



SIAM VILLAGE

Thai Restaurant

Authentic Thai Cuisine where every dish tells a story



---Sawadika / Sawadikap (Welcome) ---

Our Journey (Authentic Thai Cuisine Where Every Dish Tells a story)

In 2008, Siam village Thai restaurant was started with a greater vision of bringing diners the best that the southeast Asian cuisine has to offer.

At Siam village, we are committed towards excellence by serving fresh & authentic Thai food at affordable prices. We ensure to provide a bustling dining experience and a vibrant atmosphere as our staff work hard to go above and beyond expectations.

For over 15 years, our success relied upon our customers, and we have achieved greater milestones because of your support. Therefore, we handpicked a creative selection of dishes and sensational aromas blend with lots of spices and flavors promise to give you an experience of authentic Thai cuisine in a way Melbourne has never tasted before.

Our flavors represent the heart of Thailand; fierce, deep, and sweet. The secret behind our flavors is the love of our people.

We look forward to sharing our food, wine, and memories of Thai culture with you.





SIAM VILLAGE
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◆ HOUSE SPECIALTIES ◆



Massaman Curry (GF) \$ 24.90

Our most popular beef curry slow cooked for 6-8 hours in creamy coconut milk base with Beef chunks mixed with aromatic roasted homemade Thai spices along with potato, onion & tamarind to add mild tanginess to enhance the flavors. Garnished with roasted peanuts.



Spicy Triple Flavor Fish

\$ 27.90

Three flavored fish is a classic Thai dish. Sweet - spicy - sour, sticky all the things come in one dish. Basa fillets battered with Thai herbs & deep fried. Served with seasonal vegetables, with sweet chili and tamarind sauce.



Sweet and Sour – Pineapple & Prawn **\$27.8**

Stir fried king prawns with vegetables and cashew nuts in a sweet and sour sauce. One of our favorite regional dishes from Northeast Thailand.

Papaya Salad with Crispy Chicken Wings served with Thai Jasmine Rice \$27.8

Som Tam is a fermented northeastern version of green papaya slaw serve with crispy chicken wings and served with Thai jasmine rice. **optional - Add coconut rice for extra deliciousness.





ENTREE



Spring Rolls – (GF) Vegetarian or Pork \$11.90

Handmade spring roll pork filled with minced pork and taro.
Handmade Spring Roll Vegetarian filled with finely grated carrot, taro, celery, glass noodles and thai herbs. Served with house made sweet chilli sauce. (4 per serve)

Steam Chicken Mini Dim Sum \$11.90

Handmade chicken Dim Sum. Served with sweet chilli sauce served fried or Steamed . (6 per serve)



Curry Puffs (GF) Chicken or Vegetarian \$ 11.90

Handmade curry puff pastry filled with minced chicken and potato combined with mixed vegetables, with a touch of curry powder. Served with sweet chilli sauce (4 per serve).



Thai Fish Cake \$11.90

Handmade traditional Thai fish cake served with sweet chilli sauce (4 per serve)





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ENTRÉE



Tempura Prawns \$15.0

Almond coated battered king prawns. served with house made sweet chili sauce. (4 per serve)

Golden Bags (GF) \$11.9

Handmade stir-fried minced chicken, corn, spring onion wrapped in spring roll pastry. Served with sweet chilli sauce (4 per serve)



Satay Chicken \$13.9

Tender grilled chicken served with house made Satay Sauce / peanut sauce. (4 skew per serve)



Prawn Rolls (GF) \$13.9

Marinated king prawns wrapped in pastry served with sweet chilli sauce. (4 per serve)



Mixed Entrée (GF)

\$24.90

Two curry puffs, two fish cakes, Two spring rolls Pork, Two vegetarian spring rolls, Two golden bags, (Ideal to share for two people.)



SOUP



Tom Yum Soup (GF)

Thai hot & sour soup with lemongrass, tomato onion, lime leaves and fresh chilli;

Vege.	\$15.9
Veg with tofu	\$16.9
Chicken or beef	\$17.9
Pork	\$18.9
Prawn or seafood	\$22.9

Tom Kha Soup (GF)

Thai soup cooked in coconut milk base, lemon & galanga with Thai herbs.

