



SIAM CUISINE

THAI RESTAURANT



Hours:
Tuesday – Friday 11:00 am – 3:00 pm & 5:00 pm – 9:00 pm (Closed Mondays)
Saturday: 12:00 pm – 9:00 pm
Sunday: 12:00 pm – 8:00 pm

Catering:
We cater for dinner parties, wedding receptions and other special occasions.
Please contact us for more information: (210) 651-6015

SET MENUS

- Chang Mai (Northern Region, serves two) . . . \$35.95
Entrée (Select 3): Larb, Som Tam, Gai Tod, Gaeng Paa, Tom Yum
Appetizer (Select 2): Cheese Rolls, Gai Tod, Geow Tod, Touw Hu Tod, Po Pia Tod
- Bangkok (Central Region, serves two) . . . \$35.95
Entrée (Select 3): Tom Kha, Gaeng Keow Waan, Gai Pad Gartiem, Pad Thra Kai, Pad Woon Sen
Appetizer (Select 2): Cheese Rolls, Gai Tod, Geow Tod, Touw Hu Tod, Po Pia Tod
- Samui (Southern Region, serves two) . . . \$35.95
Entrée (Select 3): Gaeng Som, Gaeng Massaman, Pad Gaprao, Kai Jeow Moo Sab, Pad Pak Ruam Mit
Appetizer (Select 2): Cheese Rolls, Gai Tod, Geow Tod, Touw Hu Tod, Po Pia Tod

SALADS

- S1. Yum Tang Gua (ยำแตงกวา) . . . \$3.95
Fresh cucumber, shredded carrot, and tomatoes in vinegar dressing.
- S2. Som Tam (ส้มตำ) . . . \$7.95
The traditional spicy salad of Northern Thailand. Shredded fresh green papaya, tomatoes, and carrots soaked in spicy homemade dressing. This delicious salad is best served with sticky rice (Khao Neow).
- S3. Yum Woon Sen (ยำวุ้นเส้น) . . . \$7.95
Crystal noodle and marinated chicken mixed in fresh mushroom, red onion, peanut, lime juice, and Thai spices.
- S4. Larb เฟ็ด (ลาบ) . . . \$9.95
A specialty of Northern Thailand, this dish is made with minced chicken or pork that sparkles with fresh and spicy flavors – chilies, coriander and shredded kaffir lime leaves. This delicious dish is best served with sticky rice (Khao Neow).
- S5. Yum Neau เฟ็ด (ยำเนื้อ) . . . \$9.95
Grilled thinly sliced tender beef with cucumber, red onion, lime juice, and spices, served with fresh vegetables.

APPETIZERS

- A1. Cheese Rolls . . . \$5.95
Crispy wrapper surrounding marinated cream cheese, crab meat, green onion, and served with sweet sauce.
- A2. Touw Hu Tod (เต้าหู้ทอด) . . . \$5.95
Deep fried fresh tofu served with homemade sauce.
- A3. Geow Tod (เกี้ยวทอด) . . . \$5.95
Crispy wrapper surrounding marinated chicken served with homemade sweet and sour sauce. (6 per order)
- A4. Po Pia Tod (ปอเปี๊ยะทอด) . . . \$5.95
Thai spring rolls. Light and crispy wrappers surrounding a tasty mix of stir-fried vegetables, mushrooms and crystal noodles served with homemade sweet and sour sauce. (4 per order)
- A5. Po Pia Sod (ปอเปี๊ยะสด) . . . \$6.95
Thai fresh spring rolls. Soft skin wrappers fill with marinated ground chicken with fresh vegetables and steam shrimp. Serve with homemade sauce. (3 per order)
- A6. Goong Hau Geow (กุ้งห่อเกี้ยวทอด) \$7.95
Crispy marinated whole shrimp and minced chicken

- S6. Siam Salad (สยามสลัด) . . . \$8.95
Tofu, fried shrimp, bean sprout, noodle, fresh cucumber, served with home made sweet and sour sauce.
- S7. Neau Nam Tok เฟ็ด (เนื้อย่างนัตก) \$9.95
Spicy grilled thinly sliced tender beef with red onion, lime juice, and roasted rice, served with fresh vegetables. Duck . . . \$10.95
- S8. Yam Naam Sod เฟ็ด (ยำแหนมสด) . . \$8.95
Minced pork simmered in our own sauce, flavored with lime juice, chili powder, shredded ginger and red onion, served with fresh vegetables.
- S9. Pla Goong เฟ็ด (ปลากุ้ง) . . . \$12.95
Grilled shrimp mixed with fresh lemon grass, red onion, and cucumber, tossed in lime juice and aromatic spices.

