns*) . . . \$ 20
Sliced beef or chicken sautéed in red curry and coconut milk with green pepper corns and Thai basil
- * **KEANG KEAW WHAN KUNG, GAI or NUA** (*Green Curry*)
Green curry with Thai egg plant, coconut milk, fresh chili, Thai basil and your choice of
shrimp . . . \$ 20
chicken or beef . . . \$ 18
- * **KEANG PHED PED YANG** (*Red Curry with Pineapple and Duck*) . . . \$ 20
Red curry with roast duck in coconut milk, cherry tomatoes, pineapple and Thai basil.
- * **KEANG PHED GAI YANG** (*Red Curry with Pineapple and Chicken*) . . . \$18
Red curry with sliced chicken in coconut milk, cherry tomatoes, pineapple and Thai basil.
- * **KEANG GAI NORMAI** (*Red Curry with Bamboo Shoots*) . . . \$18
Red curry with sliced chicken and bamboo shoots in coconut milk.
- * **KEANG KA-REE GAI** (*Yellow Curry*) . . . \$18
Yellow curry and coconut milk with sliced chicken, potatoes, cherry tomatoes and onions.
- * **KEANG MASSAMAN GAI** (*Massaman Curry*) . . . \$18
Massaman curry with sliced chicken, coconut milk, peanuts, potatoes, onions topped with fried shallots.

(* Dishes that are traditionally spicy)

MAIN DISHES (served with steamed jasmine rice)

FISH AND SHELLFISH

- HOI SHALL KUNG PAD BROCCOLI** (*Broccoli with Shrimp/Scallops*) . . . \$ 23
Stir fried broccoli with scallops and shrimp in oyster sauce.
- * **KUNG KATIAM** (*Garlic Shrimp*) . . . \$ 23
Thai style sautéed shrimp with garlic and pepper.
- * **SUKI TALAY** (*Glass Noodles with Seafood*) . . . \$ 23
Thai style glass noodles stir fried with mixed seafood (scallops, shrimp and squid) and vegetables in sesame sauce.
- * **PLA PAD PRIK** (*Fish in Sweet and Sour Chili Sauce*) . . . \$ 20
Fried fillet of basa fish with sweet and sour chilli sauce
- * **PLA PAD KHING** (*Fish in Ginger Sauce*) . . . \$ 20
Fried fillet of basa fish with ginger sauce.

MEAT AND POULTRY

- PED – RON** (*Braised Cinnamon Duck*) . . . \$24
Braised duck with Chinese spices and cinnamon.
- * **GAI PAD MED MAMOUNG** (*Chicken with Cashew Nuts*) . . . \$21
Sautéed chicken breast with cashew nuts and vegetables in oyster sauce.
- * **GAI, MOO or NUA PAD BAI HOLA PA** (*Choice of Meat with Basil*) . . . \$20
Your choice of sliced chicken, pork or beef sautéed with fresh chili and Thai basil in oyster sauce.
- * **GAI NORMAL** (*Minced Chicken with Bamboo Shoots*) . . . \$ 18
Sautéed minced chicken with bamboo shoots, fresh chili and Thai basil.
- * **PAD PED GAI, MOO or NUA** (*Choice of Meat in Red Curry Sauce*) . . . \$20
Sautéed sliced chicken, pork or beef with red curry, cherry tomatoes, coconut milk and Thai chili peppers.
- PAD WOON-SEN KUNG, GAI, MOO or NUA** (*Stir Fried Glass Noodles*)
Glass noodles stir fried with egg, white cabbage and vegetables in soy sauce and your choice of
- shrimp . . . \$20
 chicken, pork or beef . . . \$18

(*) Dishes that are traditionally spicy

MAIN DISHES (continued)

PAD PREAW WHAN KUNG, GAI or MOO (*Sweet and Sour Stir Fry*)

Your choice of

shrimp . . . \$20
chicken or pork . . . \$18

sautéed with vegetables in sweet and sour sauce

PAD ROUMMITR PAK KUNG, GAI, MOO or NUA (*Stir Fried Vegetables*)

Stir fried selection of market vegetables in oyster sauce with

shrimp . . . \$20
chicken, pork or beef. . . \$18

SIDE DISHES

KAO PLAW

Additional portion of jasmine rice - small . . . \$ 2
- large . . . \$ 4

STICKY RICE

Additional portion of jasmine sticky rice - small . . . \$ 2

BROWN RICE

Additional portion of jasmine brown rice - small . . . \$ 3

BOILED NOODLES . . . \$ 3

BOILED GLASS NOODLES . . . \$ 4

CUCUMBER SALAD . . . \$ 3

Diced cucumber, shallots and fresh chili in sweet sauce.

PAK ROUMMITR . . . \$ 6

A side order of stir-fried market vegetables.

