

## EARLY BIRD

MONDAY - THURSDAY 3.30PM - 6.45PM FRIDAY - SATURDAY 3.30PM - 6.30PM  
SUNDAY/BANK HOLIDAY 2.00PM - 6.45PM

### 2 COURSES

€26.95

Starter

Main Course

Filter tea, coffee or jasmine tea

Add Any Dessert for €5 Extra

Main Courses are all served with rice

Aromatic Duck **€6.00** extra Duck **€4.00** extra Fish, Seafood, Beef Steak and Jumbo Prawns **€4.00** extra.  
**€1.50** extra for cappuccino, espresso, latte, americano and speciality teas.

All our meat is of the highest standard available, of Irish origin and fully traceable.

Our beef is supplied by Doyle Meats, our seafood is sourced from Kish fish and our vegetables are supplied by Total Produce. All products delivered fresh daily.

Thai cuisine is gently hot with the sharpness of the chillies and the spices in a curry dish, toned down by the sweetness of the coconut cream which also enhances the flavours and tastes of other delicate ingredients and herbs.

- All our dishes are made to order.

- Should you require an ingredient left out please advise your server.

- MSG is not used in our foods.

- Also, for the dishes marked with allergen code (4) an alternative wheat free sauce can be used for these dishes. Please let your server know if you wish to make this change to your dish.

## ALLERGEN INFORMATION

FULL ALLERGEN MENU AVAILABLE AT  
RECEPTION UPON REQUEST



## CURRIES AND FAVOURITES

### SIAM CURRIES

Thai curries are made by pounding fresh herbs to make a paste before cooking. The distinctive ingredients are galangal, kaffir lime leaves and lemongrass. The colours and flavours are derived from the different herbs and spices used, the reds and greens are from the varieties of chillies used. The creaminess comes from the addition of coconut milk.

A. Prawns €20.95 B. Fillet Beef €21.50 C. Chicken €19.95 D. Duck €23.95 E. Jumbo Prawns €24.95  
F. Cod €24.95 G. Sea bass €24.95 H. Veg €18.95 I. Veg & Tofu €18.95 J. Salmon €22.50

#### C1. Green Curry...))

One of the most popular and distinctive curries made with green curry paste, coconut milk, bamboo shoots, peppers, basil leaves and fine bean, it's almost essential to have it at a large celebration.

#### C2. Red Curry...))

A little milder than the green curry made with red curry paste, coconut milk, sliced bamboo shoots, peppers, basil leaves and fine bean.

#### C3. Yellow Curry...))

A mild and creamy yellow curry with coconut milk, onion, potatoes, pineapple and topped with fried onion, it's very easy to eat and is the mildest of the curries.

#### C4. Panang Curry...))

Yet another curry, from the island of Panang this curry is made with Panang curry paste, coconut milk, ground peanuts, chilli, basil leaves and kaffir lime leaves.

#### C5. Massaman Curry...)

A famous mild rich curry from the South of Thailand with massaman curry paste, coconut milk, potatoes, onion and peanut.

### SIAM'S FAVOURITES

These dishes are a welcome addition to any meal and quite addictive. Whether they are chosen as a main or an extra for the table, they will add an extra something to your meal.

#### F1. Tamarind Sauce... A. Duck €23.95

Crispy roast duck, garnished with crispy noodle and drizzled with tamarind sauce.

#### F2. 3 Flavour Sauce... A. Duck €23.95 B. Salmon €22.50 C. Cod €24.95 ))

Stir fried peppers, onion, pineapple, carrot and spring onion in a spicy, sweet and sour sauce poured over one of the above.

#### F3. Siam Fried Rice... €15.95

Chicken and prawns, onion, tomato, spring onion, carrot and fried rice.

#### F4. Flambé Dishes... A. Duck €23.95

Roast duck breast with broccoli and carrots served on a bed of pak choi drizzled with Siam brandy sauce flambéed.

#### F5. Duck Pineapple... €23.95

Crispy roast duck served on a bed of pineapple with special sweet soy sauce.