CURRY SOUP

- ES5. Gaeng Som (แกงส้ม) . . . \$9.95
A subtle blend of sour and sweet with citrus overtones attributed to tamarind juice. Lightly crisped catfish fillet stewed in homemade paste with mixed vegetables (napa cabbage, green bean, and cabbage).
- ES6. Gaeng Paa เฟ็ด (แกงป่า) . . . \$9.95
Mixed fresh vegetables (egg plant, green bean, and bamboo shoots) and choice of chicken, beef, or pork stewed in homemade red curry with kaffir leaves and Thai basil.
- ES7. Gaeng Phed เฟ็ด (แกงเฟ็ด) . . . \$9.95
Slice of tender chicken, beef, or pork stewed in rich homemade red curry with coconut milk, bamboo, fresh kaffir lime leaves, and Thai basil.
- ES8. Gaeng Keow Waan (แกงเขียวหวาน) . . . \$9.95
Slice of tender chicken, beef, or pork stewed in rich homemade green curry with coconut milk, egg plant, bamboo, fresh kaffir lime leaves, and Thai basil.
- ES9. Panang (พะแนง) . . . \$10.95
Choice of beef, chicken, or pork stewed in our own red curry sauce and rich coconut milk flavored with fresh kaffir lime leaves and herbs.

- wrapped in wonton shell, served with homemade sweet and sour sauce. (5 per order)
- A7. Gai Satay (สะเต๊ะ) . . . \$7.95
Curry marinated strips of the chicken or pork fillet, barbecue grilled and served with our own special peanut sauce and cucumber vinegar salads. (5 per order)
- A8. Tod Mun Plaa (ทอดมันปลา) . . . \$6.95
Thai fishcakes made from our recipe of minced fish blended with green beans, lime leaves, red curry and Thai spices, served with spicy, sweet and sour sauce, and cucumber vinegar salad. (4 per order)
- A9. Tod Mun Goong (ทอดมันกุ้ง) . . . \$7.95
A variation of Thai fishcakes (Tod Mun Pla) substituting minced shrimp for fish. (4 per order)
- A10. Gai Tod (ไก่ทอด) . . . \$6.95
Crispy chicken marinated in garlic, coriander root, and ground peppercorn. This delicious dish is best served with Som Tam or sticky rice (Khao Neow).
- A11. Gradoog Moo Tod (กระดูกหมูทอด) . . . \$7.95
Pork spare ribs covered with our own special marinade sauce and cooked until the meat almost falls off the bone.

- ES10. Gaeng Massaman (แกงมัสมั่น) . . \$9.95
Middle Eastern influenced of spices (cinnamon, cumin, cloves, and nutmeg) mixed in tamarind juice and coconut milk with roasted peanuts, potatoes, and choice of chicken, beef, served with pickled ginger and fresh cucumber.
- ES11. Gaeng Bpet Yang (แกงบัตย่าง) . . \$12.95
Roasted duck stewed in homemade red curry paste and coconut milk with fresh pineapple and red grapes.
- ES12. Choo Chee Plaa เฟ็ด (จู้ฉีปลา) . . \$14.95
Steamed red snapper fillet bath in homemade red curry and coconut milk with shredded fresh kaffir lime leaves.
- ES13. Haw Mok (ห่อหมก) . . . \$16.95
A delicious harmony of fillet catch fish and seafood, coconut milk, and Chinese cabbage steamed in stewed red aromatic curries with Thai herbs and spices.
- Red Snapper . . . \$21.95

