

The Miss Siam Legend

...A Kingdom's Enchanting Culinary Traditions...

For centuries, Thai cuisine has embodied the nation's cultural heritage. The exquisite blend of flavors vital to Thai cookery – a skillful uniting of spicy, salty, sweet, sour and bitter – makes every meal a sensory delight. Add considerable thought given to presentation including vivid colors as well as delicately formed decorative elements, and those enjoying a well-prepared Thai meal are certain to be enchanted.

Thai recipes passed down through generations reflect the traditions of Old Siam. Long before the modern, cosmopolitan ways of contemporary Thailand, a lady's cooking skill remained essential to her allure, just as much as her supple mind and graceful movement. Hence the Thai proverb, Cooking works like a charm. And because Siamese ladies were blessed with a tropical climate that yielded so much from land, river and sea, they were afforded abundant ingredients to create new and intriguing dishes for husband and family.

This same thoughtful approach to Thai cuisine gives Miss Siam restaurant a similarly beguiling allure. All the herbs and spices, all the lovingly crafted decoration, all the grace and charm ... they're all here at Miss Siam, where the legend lives on.





Appetizers

Mie Grob 180 Baht

Crispy noodle Thai style flavor with sweetening tamarind sauce

หมักรอบทรงเครื่อง

Poh Pia Poo 180 Baht

Crispy deep-fried spring rolls stuffed with crab meat served with plum sauce

ปอเปี๊ยะปู

Kang Kao Phuek 160 Baht

Deep-fried taro jam pastry stuffed mixed prawn & coconut

ค่างคาวเผือก

Pra Tadd Lom 180 Baht

Crispy deep-fried prawn wrapped with pancake rolls served with plum sauce

ประตัดลม

Tod Mun Pla / Goong 120/180 Baht

Deep-fried fish cake or prawn cake blended with Thai herbs & curry paste served with sweet chili sauce and ground peanut, cucumber & shallot

ทอดมันปลา หรือ กุ้ง

Satay Sarm Anong 240 Baht

Mixed special chef style satay, chicken, pork, beef served with peanut sauce & sweet chili sauce and ground peanut, cucumber and shallot

สะเต๊ะสามอนงค์เนื้อ หมู และไก่

Mixed Miss Siam Appetizers 290 Baht

Mixed starters of Miss Siam menu : prawn spring rolls, deep fried taro jam pastry stuffed mixed prawn, mixed satays, crab meat spring roll all served with assorted condiment sauces

รวมอาหารว่างสาวสยาม

Peeg Gai Yard Sai 180 Baht

Fried chicken wings stuffed with minced pork & prawn

ปีกไก่ยัดไส้

Moo Daed Diew 180 Baht

Fried sundried pork with sriracha chili sauce

หมูแดดเดียว

All prices are in Thai baht, 10% service charge and 7% government tax are applicable.



Som Tum Gai Yang & Yum Nuea Yang

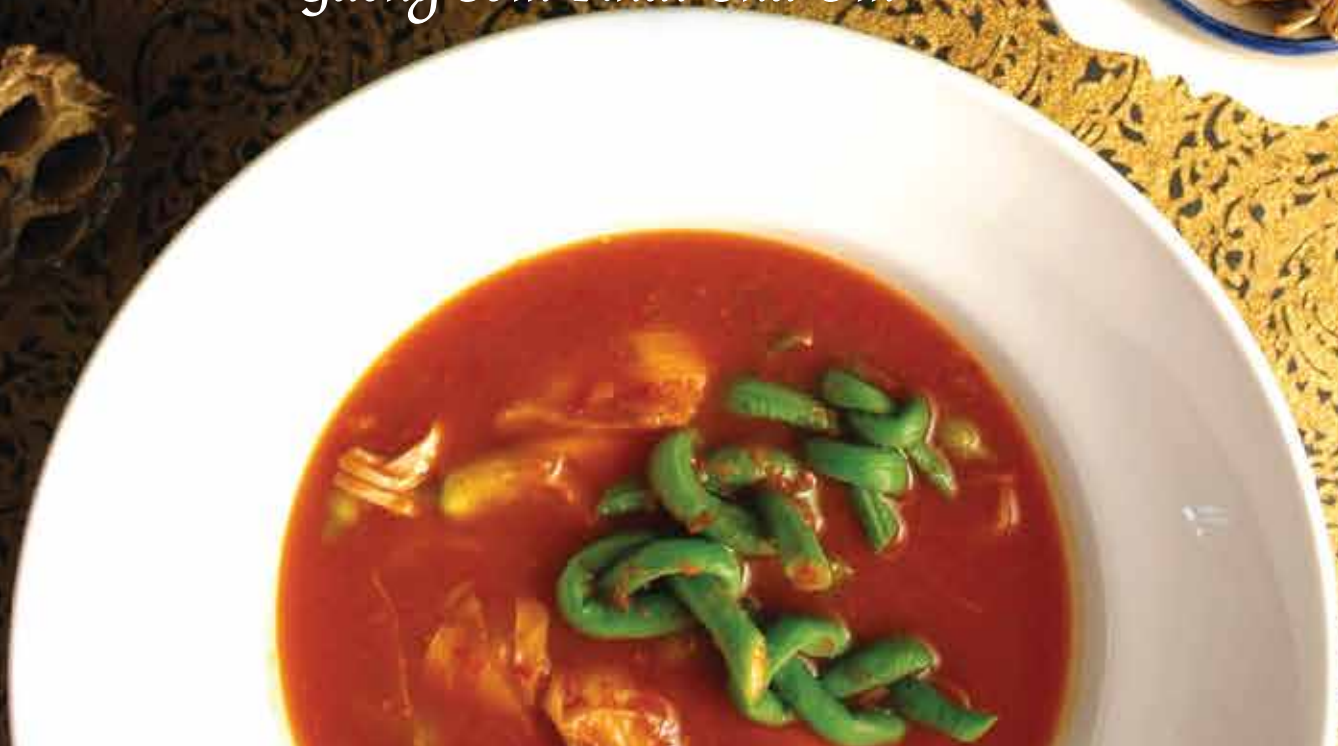
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Thai Salads

