

# THE SIAM RESIDENCE

MENU  
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# BREAKFAST MENU

## AMERICAN BREAKFAST

Set Price .....	450.-
Two eggs (scrambled, omelette, fried, boiled) with ham, bacon or sausage Assorted bread in basket (Toast, rye bread and Croissant) Cornflakes or Muesli with milk Glass of Orange juice or Pineapple juice Coffee or Tea Fresh fruit variation	

## BREAKFAST À LA CARTE

Two eggs any style .....	135.-
with ham, bacon or sausage and cheese	
Cornflakes or Muesli with milk .....	110.-
Assorted bread in basket (Croissant, toast, rye bread) with jam and butter .....	110.-
French toast .....	95.-
Yoghurt .....	55.-
Glass of Orange juice or Pineapple juice .....	65.-
Cup of Coffee or Tea .....	55.-
Pot of Coffee or Tea .....	85.-

All prices are quoted in Thai Baht and subject to 10% service charge and 7% government tax



# f LUNCH MENU

## d SALADS

The Siam Residence Deluxe Salad	215.-
Ham, cheese, egg, shrimps, chicken mixed with vegetables and dressing	
Pineapple Salad	175.-
Cheese, chicken, pineapples, carrot, egg with cocktail sauce	
Tuna / Chicken Salad	195.-
Tuna or sliced chicken mixed with vegetables and dressing	
Four Season Salad	135.-
Mixed vegetables with choice of dressing	
Yum, Nua / Gai or Lab	220.-
Grilled beef or chicken mixed with Thai spicy herbs	

## SANDWICH AND BURGER

Club Sandwich	220.-
A combination of ham, bacon or chicken and fried egg	
Grilled Ham, cheese Sandwich	225.-
Grilled ham, cheese and fried egg	
Steak Sandwich	245.-
The traditional with roast beef	
Chicken / Tuna Sandwich	210.-
Chicken or Tuna fish with cream	
Hawaiian Burger	225.-
Grilled ham, cheese, pineapple and fried egg	
Top Gun Burger	225.-
The traditional, bacon, cheese and fried egg	

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The Burger Thai style Ground beef with hot basil and egg on top	225.-
Fish Burger Filet barracuda with cheese	235.-
French Burger French bread, ham, cheese, tomato, onion	225.-
Portion of French Fries	125.-

## d RICE

### Diamond dish "PAD" (ผักใส่เม็ดมะม่วง)

A. Fried with shrimps, chicken, ham, pineapple, onion, tomato, egg and cashew nuts	225.-
B. Fried with pork, chicken, ham, pineapple, onion, tomato, egg and cashew nuts	245.-

### Golden dish "LAD KHOUW" (ผัดกับเครื่องแกง ลาดข้าว / กว๊วยเดี่ยว)

A. Fried shrimps or mixed seafood with curry coconut milk over the rice	225.-
B. Fried pork or chicken with curry coconut milk over the rice	215.-

### Silver dish "LAD NHA" (ผัดลาดหน้าข้าว/ก๊วยเดี่ยว)

A. Fried shrimps or mixed seafood with vegetables over the rice	225.-
B. Fried pork or chicken with vegetables over the rice	215.-

### Normal "PAD TAM MA DA" (ผัดธรรมดา)

A. Fried with shrimps or mixed seafood with vegetables and egg	225.-
B. Fried with pork or chicken and vegetable, egg	215.-

American Fried Rice Fried rice served with fried chicken, ham, sausage and fried egg	225.-
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Indonesian Fried Rice Fried rice with Indian curry, pineapple, ham and fried chicken	250.-
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## d NOODLES

Spaghetti Carbonara Bacon and mushroom, cream sauce	235.-
Spaghetti Bolognese Beef chopped with tomato sauce	235.-
Baked Spaghetti Baked spaghetti with cheese, mushrooms, green vegetables and lemon juice	195.-
Spaghetti Thai Style Green curry chicken and coconut milk sauce	225.-
Spaghetti Super Fried with chicken or pork, mushrooms, onions and carrots	195.-
Spaghetti Plate Fried spaghetti with butter, garlic, pepper and cheese	145.-

