

# AGAIN AT SIAM



# To Start

## 1. SPRING ROLL (4 pcs) 7.9

Golden crispy vegetarian spring rolls filled with mixed vegetable and served with plum sauce.

## 2. CURRY PUFF (4 pcs) 7.9

Deep-fried homemade pastry stuffed with minced chicken and potatoes served with sweet chilli sauce.

## 3. SEARED SCALLOP (2 pcs) 10.9

Pan-seared sea scallops with passion fruit, chilli, mint & fried onion salad.

## 4. SATAY CHICKEN (4 skewers) 8.9

Tender sliced chicken marinated in homemade sauce and char grilled served with peanut sauce and cucumber relish.

## 5. APOLLO PRAWN (4 pcs) 14.9

Green king prawn and marinated chicken wrapped in fine rice pastry served with plum sauce.

## 6. MONEY BAGS (4 pcs) 11.9

Golden sachet of chicken minced, coconut shredded, water chestnut and mixed vegetables wrapped in pastry served with plum sauce.

## 7. DIM SIM (5 pcs) 10.9

Streamed chicken and prawn wonton dumplings served with soy sauce.

## 8. CHICKEN WINGS (5 pcs) 7.9

Chicken wings marinated with Thai herbs, deep fried served with sweet chilli sauce.





**9. FISH CAKE (4 pcs)**

**7.9**

Deep fried quality minced fish marinated with Thai herbs, served with sweet chilli sauce.

**10. MIX ENTRÉE (ONE OF EACH)**

**10.9**

Combination of vegetarian spring roll, curry puff, satay chicken and fish cake.

**11. GOLDEN TOFU (6 pcs)**

**6.9**

Crispy soft tofu served with sweet chilli sauce and crushed peanut.

**12. NET ROLL (4 PCS)**

**9.9**

Deep fried spring roll filled with crab meat, shrimp mixed and taro served with plum sauce.

**13. MIENG KHUM PRAWN (4 PCS)**

**16.9**

A traditional Thai appetizer, betel leafs filled with tiger prawns and topped with Thai herbs and special sauce. It is best to enjoy flavors in one mouthful!



Mieng Khum Prawn

# Soups



Tom Yum Goong

(Entrée size /Main size)

**14. TOM YUM GOONG** 8.9 / 18.9

Thai spicy clear lemongrass soup with king prawns, mushrooms, chilli, lemon juice and kaffir lime leaves.

**15. TOM KAH GAI** 8.9 / 14.9

Chicken coconut milk soup, galangal, kaffir lime leaves, lemon grass, lemon juice and mushrooms

**16. WONTON SOUP** 8.9 / 14.9

Egg pastry dumplings filled with mince chicken.



# Mini Dishes

Salt And Pepper Squid



Crispy Soft Shell Crab



Lamb Yang



## 17. CRISPY SOFT SHELL CRAB

15.9

Lightly battered deep fried soft-shell crab seasoned with salt & pepper, sprinkled of fried garlic on bed with mixed salad.

## 18. SALT AND PEPPER SQUID

15.9

Deep fried squid with garlic and cracked pepper then garnished with shallots and red chilli.

## 19. LAMB YANG (3 Cutlets)

16.5

## 20. HONEY PRAWN

16.9

## 21. AGAIN AT SIAM PORK RIB

15.9

Twice cooked pork ribs with special homemade sauce.



Again At Siam  
Pork Rib

# Char Grilled

## 22. CRYING TIGER (BBQ Beef) 17.9

Char grilled tenderloin beef, finely slice and served with chef's special chilli sauce.

## 23. GAI YANG (BBQ Chicken) 17.9

Thai style char-grilled chicken with Thai herbs, served with sweet chilli sauce.

## 24. MOO YANG (BBQ Pork) 17.9

Thai style BBQ pork, marinated with Thai herbs, served with chef's special chilli sauce.

## 25. TRIO BBQ 19.9

Combination of chicken, beef and pork served with chef's special chilli sauce and sweet chilli sauce.

## 26. LAMB YANG (4 Cutlets) 22

Char grilled tender rack of lamb marinated with herbs, garlic and served with chef's special chilli sauce.