#### F6. Cod or Salmon with Mango Salad... A. Cod €24.95 B. Salmon €22.50

Cod or salmon with shallots, onion and shredded fresh mango in a lemon chilli coriander sauce garnished with cashew nuts.  
\*Cod or salmon can either be deep fried or grilled

\*10% service charge on groups of 8 and over

## LIGHTER OPTIONS

WHEAT FREE, GLUTEN FREE, DAIRY FREE & EGG FREE

### APPETISERS AND SNACKS

#### LA1. THAI FRESH SPRING ROLLS... €8.95

Tiger Prawns, carrot, cucumber, scallion, coriander, mint leaf served with sweet chilli sauce dip with peanut

#### LA2. THAI HERB COD... €9.95 ))

Cod fillet covered with a Thai paste of chilli oil, sesame seed, galangal, lemon grass and chillies.

#### LA3. DIM SUM... €9.95

Chicken, prawns and coriander wrapped in seaweed and served with a tamari soy sauce.

### NOODLE SOUPS

#### LN1. CHICKEN OR PRAWN CLEAR NOODLE SOUP... €17.95

Clear light soy sauce soup with rice noodles, chicken, prawns and mixed vegetable.

#### LN2. TOM YUM NOODLE SOUP... €17.95 ))

Tom Yum rice noodle soup with prawns and vegetables.

### SALADS

#### LS2. LAAB GAI... €18.95 ))

Aromatic ground Thai chicken salad with chillies, lemon juice, shallots, spring onion, mint leaves, roast rice powder, chilli powder served with lettuce leaves.

#### LS3. BEEF SALAD... €19.95 ))

Sliced grilled fillet beef with onion, mixed peppers, tomato, spring onion and green salad with salad dressing sauce flavoured with garlic, chilli, coriander, lime and palm sugar.

#### LS4. MIXED SEAFOOD SALAD... €24.95 ))

Freshly mixed salad, coriander, chilli, cherry tomato, mixed peppers, garlic and lime leaves in a lemon dressing then mixed with prawns, squid, mussels and crab claws.

### MAINS

#### LM1. PRAWNS/SALMON ON A BED OF ASIAN GREENS... €22.50

Prawns or salmon served over a bed of stir fried Asian greens with tamari soy sauce.

#### LM2. SIAM THAI CURRY...

Please see our selection of curries listed in the main menu.

#### LM3. STEAMED FISH...

Please see our selection of steamed fish listed in the main menu.

\*10% service charge on groups of 8 and over

## STIR FRIED EUROPEAN DISHES

### STIR-FRIED DISHES

Although the wok and stir frying techniques have been adopted from the Chinese, the end results are rather different. You will find Thai stir fries lighter, as they are generally not thickened with flour and are more highly flavoured than their Chinese counterparts.

A. Prawns €20.95 B. Fillet of Beef €21.50 C. Chicken €19.95 D. Jumbo Prawns €24.95 E. Duck €23.95  
F. Sea bass €24.95 G. Cod €24.95 H. Veg €18.95 I. Veg & Tofu €18.95 J. Salmon €22.50

#### P1. Chillies & Thai Herbs... ))

Stir fried chillies, Thai herbs with mixed pepper, garlic, spring onion and bamboo shoots.

#### P2. Chillies & Basil... ))

This is a typical Thai choice with fresh basil leaves, garlic, onions, baby corn, peppers, mushrooms, mange tout and fine bean.

#### P3. Ginger Dishes...

Stir fried garlic, mushroom, onion, spring onion, peppers, carrots, ginger, baby corn and mangetout. As well as tasting wonderful, it's always popular for its health giving properties.

#### P4. Stir Fry with Cashew Nuts...

Stir fried with onion, spring onion, garlic, carrot, pepper, mushroom and cashew nuts.

#### P5. Chilli Oil Dishes... ))

Stir fried peppers, onion, pineapple, mushroom, broccoli, carrot, spring onion and basil leaves in chilli oil.

#### P6. Garlic & Pepper...

Stir fried in a hot flame, garlic, ground pepper, onions, coriander, carrots and mushrooms. This has become one of our most popular dishes.

#### P7. Siam Oyster Sauce...

Stir fried onion, mushroom, garlic, spring onion, peppers, broccoli and oyster sauce.

#### P8. Siam Red Wine Sauce...

Stir fried, onion, pineapple, ginger, spring onion and mixed peppers in sweet red wine sauce.

#### P9. Siam Sweet & Sour...

Stir fried vegetables in Siam sweet and sour sauce with peppers, carrot, onion, spring onion, broccoli, pineapple and tomatoes.

### EUROPEAN DISHES

#### 71. Deep Fried Cod Fillet... €24.95

With vegetables and fried potatoes served with mayonnaise.