*All dishes except rice and noodles are served with French Fries*



# DINNER MENU

## APPETIZERS

Garlic bread (ขนมปังกระเทียม) Bread baked with butter, garlic and pepper	85.-
Crispy Wheels (หอมใหญ่ แฉกทอด) Deep fried onion rings	115.-
Hoi Ob Moh Din (หอยอบหม้อดิน) Steamed mussels with Thai herbs served in clay-pot	145.-
Golden Toasts (ขนมปังหน้าหมู) Deep fried pork chopped with coriander paste and egg on top of toasts	135.-
Spring Roll (เปาะเปี๊ยะทอด) Pork or chicken chopped with vegetables and glass noodles wrapped with egg skin	145.-
Kai Ho Bai Toey (ไก่ห่อใบเตย) Grilled chicken wrapped with pandan leaves	145.-
Tandoori Chicken (ไก่แทนดูรี) Grilled chicken with Indian curry powder and yogurt cream	155.-
Satak (สะเต๊ะ) Grilled chicken, pork, beef stick with curry, coconut milk, served with peanut sauce and cucumber salad	155.-
Mixed Appetizer (กับแกล้มรวมมิตร) Variation of Thai specialties	155.-
Snow white and seven Dwarfs (หิมะขาวเจ็ดแคระ) Deep fried seafood and vegetables flour plate	175.-
Crispy Tiles (กระเบื้องทอด) Deep fried pork mixed with shrimps, pepper and garlic. All wrapped with wonton skin served with cucumber salad	175.-
Tod Man Goong (ทอดมันกุ้ง) Deep fried shrimps chopped with coriander paste	175.-
Lady in blanket (กุ้งห่อแกม) Deep fried shrimps wrapped with egg skin	175.-

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Sleepinglady (เมื่อทอด) ..... 175.-  
Deep fried shrimps with spicy coriander  
paste on herb leaves

Just Wedding (มะเขือเทศสดสอดไส้ทูน่า) ..... 175.-  
Tuna fish with mayonnaise in fresh tomatoes

## SALADS

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Siam Residence Salad (สยามเรสซิเดนซ์ สลัด) ..... 215.-  
Ham, cheese, egg, shrimps, chicken, mixed with  
vegetables and dressing

Shrimps Cocktail (กุ้งค็อกเทล) ..... 225.-  
Shrimps with Cognac, olives and Cocktail Sauce

Samui Sea Salad (ย่าทะเล) ..... 220.-  
Mixed Seafood with Thai herbs and spicy

Honeymoon Salad (ฮันนีมูนสลัด) ..... 220.-  
Shrimps, chicken, cheese, egg and boiled  
vegetables with dressing

Hawaiian Salad (ฮาวาย สลัด) ..... 195.-  
Grilled ham, pineapple, cheese, egg, with  
vegetables and dressing

Sea Crispy Salad (ยะทะเลกรอบ) ..... 220.-  
Deep fried seafood mixed with Thai  
spicy herbs and vegetables

Thai spicy Salad (ยำ / ลาบ) ..... 220.-  
Grilled chicken or beef mixed with Thai  
spicy herbs and vegetables

Tuna/Chicken Salad (ทูน่า / ไก่ สลัด) ..... 195.-  
Tuna fish or chicken mixed with vegetables  
and cocktail sauce

Four Seasons Salad (สลัดผัก) ..... 135.-  
Mixed fresh seasonal vegetables with dressing



## d SOUPS

Cream Soup (ซุ๊ป ครีม) Mushrooms, corn, or chicken and tomatoes in cream soup	145.-
Garlic Soup (ซุ๊ปกระเทียม) Fresh garlic chopped in special cream soup	145.-
Minestrone Soup (มินเนสโตร์ ซุ๊ป) Vegetable soup with boiled rice, noodles, vegetables and bacon	155.-
Wanton Soup (เกี้ยวซุ๊ป) Clear soup with pork and coriander, wrapped with wanton skin	145.-
Cucumber Soup (ซุ๊ปแตงกวายัดไส้) Stuffed cucumber with pork, chopped in clear soup	145.-
Healthy Soup (ซุ๊ปผ) Mixed fresh vegetables in clear soup	135.-

