

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) | 25

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 | 28

Coconut tom yum purée, roasted peppers, fried basil

THAI STYLE ARANCINI | 26

Mozzarella, pork, coconut cream sauce

SIAM KANGAROO TARTARE | 26

Kangaroo, Thai herbs, truffle oil

Quail and bourbon | 28

Pan-seared, French Bourbon sauce

SALT & PEPPER AUBERGINE (VEG) | 26

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 | 42

Grilled salmon, home-made thai curry paste, seasonal veg

GRILLED EYE FILLET BEEF | 48

300g marinated Eye-fillet steak, Thai leafy greens salad

PENANG ROTI | 38

Slow-cooked chicken breast, curry paste, coconut cream, 2 grilled thai roti breads

CRISPY PORK WITH BROCCOLINI | 35

Slow roasted crispy pork belly, broccolini, thai jus

CHILLI CRISPY PORK | 37

Slow roasted crispy pork belly, stir-fried in home-made chilli paste

RED DUCK CURRY | 38

Pan-seared duck breast, basil, coconut crème, curry paste, pineapple

CROCODILE CORDELIA | 46

Tenderised and marinated, stir-fried in Thai basil and white wine

GREEN CURRY CHICKEN | 37

Authentic chilli paste, greens
(Vegan option available)

LAMB SHANK | 50

Slow cooked lamb shank, Thai spices, curry paste

'PAD SE EAW' NOODLE | 36

Thick rice noodles, 24 hour marinated grilled beef, sweet soy sauce (Vegan option available)

PAD THAI KING PRAWNS | 35

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 | 36

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

MARINATED BASIL BEEF STIR-FRY | 38

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

MIXED VEGETABLE STIR-FRY | 32

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 | 32

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 | 6

ROTI BREAD | 7

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Rue de Siam

Please inform us if you have any allergies or dietary requirements- g/f, vegan options are available in certain dishes, please check with staff. Strictly no separate bills. 15% surcharge on public holidays