Vege.	\$15.9
Veg with tofu	\$16.9
Chicken or beef	\$17.9
Pork	\$18.9
Prawn or seafood	\$22.9



Tom Potak with Seafood (GF)

\$22.90

Tom Potak is a clear soup made with fresh chilli, lemon juice, lime juice, lime leaves, galanga & thai herbs.



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SALAD



Larb Gai

\$ 18.90

Minced chicken or pork seasoned with onion, chilli, lemon juice and roasted ground rice.



Siam house Seafood salad

\$23.90

Seafood seasoned with Siam house seafood dressing, onion, chilli, lemon juice, tomato, mixed salad leaves and mint



Nam Zod

\$18.90

Spicy marinated minced pork with ginger, chilli, lemon juice and roasted peanuts.



BBQ Beef Salad – Yum Nuer

\$19.90

Famous Barbequed sliced beef salad with onion, chilli powder, lemon juice and roasted ground rice garnish with mint and coriander leaves.



BBQ Pork Salad – Nam Tuk

\$19.9

Barbequed sliced pork, seasoned with onion, chili powder, lemon juice and roasted ground rice garnished with mint and coriander.



Deep fried Tofu Salad. \$16.90

Deep fried seasoned Tofu with fresh chilli, onion, lemon juice, tomato. Garnished with mixed salad leaves, mint and coriander.



FRIED RICE

Thai Fried Rice

Fried rice with egg, onion, wombok, carrot garnish with spring onion.



Tom yum Fried Rice

Fried rice with egg, carrot, wombok, tomato, broccoli garnish with spring onion and coriander



Seasonal Mix Vegetable	\$18.9
Vegetable with Tofu.	\$19.9
Chicken or Beef	\$20.9
Pork	\$21.9
Prawns or Seafood	\$24.9

Green Curry Fried Rice

Fried rice with egg, green bean, red capsicum, broccoli, carrot, bamboo shoot and Thai basil



Pineapple Fried Rice

Fried rice with egg, onion, broccoli, pineapple chunks, curry powder and coriander garnish with dry raisins





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STIR FRY

Pad Naam Satay

Seasonal vegetables (onion, carrots, red capsicums, broccoli, zucchini, wombok) stir fried with Chef's own satay sauce.



Pad Lemon Grass –(GF)

Seasonal vegetables (onion, carrots, red capsicums, broccoli, zucchini, wombok) stir fried with lemongrass and stir-fry sauce.



Pad Sweet & Sour (GF)

Seasonal vegetables (onion, carrots, red capsicums, broccoli, zucchini, wombok) stir fried with sweet and sour sauce.



Seasonal Mix Vegetable	\$18.9
Vegetable with Tofu.	\$19.9
Chicken or Beef	\$20.9
Pork	\$21.9
Prawns or Seafood	\$24.9

Siam Village Krapao Gopf

Seasonal vegetables (onion, carrots, red capsicums, broccoli, zucchini, wombok) stir fried with cashew nut, fried basil, and sweet chili sauce.



Pad Khing Ginger (GF)

Seasonal vegetables (onion, carrots, red capsicums, wombok, broccoli, zucchini) stir fried with ginger and oyster sauce and garnished with spring onion.



Pad Kra pao (Basil)

Seasonal vegetables (onion, carrots, red capsicums, broccoli, zucchini, wombok) stir fried with fresh Thai basil, minced garlic, chopped Thai chilies in homemade spicy sauce.





STIR FRY

Pork Belly with Chinese broccoli

\$25.9 

Spicy stir-fried crispy pork belly with Chinese broccoli, carrot (wombok or Bok Choy)



Pad Pet Ped Yang (Duck)

\$26.9

Seasonal vegetables (onion, carrots, red capsicums, broccoli, zucchini, wombok) stir fried with tamarind sauce.



