

Thai Barbeque



54

All dishes served with a side dish of salad, cucumber and tomato.

54. Barbequed Chicken \$ 18.50

Marinated in Thai herbs and coconut milk, grilled and served with sweet chilli sauce.

55. Barbequed Beef \$ 18.50

Marinated rump steak with Thai aromatic spices, grilled and served with a special, homemade, mild Chilli-Tamarind sauce.

56. Barbequed Baby Octopus \$ 19.50

Marinated with Thai herbs then served with a wedge of lemon and a home made chilli sauce.

57. Barbequed Lamb \$ 19.50

A serving of grilled, marinated, tender lamb fillet with Thai herbs and served with a special, Homemade mild Chilli-Tamarind sauce.

Fish

Your choice of

Lightly Battered Fish Fillets (Deep Fried) \$ 20.50

Whole Snapper or Barramundi

Deep Fried (750-850 grams) \$ 31.50

With Any Favourite Sauce

58. Pla-Raad-Prik (Spicy 3 Flavour Sauce) (NEW)

Homemade sauce that has triple flavour hot, sweet and sour.

59. Hot Chilli & Basil Sauce

Stir fried fresh garlic, chilli, bamboo strips, green beans, onion, red capsicum, and Thai basil.

60. Choo Chee Sauce

Thick, mild choo chee curry paste with coconut milk, snow peas, capsicum, topped with finely shredded kaffir lime leaves.

61. Fresh Ginger Sauce

Stir fried fresh garlic, ginger, onion, baby corn, snow peas, mushroom, capsicum and shallot with soy bean sauce.

62. Sweet & Sour Sauce

Thai style with tomato, cucumber, pineapple, baby corn, snow peas, onion and shallot.

63. Spicy Green Apple Salad

Spanish onion, fresh chilli, lemon juice, mint and coriander topped with green apple.

Your choice of	Price	For extra
Vegetables and Tofu	\$ 16.50	\$ 2
Chicken, Pork or Beef	\$ 17.50	\$ 2
Roast Duck / Lamb	\$ 19.50	\$ 3
Fish Fillet	\$ 19.50	\$ 3
King Prawn or Seafood	\$ 20.50	\$ 5
Noodles	\$ 2	
Cashew Nut Topping	\$ 1	
Peanut Ssauce Topping	\$ 1	

With Any Favourite Sauce

Noodles Stir Fried

64. Pad Thai Sauce

A popular Thai style noodle stir-fry with thin, soft rice noodles, egg, tofu, bean spouts, garlic chives, crushed peanut.

65. See Ewe (Sweet Soy Sauce)

Stir fried soft flat rice noodles with egg, green vegetables and sweet soy sauce.

66. Cashew Nut Sauce

Stir fried thin rice noodles or hokkien noodles with mild chilli jam, assorted vegetables and roasted cashew nuts.

67. Kee-Mow (Thai Hot Chilli Basil Sauce)

Spicy stir fried flat rice noodles or hokkien noodles with fresh chilli, mixed vegetables, bamboo shoots, onion, shallot and basil.

68. Hokkien

A popular stir fry with egg, sweet soy sauce, carrot, bean spout and oyster sauce.

69. Satay Sauce (Peanut Sauce)

Stir fried thin rice noodles or hokkien noodles, mixed vegetables and homemade tangy peanut sauce.

70. Raad-Naa (Thai Soy Bean Gravy Sauce) (NEW) A Popular Thai Dish

With your choice of stir fried flat rice noodles or crispy egg noodles topped with Chinese broccoli and delicious soy bean gravy sauce.

Noodle Soup

71. Laksa Soup (Hokkien Noodles or Thin Rice Noodles)

A spicy coconut milk soup with deep fried tofu, Chinese broccoli, carrots, bean spout, coriander and shallots. Topped with crispy fried red onion.

72. Tom Yum Soup (Thin Rice Noodles or Egg Noodles)

A very popular Thai soup. This is a spicy and sour soup flavoured with galangal, lemon grass, kaffir lime leaves, mushroom and mixed vegetables.

73. Chicken Wonton Soup (Thin Rice Noodles or Egg Noodles) (NEW)

Homemade chicken mince wrapped by egg pastry, Chinese broccoli, bean spout, shallots, coriander topped with garlic oil and fried garlic.