NON-CURRY SOUP

- ES1. Geow Nam (เกี้ยวน้ำ) Small . . . \$5.95 Large . . . \$7.95
Marinated minced chicken wrapped in wonton wrapper and vegetable in aromatic chicken broth.
- ES2. Gaeng Jued Woon Sen (แกงจืดวุ้นเส้น) . . . \$8.95
Crystal noodle in hearty chicken broth with tofu, Chinese cabbage, and aromatic ground chicken.
- ES3. Tom Yum เฟ็ด (ต้มยำ) Small . . . \$5.95 Large . . . \$8.95
A traditional spicy Thai soup. Chicken or beef in a hot and sour soup flavored with lemon grass, kaffir lime leaves and Thai chili.
- Seafood . . . \$12.95
- ES4. Tom Kha (ต้มข่า) . . . \$9.95
A rich and aromatic soup made from chicken breast cooked in coconut milk and mushrooms. Flavored with lemon grass, lime leaves and young galangal. Seafood . . . \$12.95

- A12. Peak Gai Yard Sai (ปีกไก่ยัดไส้ทอด) . . . \$9.95
Deep fried chicken wings stuffed with seasoned ground pork and crystal noodle, served with homemade sweet and sour sauce.
- A13. Khanom Byan Yown (ขนมเบื้องญวน) . . . \$9.95
Lightly crisp fried eggs stuffed with ground chicken, bean sprouts, and white onion, served with cucumber vinegar salad.
- A14. Plaa Myuk Tod (ปลาหมึกทอด) . . . \$7.95
Deep fried battered squid served with homemade sauce.

Siam Sampler
Choose from: Cheese Rolls, Po Pia Tod, Goong Hau Geow, Geow Tod, Touw Hu Tod, Gai Tod, Tod Mun Plaa, and Plaa Myuk Tod.
Two Choices: . . . \$8.95
Three Choices: . . . \$11.95

เฟ็ด – Spicy

OUR PROMISE

Welcome to Siam Cuisine! We strive to bring you the best possible food and service. We are committed to quality, value and your complete satisfaction. We use only the freshest, highest-quality authentic ingredients. Your meal will be made to order so that your specific preferences can be met.

To provide you with the freshest food possible much of our produce is sourced directly from local growers. Even our special sauces are made “on the spot” and are not prepared or stored in advance.

The preferences of individual diners will dictate how strongly the various flavors are emphasized. When ordering, diners may request to tailor flavors so that they are sweeter, extra tart, less salty, or less spicy.

NOODLE ENTREES

Stir-fried Noodles

- SN1. Pad Ba Mee/Bingo Noodle (ผัดเส้นมะห่ม) \$9.95
Our famous stir-fried noodle widely requested at parties and holiday get togethers—stir fried ramen noodle with marinated chicken, fresh carrot, celery, broccoli, and garlic.
- SN2. Pad Thai (ผัดไทย) \$9.95
Colorful stir-fried rice noodles with eggs, roasted peanut, tamarind juice, chili, and choice of chicken, beef, or pork accompanied by fresh bean sprout. One of Thailand’s best known noodle dishes. (Seafood \$12.95)
- SN3. Pad Rad Na (ราดหน้า) \$8.95
Stir-fried rice noodles with straw mushrooms, fresh carrot, broccoli, and choice of chicken, beef, or pork combination covered in creamy gravy and seasoned with sweet soy sauce, and ground peppercorn. Seafood \$12.95
- SN4. Pad Se Ew (ผัดซีอิ้ว) \$9.95
Stir-fried rice noodles with dark soy sauce, fresh carrot, broccoli, egg and thinly sliced chicken, beef, pork with seasonings. Seafood \$12.95
- SN5. Pad Kee Mao (เผ็ด ผัดขี้เมา) \$8.95
Similar to Pad Se Ew but especially prepared for adventurous individuals who enjoy the spicier side of life. Seafood \$12.95
- SN6. Mee Grob Rad Na (หมี่กรอบราดหน้า) \$9.95
Crispy rice noodles with straw mushrooms, fresh carrot, broccoli, and choice of chicken, beef or pork combination covered in creamy gravy and seasoned with sweet soy sauce, and black pepper. Seafood \$12.95

