SIAM KINGDOM AUTHENTIC THAI CUISINE

The true taste of Thailand

LICENSED

TRADING HOURS

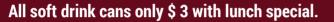
LUNCH: MONDAY - SUNDAY [10.30 AM - 3.30 PM]

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



Lunch Special Menu Monday-Saturday 10.30am-3.30pm.

Your choice of:	Price	For an Extra
Mixed Vegetables and Tofu	\$ 13.5	\$3
Chicken, Pork or Beef	\$ 14.5	\$3
Roasted Duck	\$ 15.5	\$ 5
King Prawns	\$ 15.5	\$ 5 (3 Prawns)
Mixed Seafood	\$ 15.5	\$5
Fried Egg on Top	·	\$ 2
Peanut Sauce on Top or Cashew Nuts	s on Top	Š 2
Jasmine or Brown Rice	•	\$ 2
Noodles		\$ 2



Flot From The WokServed with Jasmine Rice or Brown Rice

- 1. Cashew Nuts Sauce
- 2. Chilli and Basil Sauce
- 3. Peanut Sauce
- 4. Oyster Sauce
- 5. Sweet and Sour Sauce
- 6. Fresh Ginger Sauce
- 7. Fresh Garlic and Pepper Sauce

Thai Spicy Salads Served with Jasmine or Brown Rice Side Dishes

w/ Sliced Cucumber and Tomato.

- 8. Beef Salad
- 9. Prawns Salad
- 10. Roasted Duck Salad
- 11. Pork or Chicken Larb (Mince) (NEW)

Popular Gurries Served with Jasmine Rice or Brown Rice

- 12. Green Curry
- 13. Red Curry
- 14. Yellow Curry
- 15. Panang Curry

Choice of Jasmine or Brown Rice (Side Dishes Served Sliced Cucumber and Tomato)

- 16. Pad See-Ewe Fried rice (Sweet Soy Sauce) (NEW)
- 17. Thai Egg Omelette (Chicken, Pork or Prawn Mince) Served with Hot Chilli Sauce (NEW)

Hokkien Noodle

- 18. Thai Crispy Chicken Served with Sweet Chilli Sauce
- 19. Tom Yum Fried Rice (Mild)
- 20. Chilli and Basil Fried Rice (Hot)
- 21. Thai Fried Rice

Noodle Stir Fried Dishes

- 22. Pad Thai (Thin Rice Noodles)
- 23. Pad See Ewe (Flat Rice Noodles)
- 24. Hokkien Noodles
- 25. Cashew Nut Noodles (Thin Rice Noodles)
- 26. Kee-Moa

(Hot chili Basil Sauce with Flat Rice Noodles)

Noodle Soup Dishes All Dishes Choice of Thin Rice Noodles or Egg Noodles

- 27. Beef and Meat Balls Soup
- 28. Tom Yum Noodle Soup
- 29. Chicken Wonton Noodle Soup (NEW)
- 30. Roasted Duck Noodle Soup (NEW)
- 31. Laksa Soup (Hokkien Noodles or Thin Rice Noodles Only)

Entrées

1.	Vegetarian Spring Rolls (4)	-11
	Mixed vegetables, vermicelli and water chestnuts	
	wrapped in a spring roll crepe, deep fried and	
	served with a homemade sweet plum sauce.	
2.	Crispy Golden Wings (5)	12
	Marinated chicken wings with Thai herbs and turmeric powder served with sweet chili sauce.	
3.	Homemade Steam Chicken Dimsim (4)	12
	Marinated minced chicken wrapped with	
	an egg pastry, served with sweet soy sauce.	
4.	Coconut King Prawns (4)	12
	A light battered of coconut shreds, deep fried	
	served with our special sweet plum sauce.	
5.	Prawn Rolls (4)	12
	Deep fried marinated tiger prawns wrapped in	
	Deep fried marinated tiger prawns wrapped in a spring roll crepe, and served with sweet plum sauce.	
6.	Peking Duck Rolls (4)	12
	A popular entrée of boneless roasted duck slices, cucumber, shallots, carrots wrapped in a	

mandarin pancake served with sweet hoisin sauce.









Marinated tender chicken with original Thai herbs, grilled and lightly flamed with coconut milk, topped with a tasty peanut sauce.

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.

Light puff pastry filled with fresh king prawn, minced chicken, sweet corn, roasted coconut strips and crushed roast peanut, deep friend and served with a sweet chilli plum sauce.

