

Siam Thai Restaurant

MENU

CHEF RECOMMENDED DISHES

Pepper-wine Grouper & Shrimp \$25

Beautifully fillet, lightly battered top with sauteed Shiitake mushrooms, onions, mixed vegetables in a pepper-wine brown sauce

Northern Ginger Grouper & Shrimp \$25

Beautifully fillet, lightly battered top with sauteed fresh ginger, onions, scallions, sweet peppers, mushroom in a ginger wine sauce

Salmon Panang \$25

Salmon with coconut creamy red curry with mix veggies, bell peppers.



SMALL PLATES

Starter Platter \$16

A mix of all goodness. Fried wontons, cheese rolls shrimp in a blanket and spring rolls

Crispy Spring Rolls \$6

Noodles and mixed vegetables wrapped in Rice paper fried to its golden crispiness

Shrimp in a Blanket \$10

Crispy stuffed shrimp & minced chicken wrapped with rice paper

Chicken Satay \$9

Marinated grilled chicken on skewers with peanut sauce 🍴🌶️

Steamed Dumplings \$9

Steamed chicken dumplings with chili soy dipping sauce

Fried Wontons \$8

Fried wontons filled with seasoned minced chicken

Cheese Rolls \$7

rice wrapped rolls stuffed with cream cheese

Fresh Basil Rolls \$7

Hand rolled rice paper with noodles, carrots, spring mix, fresh basil & sweet tofu 🍴🌶️

Curry Puffs \$7

Crispy vegetable filled pastry with cucumber dipping sauce

Tofu Bites \$8

Golden fried tofu with plum-peanut 🍴🌶️ dipping sauce

Coconut Shrimp \$8

Golden coconut fried shrimp with sweet plum marmalade

Chicken Curry Puffs \$9

chicken, onion, potato, carrots, and yellow curry powder in crispy puff pastry

Kai Tod (Chicken Wings) \$10

Fried chicken wings southern Thai style seasoning, served with fried red onion and chili sauce

Moo Daad Deaw \$9

Pork marinated jerky Thai style seasoning served with sweet chili sauce and sticky rice top with scallion

Neua Daad Deaw \$9

Beef marinated jerky Thai style seasoning served with sweet chili sauce and sticky rice top with scallion

SOUPS

Tom Ka Soup (V) (GF)

Coconut cream steeped with galangal, kaffir lime leaf, lemongrass, chili oil, onion, and mushroom

Shrimp \$7 | Chicken or Tofu \$5

Tom Yum Soup

Spicy & sour lemongrass and kaffir lime soup with mushroom and onion.

Shrimp \$7 | Chicken or Tofu \$5

Chicken Wonton & Vegetable Soup \$6

Chicken stuff dumpling in a flavorful chicken broth with mixed vegetables top with fried Garlic and Scallion

House Soup \$5

Minced chicken, vegetable, garlic and rice soup top with fried Garlic and Scallion

SALADS

Thai Salad (GF) \$8

Mix greens, carrots, tomato, bean sprouts, cucumber & tofu with peanut dressing 🍴🌶️

Nam Sod (GF) \$11

Minced chicken with lemon-lime dressing top on mix greens, onions, scallions, ginger, peanuts side with cabbage

Tiger's Tears (GF) \$12

Chili-lime grilled beef, mix greens, onions, scallions, sweet peppers

Chicken Salad (GF) \$11

Grilled chicken with chili lime dressing top on spring mix greens, onions, scallions, sweet peppers, chopped celery & chopped peanuts

Jumping Shrimp (GF) \$12

Grilled shrimp with chili-lime, onions, scallions, sweet pepper and chili paste on top of Spring mix

Salmon Salad \$19

Salmon on a bed of mixed green, onion, scallion, cashew, bell peppers with refreshing chili-lime dressing.

VEGATABLES

Honey Garlic Tofu \$14

Crispy tofu glazed with honey-garlic sauce on mixed vegetables

3 Flavors Tofu \$14

Golden tofu seasoned with chili, served on mixed vegetables

Buddha Delight \$14

Mixed vegetables and tofu sautéed with garlic-soy sauce

Eggplant and Tofu \$14

Eggplant and tofu sautéed with chili, onions, sweet peppers and Thai basil



SIGNATURE DISHES

Uncle Bob \$15

Lightly battered fried chicken glazed in savory honey-garlic pepper sauce on mixed vegetables

Volcano Chicken \$15

Lightly Battered fried chicken simmered in a fresh chili wine sauce

Chicken Jubilee \$16

Golden crispy chicken with signature basil sauce broccoli, chili, onions, peppers

Basil Duck \$19 or Scallop \$19

Fresh Thai basil sautéed with chili, onions and sweet peppers served over mixed vegetables

Royal Duck \$19 | Fish \$19

Ginger-cherry wine sauce sautéed with shiitake mushroom, ginger, green and bell pepper served over mixed vegetable