## 27. PED YANG 26.9

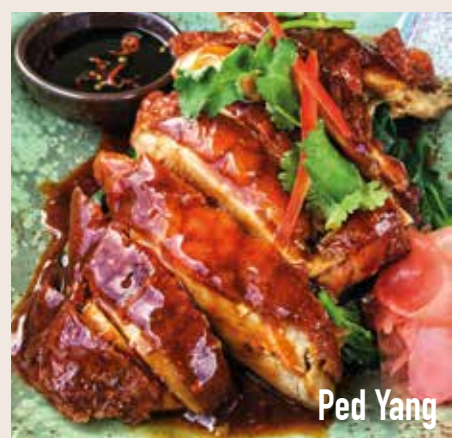
Char grilled boneless crispy skin duck topped on steam Chinese broccoli, served with special sauce and chilli soy sauce.



Crying Tiger



Lamb Yang



Ped Yang





# Salad

## 28. ROAST DUCK SALAD 22.9

Grilled roasted duck finely sliced with mixed vegetables, coriander leaves, red onion, shallot, chilli jam, coconut milk and Thai spicy dressing. Sprinkled with cashew nuts and fried onion.

## 29. BBQ SALAD (CHICKEN, BEEF OR PORK) 18.9

Grilled chicken, beef or pork tossed with mixed vegetables and chilli lime dressing.

## 30. CRISPY SOFT SHELL CRAB WITH PAPAYA SALAD 18.9

A salad of shredded green papaya with lime juice, roasted peanuts green beans and tomatoes served with crispy soft-shell crab.



Roast Duck Salad

# Make Your Own Meal

(Select choice of meat or vegetables with a type of cooking)

<b>Choice of :</b> Vegetable or Tofu	14.9	Fish fillet or Squid	18.9
Crispy Pork	17.9	Roasted Duck	18.9
Chicken or Beef	15.9	Prawns, Mixed Seafood	20.9

## Stir-fried

### 31. CASHEW NUTS

Famous Thai dish of roasted cashew nuts and assorted vegetables stir-fried in chilli jam and topped with roasted chilli.

### 32. CHILLI BASIL

Stir-fried mixed vegetables, basil leaves, with minced garlic and chilli.

### 33. OYSTER SAUCE

Simply, rich and delicate flavors of oyster and soy sauce stir-fried.

### 34. SATAY SAUCE

Aromatic herbs stir-fried with assorted vegetables in peanut sauce.

## Curry

### 35. GREEN CURRY

The most famous Thai curry. Finely sliced meat with green curry paste, coconut milk, selected vegetables and sweet basil.

### 36. RED CURRY

A classic Thai curry. Finely sliced meat with red curry paste, coconut milk, selected vegetables and sweet basil.

### 37. PANANG CURRY

Slightly panang curry cooked in coconut milk, mixed vegetables and sweet basil.

### 38. MASSAMAN CURRY (Beef only)

A famous dish from Southern Thailand of slowly braised beef cooked in thick mild curry served with sweet potato and roti.





# AGAIN AT SIAM

## *Vegetarian Lover*

### **39. STIR FRIED ASIAN GREENS**

**15.9**

Fresh Asian greens vegetables stir-fried, tofu, garlic with lightly soy sauce.

### **40. PUMPKIN STIR FRIED**

**15.9**

Stir fried pumpkin, tofu, egg, vegetable with lightly soy sauce and ground white pepper.

### **41. VEGGIE DELIGHT**

**15.9**

Authentic Thai stir-fried mixed vegetables and tofu.



# Noodles & Fried Rice

(All dishes come with egg)

<b>Choice of :</b> Vegetable or Tofu	14.9	Fish fillet or Squid	18.9
Crispy Pork	17.9	Roasted Duck	18.9
Chicken or Beef	15.9	Prawns, Mixed Seafood	20.9

## 42. PAD THAI

The most famous Thai noodle stir-fired skinny rice noodles, bean sprouts and crushed peanuts...delicious!

## 43. PAD SEE-EW

Stir-fired flat rice noodles, Chinese broccoli, carrots and soy sauce.

## 44. PAD KEE-MAO

Stir-fired flat rice noodles with chilli, garlic, peppercorns and fragrant basil leaves.

## 45. CASHEW NUT NOODLE

Flat rice noodles stir-fired with cashew nut and chilli jam fused in balanced sweet and spicy flavors.

## 46. HOKKIEN NOODLE

Stir-fired hokkien noodles with oyster sauce and assorted vegetable.