DELIVERY HOURS

LUNCH SPECIALS : MONDAY - FRIDAY [10.30am - 3.00 pm]

Menu available at www.siamkingdom.com.au

DINNER: MONDAY - SUNDAY [4.45PM - 8.45 PM]

Free home delivery

Minimum order \$ 30 Limited area

Price are subjected to change without notice

Your choice of	Price	For extra
Vegetables and Tofu	\$ 16.50	\$ 2
Chicken, Pork or Beef	\$ 17.50	\$ 2
Roast Duck / Lamb	\$ 19.50	\$ 3
Fish Fillet	\$ 19.50	\$ 3
King Prawn or Seafood	\$ 20.50	\$ 5
Noodles	\$ 2	
Cashew Nut Topping	\$ 1	
Peanut Ssauce Topping	\$ 1	



76



74

Rice

74. Siam KD Crab Meat Fried Rice \$ 17.50

Another dish that is popular in Thailand, stir fried rice with egg, onion, crab meat, and chopped shallot.

75. Thai Fried Rice

Stir fried rice with egg and green vegetable leaves.

76. Thai Hot Chilli and Basil Fried Rice

Stir fried with fresh chilli, bamboo shoot, mixed vegetables, and basil.

77. Thai Tom Yum Fried Rice (Mild Spicy and Sour)

Stir fried fresh Thai herbs and vegetables in Tom Yum Paste.

78. Thai Pineapple Fried Rice

Stir fried with eggs, sultanas, pineapple, broccoli and green vegetables leaves topped with roasted mixed nuts.

79. Pad See - Ewe Fried Rice (Sweet Soy Sauce)

Stir fried rice with egg, green vegetables, onion, tomatoes, and sweet soy sauce

Steamed Jasmine Rice	S=2.5/ L=3.5
Steamed Brown Rice	S=2.5/ L= 3.5
Saffron Rice	S=4.0/ L= 4.5
* Coconut Rice	S=4.0/ L=4.5
* Sticky Rice	\$ 3.5 (one size)

ALL MAJOR CARDS Accept



* Photos are for commercial use only. actual dish may vary

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TRADING HOURS

LUNCH : MONDAY - SUNDAY [10.30 AM - 3.30 PM]

DINNER: MONDAY - SUNDAY [4.30 PM - 9.00 PM]

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Newington NSW 2127
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THE NEW SIAM KINGDOM NOW WITH AN EXCITING EXTENSIVE MENU e-mail : siamkingdomnewington@gmail.com

www.siamkingdom.com.au

Entrées

- Vegetarian Spring Rolls (4)** \$ 8.5
Mixed vegetables, vermicelli and water chestnuts wrapped in a spring roll crepe, deep fried and served with a homemade sweet plum sauce.
- Crispy Golden Wings (5)** \$ 8.5
Marinated chicken wings with Thai herbs and turmeric powder served with sweet chili sauce.
- Homemade Steam Chicken Dimsim (4)** \$ 9.5
Marinated minced chicken wrapped with an egg pastry, served with sweet soy sauce.
- Coconut King Prawns (4pcs)** \$ 9.5
A light battered of coconut shreds, deep fried served with our special sweet plum sauce.
- Prawn Rolls (4)** \$ 9.5
Deep fried marinated tiger prawns wrapped in a spring roll crepe, and served with sweet plum sauce.
- Peking Duck Rolls (4)** \$ 9.5
A popular entrée of boneless roasted duck slices, cucumber, shallots, carrots wrapped in a mandarin pancake served with sweet hoisin sauce.
- Satay Chicken Skewers (4)** \$ 9.5
Marinated tender chicken with original Thai herbs, grilled and lightly flamed with coconut milk, topped with a tasty peanut sauce.
- Curry Puffs (4)** \$ 9.5
Minced chicken, onion, potato, carrot and pineapple, flavoured with a touch of curry powder, deep fried in crispy, light puff pastry. Served with a sweet, homemade cucumber sauce.
- Money Bags (4)** \$ 9.5
Light puff pastry filled with fresh king prawn, minced chicken, sweet corn, roasted coconut strips and crushed roast peanut, deep fried and served with a sweet chilli plum sauce.
- Fish Cakes (4)** \$ 9.5
Deep fried quality fish soufflé with red curry paste, sliced green beans, kaffir lime leaves. Served with sweet chilli sauce and crushed peanuts.
- Siam KD Sesame Prawn Toast (4) (NEW)** \$ 9.5
Deep fried marinated prawn mince on toast, sesame seed and served with homemade sweet and sour sauce.