SIAM GARDEN SAUCES (additional portions)

HOME MADE PEANUT SAUCE - small portion . . . \$ 1
- large portion . . . \$ 3

OTHER MADE TO ORDER ENTRÉE SAUCES . . . \$ 7

ADDITIONS/ SUBSTITUTIONS

Egg, noodles . . . \$ 1
Tofu, vegetables . . . \$ 2
Chicken, beef, pork . . . \$ 3
Shrimp or scallops . . . \$ 4
Shrimp or scallops (substitution) . . . \$ 2

VEGETARIAN MENU

APPETIZERS

- VEGETARIAN TARD THAI (*Vegetarian Appetizer Sampler*)** . . . \$ 24
Selection of vegetarian appetizers: samosa (3), spring rolls (3), vegetarian crispy pouches (3), tofu satay (3) and fried tofu (3).
- SAMOSA** . . . \$ 9
Deep fried pastry filled with vegetables and curry powder, served with yogurt sauce.
- VEGETARIAN TOONG TONG (*Vegetarian Crispy Pouches*)** . . . \$ 9
Crispy pouches filled with vegetables and tofu, served with carrot and turnip sauce.
- POH PIA PAK (*Vegetarian Spring Rolls*)** . . . \$ 8
Deep fried spring rolls filled with vegetables, glass noodles and tofu, served with carrot and turnip sauce.
- SATAY PED JE (*Vegetarian Duck Satay*)** . . . \$ 11
Grilled skewers of marinated vegetarian duck with curry powder served with traditional Thai peanut sauce and cucumber salad.
- SATAY TAWHOO (*Tofu Satay*)** . . . \$ 10
Grilled skewers of marinated special tofu with curry powder served with traditional Thai peanut sauce and cucumber salad.
- TAWHOO TORD (*Fried Tofu*)** . . . \$ 10
Fried firm tofu served with sweet chili sauce and ground peanuts.

SALADS and SOUPS

- YAM ROUMMITR JE TAW HOO (*Salad with Fried Tofu*)** . . . \$ 9
Vegetarian mixed salad with bean sprouts, string beans, topped with fried firm tofu and peanut sauce.
- * SOM TAM THAI JE (*Green Papaya Salad*)** . . . \$ 10
Thai style green papaya salad with palm sugar, cherry tomatoes, string beans, lemon juice, soy sauce and peanuts.
- * TOM KHA TAW HOO (*Coconut Soup with Tofu*)** . . . \$ 9
Soft tofu and coconut milk soup with straw mushrooms, fresh chili and lemongrass.
- * TOM YUM TAWHOO (*Tom Yum Soup with Tofu*)** . . . \$ 9
Thai signature soup with soft tofu, straw mushrooms, lemon juice and fresh Thai herbs.

FRIED RICE and NOODLE DISHES

KAO PHAD PAK (<i>Vegetarian Fried Rice</i>)	. . . \$12
Vegetarian fried rice with mixed vegetables and tofu.	
* KAO PHAD HOLAPA TAWHOO (<i>Spicy Fried Rice with Basil</i>)	. . . \$15
Spicy vegetarian fried rice with tofu, Thai basil, chili and soy sauce.	
PHAD THAI PAK (<i>Vegetarian Pad Thai</i>)	. . . \$15
Stir fried rice noodles with tamarind juice, tofu, bean sprouts and mixed vegetables.	
PHAD SE-EW TAWHOO or PED JE (<i>Pad Se-ew Noodles</i>)	. . . \$15
Stir fried rice noodles with tofu or vegetarian duck and kale.	
- (<i>with vegetarian duck</i>)	. . . \$17

CURRY DISHES (served with steamed jasmine rice)

* KEANG KEAW WHAN TAWHOO (<i>Green Curry with Tofu</i>)	. . . \$17
Spicy green curry with firm tofu, straw mushrooms, fresh chili, Thai sweet basil and coconut milk.	
* PHA-NAENG TAWHOO or PED JE (<i>Penang Curry</i>)	. . . \$17
Tofu in Penang curry, ground peanuts, coconut milk and mixed vegetables.	
- (<i>with vegetarian duck</i>)	. . . \$20
* KEANG PHED TAWHOO or PED JE (<i>Red Curry with Pineapple</i>)	. . . \$17
Tofu in red curry with pineapple, cherry tomato, fresh chili, Thai basil and coconut milk.	
- (<i>with vegetarian duck</i>)	. . . \$20
* KEANG KA-REE TAWHOO	. . . \$17
Yellow curry and coconut milk with firm tofu, potatoes, cherry tomatoes and onions.	

MAIN DISHES (served with steamed jasmine rice)

* TAWHOO PHAD MED (<i>Tofu with Cashew Nuts</i>)	. . . \$19
Stir fried firm tofu with cashew nuts and vegetables in soy sauce.	
PREAW WHAN TAW HOO (<i>Sweet and Sour Tofu</i>)	. . . \$17
Stir fried firm tofu with vegetables in sweet and sour sauce.	
* KAO POD TAW HOO HOLAPA (<i>Tofu with Basil and Baby Corn</i>)	. . . \$16
Stir fried baby corn, firm tofu, fresh chili and Thai basil in soy sauce.	

(* Dishes that are traditionally spicy)