## 47. LAKSA NOODLE

Popular curry soup with thin rice noodles tofu and bean sprouts.

## 48. THAI FRIED RICE

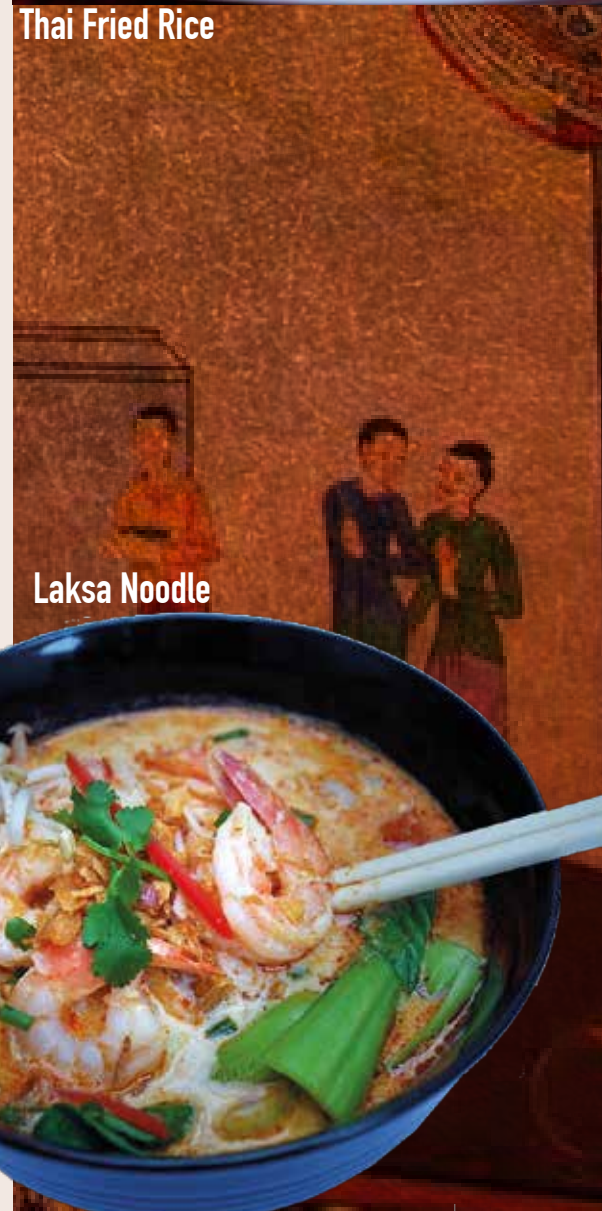
Thai style wok-fried rice onion and Chinese broccoli.

## 49. PINEAPPLE FRIED RICE 18.9

Special Thai fried rice with Prawns, Chicken, cashew nuts, raisins, pineapple and a touch of yellow curry powder.



Thai Fried Rice



Laksa Noodle



# Seafood Corner

## WHOLE BARRAMUNDI (AVG. 750-850 g)

### 50. PLA SAM ROD 29.9

Deep fried boneless whole barramundi topped with Thai style sweet chilli sauces.

### 51. PLA PAD KA PROW 29.9

Deep fried boneless whole barramundi topped with Chilli basil sauce.

### 52. COCO SALMON 25.9

Grill salmon fillet cooked in red curry coconut sauce and green vegetables.

### 53. SALMON PARADISE 25.9

Grill Atlantic salmon with lemon juice, ground rice, touch of chilli powder, tomatoes, cucumbers, iceberg lettuce, red onion, coriander and mint leaves.



Pad Thai King Prawns

### Salmon Paradise



### Pla Sam Rod



### 54. SIZZLING SCALLOP 25.9

Stir-fried scallop with chilli, garlic and mixed vegetables with homemade sizzling sauce.

### 55. AMAZING SEAFOOD 21.9

Combination seafood stir-fried with yellow curry powder, celery, shallot, spring onion, capsicum and chilli.

### 56. PAD THAI KING PRAWNS 25.9

The classical Thai stir-fried of skinny rice noodles with grilled king prawns, egg, bean sprouts and crushed peanuts.

### 57. PAD CHA KING PRAWNS 25.9

Thai spicy stir-fried chilli, kachai and basil with vegetables and grilled king prawns.

