

‘Rue de Siam’, named in honour of the street, Rue de Siam, in Brest, France.
Authentic Thai cuisine with a French twist.



Gluten free available in certain dishes,
please check with staff



STARTER/SMALLER



Gai Tod Prikk (Crispy Chilli Chicken)	27	Cheesy Arancini (Veg)	27
Crispy chicken in home-made thai chilli sauce		Mozzarella, Tom yum paste, coconut cream curry sauce	
Bouquet De Beef 	28	Picante Money Bags ^(M)	28
Eye-fillet beef steak, cocktail tomato, beetroot purée, sour cream, dill oil		Prawns in golden pastry, plum, mint jelly, chilli oil	
Tuna Crudo ^(A)	29	King Prawns ^(A)	28
Nahm jim, fried capers, crusted sesame seeds and tangy caesar sauce		W/ coconut tom yum purée, roasted peppers, crispy basil	
Octopus (As Seen On MKR) ^(A)	32	Salt & Pepper Aubergine (Veg)	26
Grilled octopus, thai chimichurri, roasted peppers, crispy shallots		Crispy eggplant, home-made truffle mayo	



MAIN/LARGER



Crispy Grilled Salmon ^(A)	50	Crocodile Cordelia	52
Grilled salmon, home-made thai curry paste, seasonal veg		Tenderised and marinated, stir-fried in Thai basil and white wine	
Grilled Eye Fillet Beef	55	Green Curry Chicken	39
300g marinated Eye-fillet steak to your liking, thai leafy greens salad		Authentic chilli paste, greens (Vegan option available)	
Penang Roti	42	Lamb Shank	55
Slow-cooked chicken breast, curry paste, coconut cream, 2 grilled thai roti breads		Large slow cooked lamb shank, Thai spices, curry paste, seasonal veg	
Khao Soi Beef (As Seen On MKR)	38	Truffle Fried Rice	33
Slow-cooked thai curry, fresh egg noodles, crispy noodle garnish, pickled mustard (Vegan option available) Crispy roast pork +8		Signature fried rice with truffle, onions and mushroom (veg) Chicken +8	
Chilli Crispy Pork	41	‘Pad Se Eaw’ Noodle	38
Slow roasted crispy pork belly, stir-fried in home- made chilli paste		(As Seen On MKR)	
Red Duck Curry	42	Thick rice noodles, 24 hour marinated grilled beef, sweet soy sauce (Vegan option available)	
Pan-seared duck breast, basil, coconut crème, curry paste, pineapple			

**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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*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 Sundays/public holidays*

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MORE THAI STIR-FRY

Pad Thai Prawn^(M) 35
Classic Pad thai with prawns.
Chicken and Vegan option available

Marinated Basil Beef Stir-Fry 38
24-hour marinated beef, seasonal vegetables, stir-fried in basil sauce

Thai Basil Chicken Stirfry 36

VEG

Crispy Eggplant Salad 34
Crispy eggplant, leafy greens and thai tangy dressing

Rue's Tom Yum Rattatouille 30
Ratatouille our way, with seasonal veg
coconut cream, and tom yum paste

Mixed Vegetable Stir-Fry 28

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SOUP

Tom Yum King Prawn 32
King Prawns, kaffir lime, tomato,
lemongrass, lime, onion

BANQUET MENU

Chef's selection- 'Best of the best'
6 courses 85 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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