#### 72. Grilled Fillet of Fresh Chicken... €23.95

With vegetables and fried potatoes served with mayonnaise.

#### 73. Fillet of Beef... €24.95

Fillet Beef with vegetables and fried potatoes with pepper sauce.

\*10% service charge on groups of 8 and over

## APPETISERS & SNACKS

Thai 'snacks' are served all through the day & into the night. The following dishes are a selection of some of our favourites. While in Thailand they are usually eaten separately, we have adapted them as appetisers to form the first part of your meal.

#### A1. CHICKEN SATAY... €9.95

Marinated chicken on skewers, served with a tasty peanut sauce.

#### A2. VEGETABLE SPRING ROLLS... €8.95

Bean vermicelli, cabbage and carrot cooked in Thai herbs wrapped in pastry with plum sauce.

#### A3. PORK RIBS... €8.95

Tender marinated pork ribs with red wine sauce

#### A4. HONEY CRUMBED PRAWNS... €9.95

Lightly battered tiger prawns coated with honey bread crumble, served with tamarind sauce.

#### A5. CRISPY WANTON... €8.95

Minced chicken, tiger prawns and Thai herbs wrapped in pastry with a plum sauce.

#### A6. MIXED THAI DIM SUM... €9.95

Parcels of minced chicken, shrimp and Thai herbs steamed in a bamboo basket and served with soy sauce.

#### A7. THAI SPICY CHICKEN WINGS... €8.95 ))

Crispy chicken wings marinated in our house recipe.

#### A8. SIAM COMBO (PER PERSON)... €9.95

A platter with chicken satay, vegetable spring roll, crispy wonton and pork rib with plum sauce.

#### A9. DUCK SPRING ROLLS... €9.95

Strips of roast duck with cabbage, carrot, salt, pepper and soya sauce in spring roll pastry, served with plum sauce.

#### A10. PRAWN AND CHICKEN CAKES... €8.95

Minced prawn, chicken, Thai herbs, soya sauce covered in breadcrumbs, served with a sweet chilli sauce.

#### A11. AROMATIC DUCK (THAI STYLE) FOR TWO... €21.95

(4 in Pancakes) (Alternatively can be served with Lettuce)

Crispy duck served with spring onions, carrot and cucumber, served with steamed pancakes and hoi sin sauce.

#### A12. VEGETABLE THONGDANG TRIANGLES... €8.95

Mixed vegetables, peas, sweetcorn, carrot, onion, potatoes, curry paste and Thai herbs, wrapped in pastry and served with sweet chilli sauce.

### SOUP

Soup is not served as an appetiser in Thailand but included as another dish in the meal. It is either spooned over the rice or taken in small sips to refresh the palate between the flavours of the other dishes.

#### S1. PRAWN, CHICKEN OR VEG TOM YUM SOUP... €7.95

Spicy sour soup flavoured with coriander, lemongrass, lemon juice, kaffir lime leaves, chilli, galangal root, mushroom, spring onion, fish sauce, coriander and cherry tomato.

#### S2. PRAWN, CHICKEN OR VEG TOM KHA SOUP... €7.95

Mild coconut milk soup made with cherry tomato, mushroom and a combination of exotic herbs.

#### S3. CLEAR VEGETABLE SOUP... €7.95

Clear mixed soup with mangetout, broccoli, carrot, mushroom, Chinese leaves and coriander.

\*10% service charge on groups of 8 and over

## VEGETARIAN MAIN COURSES

There is a long tradition of vegetarianism in Thailand, which is closely linked to Buddhism. Few people in Thailand are strictly vegetarian, though most like to eat vegetarian food now and again. It is largely true to say that only the strictly religious are true vegetarians.

If you go to Thailand and declare yourself a vegetarian then it may be assumed, that you too are a devotee Buddhist, so don't go and spoil it by ordering a beer! We have chosen a small selection of popular Thai vegetarian dishes for you to try.

Please let your server know if you are strict vegetarian as our curries contain fish sauce, which can be left out. We hope you enjoy your meal.

A. Veg €18.95 B. Veg & Tofu €18.95

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#### V6. Chillies & Basil... ))

This is a typical Thai choice with fresh basil leaves, onions, baby corn, peppers, mushrooms, mangetout and fine bean.

#### V7. Ginger Dishes...

Stir fried garlic, mushroom, onion, spring onion, peppers, carrots, ginger, baby corn and mangetout. As well as tasting wonderful, it's always popular for its health giving properties.