## MAIN COURSE - INTERNATIONAL FOOD

Steak Boeuf Stroganoff (สเต็กเนื้อ สโตกาน็อฟ) Thai beef with ham, mushrooms, onions, Cognac, pickles and cream	425.-
Beef Steak (สเต็กเนื้อ มาดากาสคา) Thai beef with Cognac and fresh green peppercorn sauce	425.-
Sirloin Steak (สเต็ก เซอร์ รอย) Thai beef with mushrooms and red wine sauce	425.-
Mixed grill (มิกซ์กริลล์) Grilled beef, chicken, pork, sausage, bacon and tomatoes	425.-
Green Chicken (ไก่เขียว) Roasted chicken with green cucumber and white wine sauce	395.-
Golden Plate (ไก่ / หมู ซุ๊ปแป้งเกล็ดขนมปังทอด) Deep fried chicken or pork with flour and crumb plate	395.-
Lam-Yai Chicken (ไก่ลาไยยัดไส้) Deep fried chicken, stuffed with ham, cheese dressed with egg and crumbs	395.-

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## MAIN COURSE - THAI FOOD



Pork / Chicken / Beef of your choice	215.-
Fried with cashew-nuts and onions	
Fried with curry, coconut milk and long beans	
Fried with special curry, coconut milk and potatoes	
Fried with young ginger and spring onion	
Fried with fresh chilli, garlic and basil leaves	
Fried with Indian curry, coconut milk and long beans	
Fried with sweet and sour sauce	
Fried with Oyster sauce and vegetables	
Fried with pepper and garlic	
Sour soup with Thai herbs in coconut milk	
Clear soup with glass noodles and vegetables	
Fried with green curry, coconut milk	

*All above Thai dishes are served with steamed rice*

## MAIN COURSE - SEA FOOD



Red / White Snapper / Butter Fish (300-350g)	480.-
Grilled with butter, garlic and pepper	
Deep fried with sauce	
Steamed with young ginger and onions	
Barracuda Fish (250g)	360.-
Deep fried in flour plate "Tempura Pla"	
Fried with cashew-nuts and onions	
Fried with young ginger and onions	
Fried with sweet and sour sauce	
Grille with special wine sauce	
Mussels (½kg)	150.-
Fried with Thai spicy herbs and basil	
Fried with curry and spring onions	
Squid (200g)	260.-
Grilled and served with Thai spicy sauce	
Fried with Indian curry coconut and long beans	
Fried with pepper and garlic	
Shrimps (200g)	295.-
Steamed with fresh garlic "Neoung Ka Team"	
Deep fried with flour plate "Tempura Goong"	
Sour soup with Thai herbs "Tom Yum Goong"	

*Above dishes are served with rice or bread or toast*

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## d RICE

Fried with pork, beef or chicken, vegetables and egg .....	175.-
Fried with shrimps or seafood, vegetables and egg .....	215.-
Roasted with pork, pineapple and bacon .....	225.-
American fried rice .....	225.-
Indonesian fried rice "Nasi Goreng" .....	250.-

## d NOODLES

Fried with pork / chicken / beef, vegetables and egg .....	175.-
Fried with shrimps / mixed seafood, vegetables and egg .....	215.-
Fried with soy, peanuts, and "Pad Thai" .....	165.-
Fried with pork chops, chilli and basil leaves "Pad Kea Mouw" .....	165.-
Fried pork or chicken with curry, coconut milk over noodles .....	175.-
Fried shrimps or seafood with curry, coconut milk over noodles .....	215.-

## VEGETARIAN MENUS OF YOUR CHOICE

Per Meal .....	155.-
Fried rice or noodles with vegetables	
Fried mixed vegetables	
Curry coconut milk and potatoes	
Fried potato with sweet and sour sauce	
Fried glass noodles with vegetables	
Clear vegetable soup	