Noodle Soup

- Condiments (fish sauce, roasted Thai chili, sugar, and pickled chili vinegar) are provided for patrons to favor the soup according to his/her preference.
- NS1. Guay Tiew Neua (ก๋วยเตี๋ยวเนื้อ) \$8.95
Savory beef noodle soup. Rice noodles, broccoli, and fresh bean sprouts simmered in hearty beef broth with a multitude of herbs and spices and topped with well-tenderized beef shanks.
- NS2. Guay Tiew Bpet (ก๋วยเตี๋ยวเป็ด) \$9.95
Flavorful roasted duck noodle soup. Rice noodle, tender roasted duck, fresh bean sprouts, and broccoli simmered in seasoned rich duck broth.
- NS3. Guay Tiew Gai (ก๋วยเตี๋ยวไก่) \$8.95
Hearty chicken noodle soup. Rice noodle, succulent chicken, fresh bean sprouts, and broccoli simmered in soothing seasoned chicken broth and topped with green onion and coriander.
- NS4. Yen Ta Fo (ก๋วยเตี๋ยวเย็นตาโฟ) \$10.95
Delicious and colorful sea food noodle soup. Rice noodles, water spinach, and white mushroom simmered in chicken broth, perfectly seasoned with tomato paste and topped with shrimp, calamari, fish balls, fried tofu, and crispy wontons.
- NS5. Siam Sukiyaki (สุกี้ยากิ) \$11.95
Assorted fresh vegetables (napa cabbage, water spinach, celery, mushroom, and green onions), chicken, seafood (shrimps, calamari, and blue mussel), and cellophane noodles stewed in chicken broth and seasoned with homemade sukiyaki sauce.
- NS6. Tom Yom Noodle (เผ็ด ก๋วยเตี๋ยวดมยา) \$9.95
Tasty and aromatic noodle soup. Rice noodle, minced chicken, pork, or seafood, bean sprouts and broccoli simmered in spicy and sour chicken broth and topped with roasted ground peanuts.

STIR FRY ENTREES

- EF1. Pad Pak Ruam Mit (ผัดผักรวมมิตร) \$8.95
Assorted fresh vegetables (snow pea, mushroom, asparagus, white onion, carrots, broccoli, Chinese cabbage and baby corn) simmered in rich gravy with chicken or pork.
- EF2. Pad Makua (ผัดมะเขือ) \$8.95
Stir fried eggplant with sautéed choice of chicken, beef, or pork, Thai sweet basil, garlic, chili, and oyster sauce.
- EF3. Pad Thra Kai (ผัดตระไคร้) \$9.95
Choice of beef, chicken, or pork sautéed with lemon grass, garlic and ground peppercorn, served with fresh cucumber and radish.
- EF4. Pad Khing (ผัดขิง) \$8.95
Choice of beef, chicken, or pork topped with fresh ginger, onions, mushrooms, red peppers, and scallions.
- EF5. Neua Pad Prik Geang (เผ็ด เนื้อผัดพริกแกง) \$9.95
Delicious stir-fried beef mixed with homemade red curry paste, green bean, egg plant, and fresh basil leaves.
- EF6. Kai Jeow Moo Sab (ไข่เจียวหมูสับ) \$8.95
Pan fried eggs mixed with marinated minced pork, served with chili sauce.
- EF7. Pad Gaprao (เผ็ด ผัดกระเพรา) \$9.95
Traditional stir-fry spicy and aromatic minced chicken, beef or pork with fresh chilies, white onion, bell pepper and Thai basil.
- EF8. Pad Woon Sen (ผัดวุ้นเส้น) \$9.95
Stir fried crystal noodle with marinated chicken or pork, egg, and fresh vegetables with seasoning
- EF9. Gai Pad Gartiem (ไก่ผัดกระเทียม) \$9.95
Delicious pan fried chicken breast, beef or pork with the classic Thai aromatic seasoning of garlic, ground peppercorn, and soy sauce. Seafood \$12.95
- EF10. Neau Pad Prik (เนื้อผัดพริก) \$8.95
Tasty stir-fried beef and green onion in oyster sauce with white onion, bell pepper, garlic, and chilies.
- EF11. Pad Peaw Waan (ผัดเปรี้ยวหวาน) \$8.95
Choice of chicken or pork simmered in a Thai style sweet and sour sauce with pineapple, cucumber, bell peppers, onion and tomatoes. Seafood \$12.95
- EF12. Kai Yat Sai (ไข่ยัดไส้) \$8.95
Thai Omelet – thinly fried eggs stuffed with minced chicken, mixed vegetables (onions and tomatoes) and seasonings.
- EF13. Gai Himaphan (ไก่ผัดมะม่วงหิมพานต์) \$8.95
Stir-fried thinly sliced chicken with water chestnuts, onions, cashew nuts and roasted chili paste.
- EF14. Houy Tod (หอยทอด) \$13.95
Lightly crisp battered blue mussel stir-fried with fresh bean sprout, green onion, and egg, served with fresh homemade sauce.