Goong Pad Nam Makam (Tamarind Sauce) \$25.9

Seasonal vegetables (onion, carrots, red capsicums, broccoli, zucchini, wombok) stir fried with tamarind sauce.



Seasonal Mix Vegetable	\$18.9
Vegetable with Tofu.	\$19.9
Chicken or Beef	\$20.9
Pork	\$21.9
Prawns or Seafood	\$24.9

Pad Nam Oyster (GF)

Seasonal vegetables (onion, carrots, red capsicums, broccoli, zucchini, wombok) stir fried with oyster sauce.



Pad Ma Maung (Cashew)

Seasonal vegetables (onion, carrots, red capsicums, broccoli, zucchini, wombok) stir fried with mild chili jam and garnished with oven Tossed cashew nut.





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HOTPLATE AND BBQ



Pad Seafood Pong Garee

\$26.9

Stir-fried seasonal vegetables combination of fish, prawn, calamari, cooked with Thai curry sauce.

Spicy Chicken Hotplate

\$24.9

Stir-fried seasonal vegetables and sliced chicken cooked with sweet chilli sauce and fresh chilli.

Ka Ta Ron

\$24.9

Slice tender beef stir-fried with tomato with mild chilli sauce on a sizzling hotplate.



Grilled Rump Steak with Garlic. **\$28.9**

Marinated Tender rump steak in Thai style house made stir fry sauce served with steam vegetables on sizzling hotplate garnished with house made BBQ sauce



Grilled Pork with Garlic & Pepper. **\$28.9**

Pork sirloin marinated in Thai style house made stir fry sauce served with steam vegetables on sizzling hotplate along with dark soy caramelized dipping sauce. Garnished with fried garlic and black pepper.



Grilled Chicken **\$28.9**

Marinated chicken breast fillets in sweet soy sauce and chilli served with steam vegetables on sizzling hotplate. Served with house made BBQ sauce.





NOODLES

Pad See Ew

Fresh thick rice stick noodles stir fried with sweet soy sauce, lemon juice, egg, broccoli and carrot.



Pad Thai

Stir-fried rice stick noodles with egg, lemon juice and fresh vegetables.



Seasonal Mix Vegetable	\$18.9
Vegetable with Tofu.	\$19.9
Chicken or Beef	\$20.9
Pork	\$21.9
Prawns or Seafood	\$24.9

Pad Khee Mao

Fresh thick rice noodles Stir-fried with chilli, garlic and sweet basil.



Pad Mee Lueng

Traditional egg noodle, stir-fried with vegetables, stir fry sauce and egg. (Yellow / known as hokki Noodles)





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SEAFOOD

Pla Muk Thod - Calamari Rings

Deep fried calamari rings in corn flour and served with sweet chilli sauce



Pla Nung Khing

Steamed whole fish with fresh ginger.
Barramundi

Filet.	\$ 36.9
Whole fish	\$ 39.9

Pla Chu Chee 🌶️

Deep fried whole fish served with a red chilli sauce garnished with strips of capsicum and onion.
Barramundi

Filet.	\$ 36.9
Whole fish	\$ 39.9



Pla Lad Prick 🌶️🌶️

Steamed whole barramundi with fresh chilli sauce.

Filet.	\$ 36.9
Whole fish	\$ 39.9





THAI CURRY

Red Curry (GF)

Red curry is prepared from dried red chili paste & Thai spices cooked with coconut milk and fresh vegetables.



Green Curry (GF)

Green curry prepared with a combination of thai herbs and simmered in coconut milk and cooked with fresh vegetables.



Seasonal Mix Vegetable	\$19.9
Vegetable with Tofu.	\$20.9
Chicken or Beef	\$21.9
Pork	\$22.9
Prawns or Seafood	\$25.9

Gang Panang (GF)

Similar to red curry, slightly Thicker in texture and seasoned with kaffir lime leaves.



Yellow Curry (GF)

A mild yellow turmeric curry base cooked with coconut milk, thai herbs and potato.