# Again@siam's Special



Siam Chicken



Rama Sunset



Duck Crispy Basil

## 58. SIAM CHICKEN 20.9

Crispy bettered breast chicken cooked in homemade chilli jam sauce with vegetables and cashew nuts.

## 59. GANG PHED PED YANG 26.9

BBQ roasted duck in creamy red curry with lychee, pineapple, cherry tomato and basil.

## 60. DUCK CRISRY BASIL 26.9

Roast ducks sliced and topped with sweet plum sauce and crispy basil

## 61. RAMA SUNSET 20.9

Tender beef with tasty peanut sauce served with steamed broccoli.

## 62. BEEF IN HOI SIN 20.9

Tender beef stir-fried with hoisin sauce on steamed green beans, broccoli, snow peas with crispy fried enoki mushrooms and fried onion.

## 63. PANANG LAMB CUTLET 23.9

Grilled lamb cutlet with panang sauce and shredded lime leaf.





Massamum Lamb Shank



Eeg Net



Ramsgate Crispy Pork



Ka Moo Tod

#### 64. MASSAMUM LAMB SHANK

24.9

Classic Thai curry of lamb shank slowly simmered in a full-bodied curry served with baby potatoes and cashew nuts.

#### 65. EEG NET

24.9

Filled eggnet, chicken minced, prawns, peanuts, caramelized coconut.

#### 66. KA MOO TOD

24.9

Deep fried pork leg served with homemade sauce and mashed potato.

#### 67. SPICY CRISPY PORK

20.9

Twice cooked pork belly wok tossed with green bean, chilli, kaffir lime leaves in spicy homemade sauce.

#### 68. KANA MOO GROB

20.9

Stir-fried of Chinese broccoli and roast pork belly with crispy skin in a tasty rich oyster sauce.

#### 69. RAMSGATE CRISPY PORK

20.9

Golden crispy pork belly with our special homemade sauce served with steam bok choy and broccoli.

## Sole Dish

- STEAM JASMINE RICE (per person) 2.50
- EGG FRIED RICE 9.90
- ROTI PASTRY 3.50
- GARLIC RICE 4.00
- BROWN RICE 4.00
- COCONUT RICE 4.00

## Kid's Meals 13.9

Fried rice or stir fried noodle with  
eggs & appetisers with choice of :

- SATAY CHICKEN SKEWERS
- CHICKEN WINGS
- CURRY PUFF
- SPRING ROLLS



## Dessert

- DEEP FRIED ICE CREAM 9.9
- SWEET STICKY RICE WITH  
HOMEMADE THAI CUSTARD 10.9
- BANANA WITH STICKY RICE 10.9



## Drinks

- COKE / DIET COKE 3.5
- LEMONADE 3.5
- LEMONSQUASH 3.5
- PINK LEMONADE 4.5
- LEMON LIME BITTERS 4.5
- SPARKLING MINERAL WATER (250 ml) 4.5
- JASMINE TEA 4.5
- COCONUT JUICE 6.5



# Banquet Set

## Banquet A

(Minimum for 4 pp \$28.80 /pp)

### To Start

- SPRING ROLL
- CURRY PUFF
- FISH CAKE
- SATAY CHICKEN

### Main Course

- MASSAMAN CURRY BEEF
- SIAM CHICKEN
- SALMON PARADISE
- STREAM RICE

## Banquet B

(Minimum for 4 pp \$34.8 /pp)

### To Start

- SATAY CHICKEN
- NET ROLL
- CURRY PUFF
- SEARED SCALLOP

### Main Course

- BEEF IN HOI SIN
- SIAM CHICKEN
- AMAZING SEAFOOD
- DUCK CURRY
- STEAM RICE

## Banquet C

(Minimum for 4 pp \$38.8 /pp)

### To Start

- SEARED SCALLOP
- SATAY CHICKEN
- PRAWN ROLL
- MONEY BAG

### Main Course

- RAMA SUNSET
- PLA SAM ROD
- GREEN CURRY CHICKEN
- CHILLI BASIL PRAWN
- STEAM RICE



- BYO wine and beer only
- Corkage charge \$3 per person
- 10% surcharge on public holiday
- All prices are included GST
- All prices are subject to be change without prior notice
- Minimum \$30 for VISA and Mastercard (NO AMEX)
- If you are concerned with allergies to certain ingredients please inform our staff.
- Food ingredients and prices are subject to be change without prior notice
- No separate bill