Soups

- Your choices of:
- | | Entrée | Main | For extra add: |
|-------------------------------------|----------|----------|----------------|
| Vegetables and Tofu | \$ 8.00 | \$ 16.50 | \$ 2 |
| Chicken | \$ 9.00 | \$ 17.50 | \$ 2 |
| King Prawns or Mixed Seafood | \$ 10.00 | \$ 20.50 | \$ 5 |
- Tom Yum (Spicy and Sour Soup)**
Thailand's most popular Clear or Creamy spicy, sour Thai soup, flavoured with fresh mushrooms, galangal, lemon grass, kaffir lime leaf, lemon juice and a touch of chilli.
 - Tom- Kha (Mild Coconut Soup)**
Flavoured with fresh mushrooms, a touch of lemon juice, galangal, kaffir lime leaf, chilli jam and coriander.
 - Clear Noodles Soup (Vermicelli Noodle)**
Cooked with silky tofu, Chinese cabbage, shallots, coriander and topped with fried garlic.



Thai Salads

- Beef Salad** \$ 17.50
Freshly grilled tender sliced Beef, tossed in a salad of mint, chilli jam dressing, tomato, cucumber, coriander, Spanish onion and shallots seasoned with lemon juice.
- Chicken, Pork or Beef Larb (Mince only)** \$ 17.50
Popular Thai style, hot, sour and spicy mince, mixed with Spanish onion, chilli flakes (pan roasted), crushed ground rice, lemon juice, mint, shallots and coriander.
- Nam-Tok Beef / Pork (NEW)** \$ 17.50
A grilled thick piece of rump steak or pork fillet (medium rare to well done), sliced with lemon juice, chilli flakes, crushed ground rice, shallots, Spanish onion and mint
- Roast Duck Salad** \$ 19.50
Boneless Roasted duck, garnished with Thai herbs, lemon grass, cherry tomato, cucumber, Spanish onion, homemade chilli dressing, lemon juice, mint, roasted coconut strips, shallots and coriander.
- King Prawns or Mixed Seafood Salad** \$ 20.50
Fresh seafood, tossed in lemongrass with a homemade lemon chilli dressing, cherry tomato, cucumber, lemon juice, mint, shallot and coriander.
- Crispy Fish Fillet with Green Apple Salad** \$ 20.50
Deep fried lightly battered fish fillet topped with green apple salad, Spanish onion, lemon juice, cherry tomatoes, homemade lemon chilli dressing, mint, shallots and coriander.
- Yum-Woon-Sen (Glass Noodle Salad) (NEW)** \$ 20.50
Glass noodle salad mixed with chicken mince, prawn, squid, Spanish onion, shallots, round mint, coriander and topped with cashew nut.
- Popular Papaya Salad (NEW)** \$ 16.50
Green papaya with fresh chilli and garlic topped with cashew nuts flavoured slightly salty, sweet and sour. This dish served with crispy chicken wings (3) and sticky rice or coconut rice.

Your choices of:	Price	For Extra Add
Vegetables and Tofu	\$ 16.50	\$ 2
Chicken, Pork or Beef	\$ 17.50	\$ 2
Crispy Pork Belly (Only Stir Fried)	\$ 18.50	\$ 3
Roasted Duck / Lamb	\$ 19.50	\$ 3
Fish Fillets	\$ 19.50	\$ 3
King Prawn or Mixed Seafood	\$ 20.50	\$ 5 (3Prawns)
Crispy Roti Bread (for dipping with curries)		\$ 2 each
Cashew Nut on Top (Only Stir Fries)		\$ 1
Peanut on Top (Only Stir Fries)		\$ 1

With Any Favourite Curries / Stir Fried Sauce

Curries

- Green Curry**
A classic Thai, mild curry, slightly sweet, cooked with coconut milk, bamboo shoots, green beans, broccoli, capsicum and Thai basil.
- Red Curry**
Thai traditional red curry cooked with coconut milk, bamboo shoots, green beans, capsicum and Thai basil.
- Yellow Curry**
Aromatic Mild yellow curry cooked with coconut milk sweet potatoes, onion and topped with crispy onion.
- Panang Curry**
Cooked with tasty Panang curry paste and thick creamy coconut milk, peanuts, green bean, capsicum, and kaffir lime leaves.
- Jungle Curry (No Coconut Milk)**
Hot, spicy pure Thai country style, cooked with bamboo shoots and a variety of daily fresh vegetables.
- Roast Duck Curry**
A popular Thai home made red curry paste cooked with coconut milk, lychee, pineapple, cherry tomato and basil.
- Massaman Beef** \$ 18.50
Lamb \$ 19.50
A delicious popular Thailand style sweet mild curry cooked with thick coconut milk, potato, pineapple and topped with roasted cashew nuts - This dish is served with crispy Roti bread