Panang Curry Duck \$19 | Fish \$19

Boneless roasted duck simmered in rich coconut curry served over mixed vegetable

Siamese Angels \$19

Garlic-ginger shrimp and scallops sautéed with mushrooms, onions, scallions and bell peppers

Earth, Wind & Fire \$17

Shrimp and chicken sautéed basil sauce with green beans, carrots, water chestnuts, celery, corn, onions and bell peppers

Curry Seafood (Shrimp, Mussel, Scallop) \$25

Red coconut curry with shrimp, scallops, mussels, bamboo, sweet peppers, green beans and Thai basil

Try This! \$17

Shrimp and chicken sautéed with Pepper Garlic sauce on mixed vegetables

Three of a Kind \$21

Fresh Thai basil sautéed with chili, shrimp, scallops, mussels, onions and sweet pepper

Garlic Pepper Scallops \$19 | Fish \$19 (BATTERED)

Onions, shiitake mushrooms, with garlic-pepper wine sauce and mixed vegetables

Chili Fish \$19

Battered tilapia filet, homemade fresh chili sauce served over mixed vegetables

Green Curry Fish \$19

Battered tilapia filet, flavorful curry sauce, bamboo, sweet peppers, green beans and Thai basil

Kaii Zabb \$15

Golden crispy chicken toss with house special refreshing chili lime sauce bell pepper, onion, scallion, toasted rice powder

ENTRÉES

Pick Protein your choice :

- Chicken, Pork, Tofu or Vegetable
- Shrimp or Beef +3
- Meat Combo (beef, pork, shrimp, chicken) +8
- Scallops +8
- Seafood Combo (shrimp, scallops, mussels) +12

Masaman Curry (GF) \$15

yellow coconut curry, onions, sweet peppers, potato, avocado and cashew nuts

Red Curry (GF) \$15

rich coconut curry, bamboo, sweet peppers, green beans and Thai basil

Green Curry (GF) \$15

savory coconut curry, bamboo, sweet peppers, green beans and Thai basil

NOODLES or RICE

Pick Protein your choice :

- Chicken, Pork, Tofu or Vegetables
- Shrimp or Beef +3
- Meat Combo (beef, pork, shrimp, chicken) +8
- Seafood (shrimp, scallops, mussels) +12

EXTRA

Side of white rice \$2

Side of brown rice \$3

Side of Sticky rice \$4

Side of fried rice \$5

(no meat added, can be add on /serving with Entree only)

Side of steam noodles \$5

(V) = vegetarian

(GF) = gluten free

Some dishes can be made vegetarian or gluten free upon request

Please indicate your degree of spice We are always happy to correct mistakes made by our kitchen however food prepared correctly and to the spice level that you indicated may not be returned.

🔥 = lightly Hot

🔥🔥 = little to medium Hot

🔥🔥🔥 = medium to Hot

🔥🔥🔥🔥 = Hot

🔥🔥🔥🔥🔥 = Very Hot

Thai Hot = mouth burning Hot

All entrees serve with steamed rice | brown rice +3

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness.

20% gratuity added to parties of 5 or more If you do not leave the tips for our services we auto gratuity 18%

Panang Curry (GF) \$15

savory coconut curry, sweet peppers and chopped peanuts 🌶️

Pineapple Curry (GF) \$15

red curry, pineapple, green beans and sweet peppers 🔥🔥

Rama Curry (GF) \$15

Rich peanut-coconut curry, mixed vegetables and ground peanuts 🌶️

Basil Chicken \$14

Fresh Thai basil sautéed with chili, onions & sweet peppers

Hi Ginger \$14

Fresh ginger, onions, sweet peppers, scallions and mushrooms

Lost in the Garden \$14

Mixed vegetables sautéed with garlic-soy sauce

Thai Fried Rice (GF) \$14

onions, scallions and egg

Basil Fried Rice (GF) \$14

fresh Thai basil, egg, onion, green and red bell peppers, and chili

Curry Fried Rice (GF) \$14

egg, onion, peppers, pineapple, chili, and curry seasoning



Kiss Me! \$14

Fresh minced garlic and black pepper sauce on sautéed mixed vegetables

Cashew Delight \$14

Celery, onion, water chestnuts, carrots, cashews and sweet peppers

Pad Woon Sen \$14

Clear noodles sautéed with seasoned soy, egg, onions, carrots and mushroom, water chestnut, bell peper, Napa & celery

Pineapple Twist \$14

Pineapple chunks, peppers, onions, scallion, with lightly seasoned soy



Pad Thai Noodles (GF) \$15

rice noodle, egg, onion, tofu, bean sprouts and peanuts seasoned original Thai style with fish sauce and tamarind sauce 🌶️

Pad See Ew Noodles \$15

thick rice noodles, egg, broccoli, carrots and bok choy stir-fried with sweet black soy sauce

Drunken Noodles \$15

Thai basil, rice noodles, egg, onions, chili, baby corn, green beans & sweet peppers



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Call : 404-371-4333