RICE DISHES

- R1. Khao Sauy (ข้าวสวย) \$2.00
Steamed long-grain jasmine rice with wonderful aroma and subtle flavor that complements every dish perfectly. Small \$2.00 Large \$3.00
- R2. Khao Neow (ข้าวเหนียว) \$4.00
Short-grain rice that is especially sticky typically accompanies Thai salads and grilled and fried meat.
- R3. Siam Khao Pad (ข้าวผัด) \$9.95
Thai style fried rice with choice of chicken, beef, or pork, eggs, tomatoes, onions, scallions, and myriad of seasoning, served with fresh cucumber and lime slices. Seafood \$12.95 Crab Meat \$15.95



SIAM CUISINE
6032 FM 3009
Four Oaks Shopping Center #170
Schertz, TX 78154

- R4. Khao Pad Sabparod (ข้าวผัดสับปะรด) \$9.95
Fried rice with choice of seasoned chicken, beef, or pork, eggs, pineapple chunks, onions, cashew nuts, raisin, and scallions.
- R5. Khao Pad Goon Chiang (ข้าวผัดกุนเชียง) \$8.95
Jasmine rice stir-fried with imported Thai sausage, eggs, onions, and scallions, served with fresh cucumber.
- R6. Khao Pad Gaprao (เผ็ด ข้าวผัดกระเพรา) \$9.95
Jasmine rice stir-fried with spicy and aromatic minced chicken, beef or pork with fresh chilies and Thai basil.
- R7. Khao Pad Naem (ข้าวผัดแหนม) \$8.95
A traditional northern region fried rice. Jasmine rice stir-fried with homemade fermented Thai sausage, eggs, onions, and scallions, served with fresh cucumber.
- R8. Kho Mun Gai (ข้าวมันไก่) \$10.95
Seasoned jasmine rice topped with steamed chicken and fresh homemade sweet and sour ginger sauce, served with hearty soup and fresh cucumber.

GLOSSARY

- Bpet. duck
Gaeng. soup
Gaeng Paa. jungle curry soup
Gai. chicken
Gartiem. garlic
Geow. wonton
Goong. shrimp or prawn
Gradoog. bone; as in “pork bone” or spareribs
Gaprao. Thai basil leaf
Guay Tiew. noodle soup
Hau. to wrap
Houy. shellfish
Kai. egg
Kha. galangal
Khao. rice
Khao Pad. fried rice
Khing. ginger
Makua. eggplant
Moo. pork
Naam. fermented sausage
Neau. beef or the meat of any animal
Pad. stir-fried
Peak. wing
Peaw. sour or tart
Phed. spicy
Plaa. fish
Plaa Myuk. squid
Po Pia. spring roll
Prik. chili pepper
Sab. to mince
Se Ew. dark soy sauce
Sod. fresh, newly produced, or raw
Thra Kai. lemongrass
Tang Gua. cucumber
Tod. to deep fried
Tom. boil
Touw Hu. soybean curd or tofu
Waan. sweet
Woon Sen. glass, cellophane, or crystal noodle
Yam. a spicy salad
Yang. to grill, to roast, or to barbeque
Yard Sai. to stuff

เผ็ด — Spicy