Stir Fried Dishes

- Cashew Nut Sauce**
A popular and famous Thai dish stir fried with seasoned vegetables, chilli jam, baby corn, capsicum, onion, shallots and roasted cashew nuts.
- Chilli and Basil Sauce**
Cooked with fresh garlic, chilli, bamboo shoots, green beans, broccoli, capsicum, onion and basil.
- Fresh Ginger Sauce**
An aromatic scent of fresh ginger, fresh mushroom, snow peas, baby corn, capsicum, onion, shallots and soy bean sauce.
- Fresh Snow Peas**
A well known Traditional Thai dish cooked with fresh garlic, mushrooms, plenty of fresh crisp snow peas, carrots and flavoured with oyster sauce.
- Oyster Sauce**
Succulent mixed seasoned vegetables in a special home made oyster sauce
- Fresh Garlic & Pepper Sauce**
Cooked with carrots, onion, cracked black pepper and shallots served on top of steamed mixed vegetables.
- Sweet & Sour Sauce**
Authentic Thai style flavour with fresh pineapple, tomato, cucumber, capsicum, onion and shallots
- Choo Chee Sauce**
A delicious dish comprising of a smooth thick coconut milk, choo chee curry paste, capsicum, snow peas, kaffir lime leaves and bedded on steamed broccoli
- Fresh Chilli**
Stir fried with fresh garlic, fresh chilli, mushroom, broccoli, capsicum, onion and shallots.
- Prik - Khing Sauce**
Special homemade curry paste, cooked with green beans, finely sliced kaffir lime leaves and capsicum.
- Peanut Sauce**
Cooked with mixed vegetables and a tasty homemade peanut sauce.
- Mixed Nuts and Lemongrass**
Stir fried with fresh lemongrass, chilli jam, broccoli, mushrooms, capsicum, onion, and mixed roasted nuts.

House specials

- Panang Wings (2)** \$ 20.50
Boneless chicken wings stuffed with marinated chicken mince, panang curry paste and Thai herbs, Bedded on a variety of steamed mixed vegetables.
- Grilled Fresh Salmon Outlet (NEW)** \$ 20.50
Served on the base of steam mixed vegetables, topped with thick and creamy green curry sauce or choo-chee curry sauce.
- Salt and Pepper Squid** \$ 20.50
Marinated in light batter, deep fried and mixed with fried shallots, a touch of fresh chilli, salt and pepper and served with a seasonal mixed salad.
- Exotic Seafood (Ho-Mok Talay)** \$ 21.50
A combination of seafood cooked in a thick coconut milk, mild chilli paste, capsicum, kaffir lime leaves, egg and Thai basil.
- Green King Prawns Pong-Kari (Curry Powder) (NEW)** \$ 21.50
Thai style king prawns cooked in curry powder sauce with onion, capsicum, egg, celery, shallots.
- Green King Prawns with Sweet Tamarind Sauce (NEW)** \$ 21.50
Grilled king prawns served on the base of steamed green vegetables and topped with homemade sweet tamarind sauce.
- Sizzling Hot Plate Prawns or Lamb** \$ 21.50
A spicy special homemade chilli and sesame sauce, mushroom, onion, baby corn, snow peas, red capsicum, shallots and a touch of cooking wine.
- Crispy Soft Shell Crab Salad** \$ 24.50
A very popular dish, lightly battered and fried soft shell crab, topped with homemade chilli salad dressing, Spanish onion, lemon juice, cherry tomatoes, mint, shallots, coriander, and finished with roasted cashew nuts.
- Soft Shell Crab Pong-Kari (Curry Powder)** \$ 24.50
A very mild dish, deep fried lightly battered soft shell crab served on top of pong-kari sauce.
- Choo-Chee Lamb Cutlets (4) (NEW)** \$ 24.50
Marinated grilled cutlets topped with creamy mild choo-chee sauce, bedded on steamed mixed vegetables.
- Lamb Cutlets with Black Pepper Sauce (4)** \$ 24.50
Grilled cutlets, bedded on steamed green vegetables, topped with a black pepper sauce.
- Siam KD Hot Pot** \$ 24.50
Large king prawns cooked with glass noodles(vermicelli) Thai herbs, celery, soy sauce, shallots, topped with crispy garlic.