*All vegetarian dishes are served with steamed rice*

## LAMB / CHICKEN / PORK / DUCK / PRAWN / LOBSTER

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Lamb Chops Grilled lamb chops with mushrooms, green peppercorns and wine sauce	850.-
Lam - Yai Chicken Stuffed chicken with fresh fruits, vegetables and herbs (for 2 persons)	1,250.-
Stuffed Duck Stuffed Duck with fresh fruits and herbs (for 2 persons)	1,550.-
Barbecue Spareribs Grilled pork ribs with barbecue sauce	650.-
Duck à l'Orange Roasted duck with fresh oranges and wine sauce	750.-
Saba Steak Grilled saba fish with special sauce and fried vegetables	450.-
Prawns (250g) Sour soup with Thai herbs "Tom Yum" Steamed with fresh garlic Grilled with butter, garlic and pepper	650.-
King Prawn Steak (350g) Grilled with butter, garlic, pepper and wine sauce Baked with cheese and wine sauce	1,450.-
Lobster (600–700g) Grilled with butter, garlic, pepper and wine sauce Baked with cheese and wine sauce Grilled with butter, garlic and pepper Baked with cheese and wine sauce	1,980.-

*All above dishes are served with steamed or butter rice and salad*

## SPECIAL THAI SETS

SET FOR 2 PERSONS - A RECOMMENDATION FROM THE CHEF

<b>Set A. Thai International</b> .....	1,590.-
Deep fried mixed seafood with flour plate "Tempura"	
Chicken sour soup with coconut milk and Thai herbs "Tom kha kai"	
Fried beef with oyster sauce, mushrooms and onions	
Fried fish with sweet and sour sauce and vegetables	
Fresh fruits of the season or ice cream	
<b>Set B. Thai Local</b> .....	1,460.-
"Spring roll"	
Deep fried pork chopped with coriander, wrapped with egg skin	
Fried chicken with cashew-nuts, dried chillies and onions	
Stuffed pork in cucumber with glass noodles in clear soup	
Fried pork with curry coconut milk and long bean	
Banana with coconut milk	
<b>Set C. Thai Seafood</b> .....	2,450.-
Steamed mussels with Thai herbs. "Hoi Ob"	
Deep fried shrimps chopped with coriander "Tod Man Goong"	
Fried fish with young ginger or cashew-nuts	
Shrimps sour soup with Thai herbs and mushrooms "Tom Yum Goong"	
Fried shrimps or squid with Curry, coconut milk and long beans	
Fritter of Banana or Pineapple with ice cream	

## SPECIAL SEA FOOD SET FOR 2 PERSONS

<b>Set A. Prawns (กุ้งกลาง)</b> .....	2,250.-
Steamed mussels with Thai herbs "Hoi Ob"	
Grilled Squid with special Thai sauce	
Grilled Red snapper with pepper and garlic	
Grilled Prawns with butter, garlic and pepper	
Steamed rice or grilled potato and salad	
Fresh fruits or Ice cream	
<b>Set B. King Prawns (กุ้งใหญ่)</b> .....	3,850.-
Deep fried mixed seafood and vegetables with flour plate "Tempura"	
Shrimps sour soup with Thai herbs "Tom Yum Goong"	
Grilled or deep fried Red snapper with pepper and garlic	
Grilled King Prawns with butter, pepper and garlic	
Steamed rice or grilled potato and salad	
Fresh fruits or fruit fritter with Ice cream	

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<b>Set C. Lobster (ล็อบสเตอร์)</b>	4,790.-
Steamed mussels with Thai herbs "Hoi Ob"	
Shrimps or mixed seafood sour soup with Thai herbs "Tom Yum"	
Deep fried mixed seafood and vegetables with flour plate "Tempura"	
Grilled or baked Lobster with pepper and garlic	
Four Seasons Salad	
Mixed fresh seasonal vegetables with dressing	
Fried rice with vegetables	
Fresh fruits or fritter with Ice cream	

## d DESSERTS

Fresh fruit plate of your choice	110.-
Pineapple, Papaya, Water Melon, Banana, Seasonal Fruits	
Mixed fresh fruits	135.-
Ice cream of your choice - 3 scoops	110.-
Vanilla, Chocolate and Strawberry	
Banana split with Ice cream	135.-
Fruit Fritter with Ice cream	135.-
Fried Ice cream	135.-
Crepe of your choice	135.-
Marmalade, Ice Cream, Banana, Pineapple	
<b>Thai Dessert</b>	135.-
Banana with coconut milk	
Taro, sweet potato and pumpkin with coconut milk	
Banana or sweet potato, or pineapple in syrup	