Deep fried quality fish soufflé with red curry paste, sliced green beans, kaffir lime leafs. Served with sweet chilli sauce and crushed peanuts.

11. Siam KD Sesame Prawn Toast (4) (NEW)

Deep fried marinated prawn mince on toast, sesame seed and served with homemade sweet and sour sauce.





12

12

12

12

12

Soups

Your choices of: Main For extra add: Entrée

Vegetables and Tofu Chicken \$ 9.90 \$17.90 \$10.90 \$18.90

King Prawns or Mixed Seafood \$11.90 \$21.90



12. Tom Yum (Spicy and Sour Soup)

Thailand's most popular Clear or Creamy spicy, sour soup, flavoured with fresh mushrooms, galangal, lemon grass, kaffir lime leaf, lemon juice and a touch of chilli.

13. Tom- Kha (Mild Coconut Soup)

Flavoured with fresh mushrooms,
a touch of lemon juice, galangal,
kaffir lime leaf, chilli jam and coriander.

14. Clear Noodles Soup (Vermicelli Noodle)

Cooked with silky tofu, Chinese cabbage, shallots, coriander and topped with fried garlic.



Thai Salads

15. Beef Salad

Freshly grilled Wagyu Beef, tossed in a salad of mint, chilli jam dressing, tomato, cucumber, coriander, Spanish onion and shallots seasoned with lemon juice.

16. Chicken or Pork Larb (Mince)

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

17. Nam-Tok Beef

A grilled thick piece of Wagyu Beef (medium rare to well done) sliced lemon juice, chilli flakes, crushed ground rice, shallots, Spanish onion and mint.

18. Roast Duck Salad

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.



Beef Salad





19. King Prawns or Mixed Seafood Salad

Fresh seafood, tossed in lemongrass with a homemade lemon chilli dressing, cherry tomato, cucumber, lemon juice, mint, shallot and coriander.

\$22.90

\$21.90

\$18.90

20. Crispy Fish Fillet with Green Apple Salad

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.

21. Yum-Woon-Sen (Glass Noodle Salad) (NEW) \$22.90

Glass noodle salad mixed with chicken mince. prawn, squid, Spanish onion, shallots, round mint, coriander and topped with cashew nut.

22. Popular Papaya Salad (NEW)

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.

Curries





23. Green Curry

A classic Thai, mild curry, slightly sweet, cooked with coconut milk, bamboo shoots, green beans, broccoli, capsicum and Thai basil.

24. Red Curry

Thai traditional red curry cooked with coconut milk, bamboo shoots, green beans, capsicum and Thai basil.

25. Yellow Curry

Aromatic Mild yellow curry cooked with coconut milk sweet potatoes, onion and topped with crispy onion.

With Any Favourite Curry



26. Panang Curry

Cooked with tasty Panang curry paste and thick creamy coconut milk, peanuts, green bean, capsicum, and kaffir lime leaves.

27. Jungle Curry (No Coconut Milk)

Hot, spicy pure Thai country style, cooked with bamboo shoots and a variety of daily fresh vegetables.

28. Roast Duck Curry

A popular Thai home made red curry paste cooked with coconut milk, lychee, pineapple, cherry tomato and basil

29. Massaman

Beef \$19.90 Lamb (Leg of Lamb) \$21.90

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







Your choices of:	Price	For Extra Add
Vegetables and Tofu	\$ 17.90	\$3
Chicken, Pork or Beef	\$ 18.90	\$3
Crispy Pork Belly	\$ 21.90	\$ 5
Roasted Duck / Lamb	\$ 20.90	\$5
Fish Fillets	\$ 20.90	\$5
King Prawn or Mixed Seafood	\$ 21.90	\$ 5 (3 Prawns)
Cashew Nut on Top		\$2
Peanut Sauce on Top		\$2



With Any Favourite Sauce

Stir Fried Dishes



30. Cashew Nut Sauce (GF) (V)

A popular and famous Thai dish stir fried with seasoned vegetables, chilli jam, baby corn, capsicum, onion, shallots and roasted cashew nuts.

31. Chilli and Basil Sauce (GF) (V)

Cooked with fresh garlic, chilli, bamboo shoots, green beans, broccoli, capsicum, onion and basil.

32. Fresh Ginger Sauce (GF) (V)

Aromatic fresh ginger, fresh mushroom, snow peas, baby corn, capsicum, onion, shallots and soy bean sauce.

33. Fresh Snow Peas (GF) (V)

A well known Traditional Thai dish cooked with fresh garlic, mushrooms, plenty of fresh crisp snow peas, carrots and flavoured with oyster sauce.