#### V8. Stir Fry with Cashew Nuts...

Stir fried with onion, spring onion, carrot, pepper, mushroom and cashew nuts.

#### V9. Siam Sweet & Sour...

Stir fried vegetables in Siam sweet and sour sauce with peppers, carrot, onion, spring onion, broccoli, pineapple and tomatoes.

\*10% service charge on groups of 8 and over

## NOODLE SALADS & STEAMED DISHES

### NOODLE DISHES

Also available Vegetarian, can be made wheat free, please ask your server.

A. Prawns €20.95 B. Fillet Beef €21.50 C. Chicken €19.95 D. Veg €18.95 E. Tofu €18.95

#### N1. Phad Thai...

The most famous Thai noodles dish, stir fried with rice noodles, ground peanut, egg, spring onion, carrot, bean sprouts and tamarind sauce.

#### N2. Phad Kee Mao... ))

Stir fried rice noodles with chilli, sweetcorn, carrots, garlic, peppers, onion, spring onion, dark soy sauce and basil leaves.

#### N3. Singapore Noodles...

Rice noodles with onion, mushroom, peppers, egg, baby corn, bean sprouts and curry powder.

### SIAM WARM SALADS

The reputation of many a restaurant in Thailand rests on these zesty dishes. Sharp with a fiery bite, they not only taste good but look good too. This is usually the first dish to arrive at the table to whet the appetite before the rice and other dishes come.

#### SS1. Mixed Seafood Salad... €24.95 ))

Freshly mixed salad, coriander, chilli, cherry tomato, mixed peppers, red onion, garlic and lime leaves in a lemon dressing then mixed with prawns, squid, mussels and crab claws.

#### SS2. Crispy Roast Duck Salad... €23.95 ))

Crispy roast duck served on a bed of salad with spring onion, tomato, garlic, chilli, coriander, peppers, onion, drizzled with lemon dressing.

#### SS3. Laab Gai... €18.95 ))

Aromatic ground Thai chicken salad with chillies, coriander, lemon juice, shallots, spring onion, mint leaves, roast rice powder, chilli powder, served with lettuce leaves.

#### SS4. Beef Salad... €19.95 ))

Sliced grilled fillet beef with onion, tomato, spring onion and green salad with salad dressing sauce flavoured with garlic, chilli, coriander and lime.

### STEAMED DISHES

These popular dishes are healthy yet very tasty! The method of cooking ensures that the meal remains succulent, as the cooking juices are retained.

A. Salmon €22.50 B. Cod €24.95 C. Seabass €24.95 D. Sole €24.95

#### SD1. Steamed Fish with Ginger Soya Sauce...

Steamed choice of fish from above with soybean, ginger, carrots, baby corn, sesame oil, spring onion, mushroom, celery, mangetout and garlic, sprinkled with cashew nuts.

#### SD2. Lemon Chilli Fish... ))

Steamed fillet of fish from above with Thai herbs in a lemon and chilli sauce.

\*10% service charge on groups of 8 and over

## SIDE DISHES

These dishes are ordered to accompany your main course. For a healthier meal why not have some stir fried broccoli or some mixed vegetables to accompany your dish.

Sides can be made wheat free where highlighted (4) Chillies can be added to your side dishes if you please.

65. Fried Rice with Egg	€3.95
66. Jasmine Rice, Steamed	€3.50
67. Egg Noodles	€3.95
68. Chips	€3.95
69. Brown Rice	€3.50
80. Stir Fried Broccoli	€5.00
81. Stir Fried Green Vegetables	€5.00
82. Stir Fried Mixed Vegetables	€5.00
83. Stir Fried Pak Choi	€5.00
84. Stir Fried Bean Sprouts (can be made spicy)	€5.00
85. Steamed Veg	€5.00
86. Extra Bowl of Sauce	€2.00
87. Prawn Crackers	€2.50
87. Cashew Nut	€3.00
88. Sweet Potato Fries	€4.95

SIAM  
RESTAURANT & BAR

Established in 1993, is a family run business that supports Irish businesses.

All our meats are of Fieffe Bia standard and of Irish Origin, fully traceable and delivered fresh daily.

All our vegetables are of good quality and bought from Irish companies.

MSG is not used in our foods. Prices inclusive of VAT.

\*10% service charge on groups of 8 and over