

AUTHENTIC THAI
FLAVOURS, MODERN
FRENCH PRESENTATION

RUE DE SIAM RESTAURANT MENU

*'in a perfect
world...
1 starter,
1 main per
person'*

HORS D'OEUVRE (STARTER/SMALL)

GAI TOD PRIKK (CRISPY CHILLI CHICKEN) | 24
Crispy chicken in home-made thai chilli sauce

PICANTE MONEY BAGS | 25
Prawns in golden pastry, plum, mint jelly, chilli oil

BOUQUET DE BEEF  | 26
Eye-fillet beef steak, cocktail tomato, beetroot purée, sour cream, dill oil

TUNA CRUDO  | 28
Lime, crusted sesame seeds and tangy caesar sauce


GRILLED KING PRAWNS | 27
Coconut tom yum purée, roasted peppers, fried basil

THAI STYLE ARANCINI | 26
Mozzarella, pork, coconut cream sauce

SIAM KANGAROO TARTARE | 24
Kangaroo, Thai herbs, truffle oil

Quail and bourbon  | 26
Pan-seared, French Bourbon sauce

SALT & PEPPER AUBERGINE (VEG) | 24
Crispy eggplant, home-made mayo

Tom yum RATATOUILLE (VEG)  | 26
Ratatouille our way, with vegetarian Tom Yum paste and coconut cream

MAIN COURSES

CRISPY GRILLED SALMON | 41
Grilled salmon, home-made thai curry paste, seasonal veg

GRILLED EYE FILLET BEEF | 42
300g marinated Eye-fillet steak, Thai leafy greens salad

PENANG ROTI | 37
Slow-cooked chicken breast, curry paste, coconut cream, 2 grilled thai roti breads

CRISPY PORK WITH BROCCOLINI | 34
Slow roasted crispy pork belly, broccolini, thai jus

CHILLI CRISPY PORK | 36
Slow roasted crispy pork belly, stir-fried in home-made chilli paste

RED DUCK CURRY | 37
Pan-seared duck breast, basil, coconut crème, curry paste, pineapple

CROCODILE CORDELIA | 40
Tenderised and marinated, stir-fried in Thai basil and white wine

GREEN CURRY CHICKEN | 35
Authentic chilli paste, greens
(Vegan option available)

LAMB SHANK | 47
Slow cooked lamb shank, Thai spices, curry paste

'PAD SE EAW' NOODLE | 35
Thick rice noodles, 24 hour marinated grilled beef, sweet soy sauce (Vegan option available)

PAD THAI KING PRAWNS | 34
Rice noodles, king prawns, tamarind sauce
(Vegan option available)

***We recommend one starter and one main per person.
The dishes are designed to be shared for an
optimum experience that offers a variety of flavours***

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AUTHENTIC THAI STIR-FRY

THAI BASIL CHICKEN | 35

Mixed seasonal vegetables, garlic, fresh chilli and basil (vegan option available)

MARINATED BASIL BEEF STIR-FRY | 37

24-hour marinated beef, seasonal vegetables, stir-fried in basil sauce

MIXED VEGETABLE STIR-FRY | 30

Seasonal vegetables, garlic, authentic seasoning

SALAD

CRISPY EGGPLANT SALAD | 32

Crispy eggplant, leafy greens and Thai tangy dressing

SIDES/SHARE

FRESH HOKKIEN NOODLE STIR-FRY | 22 (+chicken: 5)

THAI PINEAPPLE FRIED RICE | 18 (+chicken: 5)

SOUP

TOM YUM KING PRAWN | 30

King Prawns, kaffir lime, tomato, lemongrass, lime, onion

BANQUET MENU

Chef's selection- 7 courses 78 pp

+ dessert 88 pp

Please see separate banquet menu

DESSERT

Seasonal dessert- please request for our chef's seasonal dessert

EXTRAS

COCONUT RICE | 7

JASMINE RICE | 5

ROTI BREAD | 6

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Rue de Siam