(GF) = Gluten free (V) = Vegan available option



34. Oyster Sauce (GF) (V)

Succulent mixed seasoned vegetables in a special home made oyster sauce

35. Fresh Garlic & Pepper Sauce (GF) (V)

Cooked with carrots, onion, cracked black pepper and shallots served on top of steamed mixed vegetables.

36. Sweet & Sour Sauce

Authentic Thai style flavour with fresh pineapple, tomato, cucumber, capsicum, onion and shallots

37. 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

38. Fresh Chilli (GF) (V)

Stir fried with fresh garlic, fresh chilli, mushroom, broccoli, capsicum, onion and shallots.

39. Prik – Khing Sauce

Special homemade curry paste, cooked with green beans, finely sliced kaffir lime leaves and capsicum.

40. Peanut Sauce

Cooked with mixed vegetables and a tasty homemade peanut sauce.

41. Mixed Nuts and Lemongrass (GF) (V)

Stir fried with fresh lemongrass, chilli jam, broccoli, mushrooms, capsicum, onion, and mixed roasted nuts.



House specials







garlic, served in a flaming hot pot.

Thai Barbeque

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





54. Barbequed Chicken

\$19.90

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

55. Barbequed Beef

\$19.90

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

\$21.90

56. Barbequed Baby OctopusMarinated with Thai herbs then served with a wedge of lemon and a home made chilli sauce,

\$22.90

57. Barbequed Lamb (Lamb Backstrap)A serving of grilled, marinated, tender lamb fillet with Thai herbs and served with a special, homemade mild Chilli-Tamarind sauce.



Your choice of

Lightly battered Fish Fillets (Deep fried) \$21.90
Whole Boneless Barramundi Deep Fried (750-850 grams) \$32.90
With Any Favourite sauce

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

A very spicy homemade sauce with fresh chilli and garlic, spicy, 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 Chicken, Pork or Beef Roast Duck / Lamb Crispy Pork Belly Fish Fillet King Prawn or Seafood Noodles Cashew Nut on top	\$ 17.90 \$ 18.90 \$ 20.90 \$ 21.90 \$ 20.90 \$ 21.90	\$ 3 \$ 3 \$ 5 \$ 5 \$ 5 \$ 5 (3Prawns) \$ 2 \$ 2
Peanut Sauce on top		\$ 2

With Any Favourite Sauce

64. Pad Thai Sauce (GF) (V)

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

65. See Ewe (Sweet Soy Sauce) (GF) (V)

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

66. Cashew Nuts Noodle Sauce (GF) (V)

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) (GF) (V)

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

68. Hokkien (GF) (V)

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

69. Peanut Noodle Sauce

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

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

Stir fried flat rice noodles topped with Chinese broccoli and a delicious soy bean gravy sauce.

Noodle Stir Fried







Your choice of	Price	For extra
Vegetables and Tofu	\$ 17.90	\$3
Chicken, Pork or Beef	\$ 18.90	\$3
Roast Duck / Lamb	\$ 20.90	\$ 5
Crispy Pork Belly	\$ 21.90	\$5
Fish Fillet	\$ 20.90	\$ 5
King Prawn or Seafood	\$ 21.90	\$5
		(3Prawns)
Noodles		\$2
Cashew Nut on top		\$2
Peanut Sauce on top		\$2



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.



74. Siam KD Crab Meat Fried Rice (GF) (V) \$19.90

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

75. Thai Fried Rice (GF) (V)

Stir fried rice with egg, onion, green vegetable leaves and shallot.

76. Thai Hot Chilli and Basil Fried Rice (GF) (V)

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 (GF) (V)

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) (GF) (V)

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

 Steamed Jasmine Rice
 S = \$3.0 /L=\$4.0

 Steamed Brown Rice
 S = \$3.0 /L=\$4.0

 * Coconut Rice
 S = \$4.0 /L=\$5.0

 * Sticky Rice
 \$4.0 / Serve



1.Chicken Nuggets, Chips (6)

2.Chicken Schnitzel, Chips

3.Egg, Chicken, Beef, OR Pork Fried Rice





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www. siamkingdom.com.au Info@siamkingdom.com.au

- BYO Wine Only, Cockage \$3/person
- If you have any food allergies please ask our staff.
 All spicy dishes can be made * mild or medium or hot * on request.
 All prices include GST. Prices are subjected to change without notice.
- Photos are for commercial use only, actual dish may vary
- All Major cards accepted