Red Curry Duck (GF) \$26.9

Roast duck in red curry with coconut milk, with pineapple, lychees and apple.



Massaman Curry (GF)

Medium Thai curry, slow cooked in a coconut milk base with roasted peanuts, potato, onion and tamarind.

Vegetable
Vegetable with Tofu
Chicken

\$20.9
\$21.9
\$22.9





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KID'S MENU

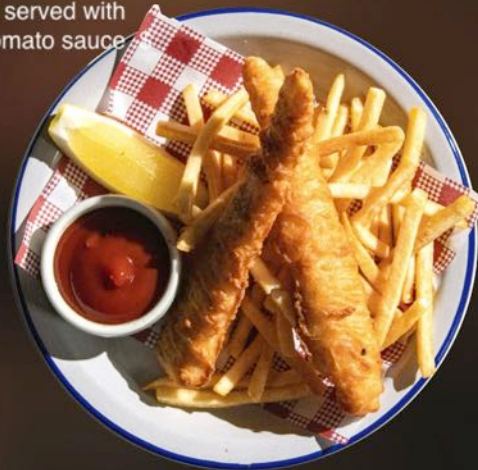
Crispy Chicken Wings \$11.90

Battered and deep fried crispy chicken wings served with homemade tomato sauce (3 pieces)



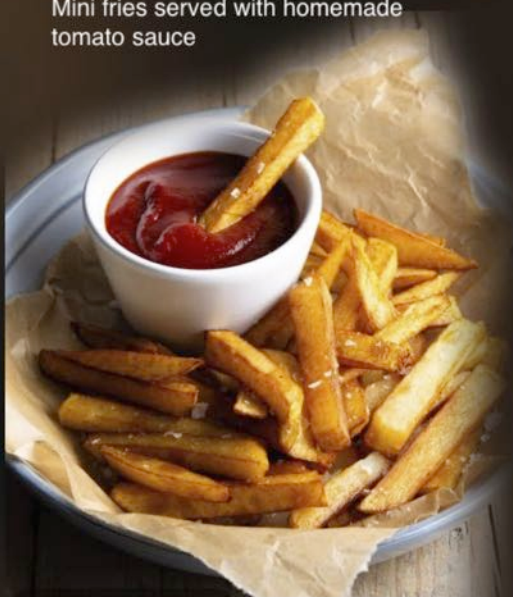
Fish and Chips \$11.90

Battered basa fillet served with mini fries and served with homemade tomato sauce



French Fries \$ 6.90

Mini fries served with homemade tomato sauce



Chicken Nuggets with Fries \$11.90

Deep fried handmade chicken nuggets and mini fries served with homemade tomato sauce





ACCOMPANIMENTS

Sides /Extras

Homemade peanut/ satay sauce	\$2.50
Chill paste	\$2.50
Fried Egg	\$3.50
Extra Vegies	\$4.00
Extra Meat	\$4.00
Extra entrée	\$3.50
Extra prawns (4 pcs)	\$6.00



Rice

Steamed jasmine rice per serve	\$ 4.50
Coconut rice per serve	\$ 5.50



Roti Bread

Served with homemade satay sauce.
(Peanut sauce)



Plain Roti Bread	\$ 5.50
Garlic butter Roti Bread	\$ 6.50



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DESSERT

Banana Fritter with Ice Cream \$ 11.90



Battered and deep-fried fresh bananas served with vanilla ice cream and drizzled with manuka honey/chocolate toppings

Pineapple Fritter with Ice Cream \$ 11.90

Battered and deep-fried fresh pineapple slices served with vanilla ice cream and drizzled with manuka honey/chocolate toppings



Sang Ka Ya \$ 11.90 (House made steam Taro Cake)



Homemade Thai taro custard cake or known as Kanom Mor Kaeng is a dessert from Phetchaburi, Thailand. Our chef's favorite desert and It's made of coconut cream, eggs, coconut sugar, and fresh taro baked to perfection to have a softer and fluffier texture. Served with a scoop of Vanilla ice cream . **Add Coconut ice cream for \$2** enhance the flavours

Ice Cream \$ 9.90

2 scoops of your choice chocolate, vanilla, mango, or coconut ice cream drizzled with manuka honey/chocolate toppings



Mango Sticky Rice \$ 11.90

Mango sticky rice is a traditional Southeast Asian and South Asian dessert made with glutinous rice, fresh mango and coconut milk and served with vanilla ice cream. (fresh mango will be served upon availability of mango season.if not we substitute with mango ice cream



Private Functions

Our private dining space can accommodate groups of 10-35 people. Please contact our reservation coordinator on 98028484 / 0451849976 or e-mail us via contactsiamvillage@gmail.com

CATERING

Catering options are available.

We cater to weddings, exhibitions, corporate events, conferences, get-togethers and more!

Visit contactsiamvillage@gmail.com to place an order.

Terms & Conditions

- Sorry ,No splits bill.
- 11.5% surcharge on weekends and public holidays.
- 1.5% surcharge for cards transactions.
- All prices include GST.
- If you are concerned about allergies to certain ingredients, please inform our staff.
- Food ingredients and prices are subject to be changed without prior notice.
- Actual dishes may vary from the photos , sessional ingredients may be replaced with a substitute .
- Siam Village Thai restaurant take the utmost care in describing each product to you. All our products may contain traces of NUTS, GLUTEN, MILK, EGGS, SEAFOOD, SHELFISH SOY, SPICES, BEEF, VEGETABLES AND FRUITS.

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DRINKS

COLD DRINKS



HOT DRINKS



WHITE WINE



	PRICE
Coke. Diet Coke. lemon squash. lemonade	5.00
Mineral water	5.00
Apple, orange, pineapple, Mango	5.50
Coconut Juice	6.50
Lemon, Lime & Bitters	6.50
Thai Ice Milk Tea/ Thai Ice Coffee	6.50
Thai Ice Tea (Leamon)	6.50

Tea (English Breakfast, Green Tea, Jasmin Tea)	5.00
Coffee (espresso, cappuccino, Late, Flat White)*	5.00
Hot Chocolate*	6.50
Thai Milk Tea hot*	6.50

*(Add \$1 for non-dairy milk – Soy, Almond, Oat/ extra shot)

WINE LIST

House Wine – Dry White	18.00
House wine per glass	8.50

Sauvignon Blanc - <i>Passionfruit and citrus flavours, crisp and dry</i>	
Shelter Bay Sauvignon Blanc. New Zealand	34.00
Per glass	12.50

Pinot Gris - <i>juicy pear and spice notes, rounded, fresh.</i>	
Miracle on the Wire Pinot Gris	34.00
Per glass	12.50

Rose - <i>Bright raspberry and cherry, fruity, dry.</i>	
Criminal Minds Rose - Bottle	32.00
Per glass	12.50

BYO corkage \$4.00 per person.

PRICE

RED WINE



House Wine - 18.00
House wine per glass 8.50

Shiraz - *"Delightful blackcurrant, dark cherry, plum, spice & pepper"*

Yarrowod Yarra Valley Shira - Bottle 34.00
Per glass 12.50

Pinot Noir - *"Light and vibrant, juicy cherry, plum, earthy notes."*

Impressionist Pinot Noir 34.00
Per glass. 12.50

SPARKLING WINE
CHAMPAGNE

Coppabella Prosecco 200ml piccolo 15.00
"Green apple, sherbet, fruity and refreshing.."

BEER



Heineken Zeo 9.00
Victoria Bitter 9.00
Carlton Draught 9.00
Tsingtao 9.00
Tiger 9.00
Corona 9.00
Singha – Thai Beer 9.50
Chang – Thai Beer 9.50

SPIRITS



Johnnie Walker Red Label, Smirnoff 8.00
Jack Daniels, Jim Beam,
Tequilla, Vodka, Baccardi 9.00
Chivas Regal, Johnnie Walker Black Label, Gin & Tonic 9.90

BYO corkage \$4.00 per person.