- Yum Hua Plee** 220 Baht
Banana blossom salad Thai style with prawns & fine herbs
ยำหัวปลีกุ้งสด
- Yum Tua Ploo** 210 Baht
Wing bean salad Thai style with prawns & fine herbs flavored with coconut
ยำถั้วพุดกะทิสด
- Yum Nuea Yang** 360 Baht
Spicy grilled sirloin of beef salad with fresh herbs and grapes
ยำเนื้อสันนอกย่างกับองุ่น
- Larb Moo / Kai** 180 Baht
Spicy minced pork or chicken salad Northeast style with ground roasted rice, chili, shallot, spring onion, coriander, mint served with garnished
ลาบหมู หรือ ไก่
- Yum Talay** 280 Baht
Spicy mixed seafood salad Thai style with fresh herbs, chili and lime juice
ยำทะเล
- Som Tum Gai Yang** 220 Baht
Papaya salad Thai style with garlic, chili, dried shrimps, served with grilled chicken & garnished
ส้มตำไทย ไก่ย่าง
- Yum Woonsen** 220 Baht
Spicy glass noodle salad Thai style in fine herbs with minced pork and prawns
ยำวุ้นเส้นหมูสับกับกุ้ง
- Plah Hoy Shell Takrai Sod** 260 Baht
Special scallops salad in fine herbs favored with fresh lemon glass
พล่าหอยเชลล์ใส่ตะไคร้สด
- Yum Dork Care** 220 Baht
Thai flower blossom salad with prawn, minced pork & roasted peanuts
ยำดอกแค
- Yam Khamin Khaw** 220 Baht
Spicy white turmeric salad with prawn, minced pork & shallot
ยำขมิ้นขาว



*Tom Yum Goong &
Gaeng Som Khai Cha Om*



Soups

Tom Yum Goong 280 Baht
Spicy hot & sour thick or clear river prawns soup with lemon grass, galangal, kaffir lime, coriander, chili, lime juice & mushrooms
ต้มยำกุ้งแม่น้ำ (น้ำใส หรือ น้ำขุ่น)

Tom Kha Gai 180 Baht
Chicken in coconut soup with lemon grass, young galangal, kaffir lime, coriander, chili, lime juice & mushrooms
ต้มข่าไก่

Gaeng Jued Sarm Ga Sat 220 Baht
Clear free range chicken broth in light herbs with condiments of chicken, prawn, pork & sago
แกงจืดสามกษัตริย์

Poh Taek 320 Baht
Spicy hot & sour mixed seafood soup with lemon grass, galangal, kaffir lime, coriander, chili, lime juice & mushrooms.
โปะแตกทะเล

Gaeng Som Khai Cha Om 220 Baht
Thai sour soup with Thai spinach omelet served with fried sundried fish
แกงส้มไข่ข่อยอมปลาสลิด



Namm Prik Ka Pi Gub Pla Tu

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Thai Dipping

Namm Prik Ka Pi Gub Pla Tu 280 Baht

Thai spicy shrimp paste dip, served with fried mackerel & mixed fresh vegetables
น้ำพริกกะปิกับปลาทู

Namm Prik Ma Kam Orn 280 Baht

Sour and spicy young tamarind dip, served with sundried fish & mixed vegetables
น้ำพริกมะขามอ่อนกับปลาแดดเดียว

Namm Prik Poo Lohm Gub Pla Fu 280 Baht

Soft flavor crab meat in coconut mousse dip, served with crispy fried fish
ทลนเนื้อปูกับปลาฟู



*Gaeng Phed Ped Yang
& Gaeng Khiew Wann Gai*

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Curry

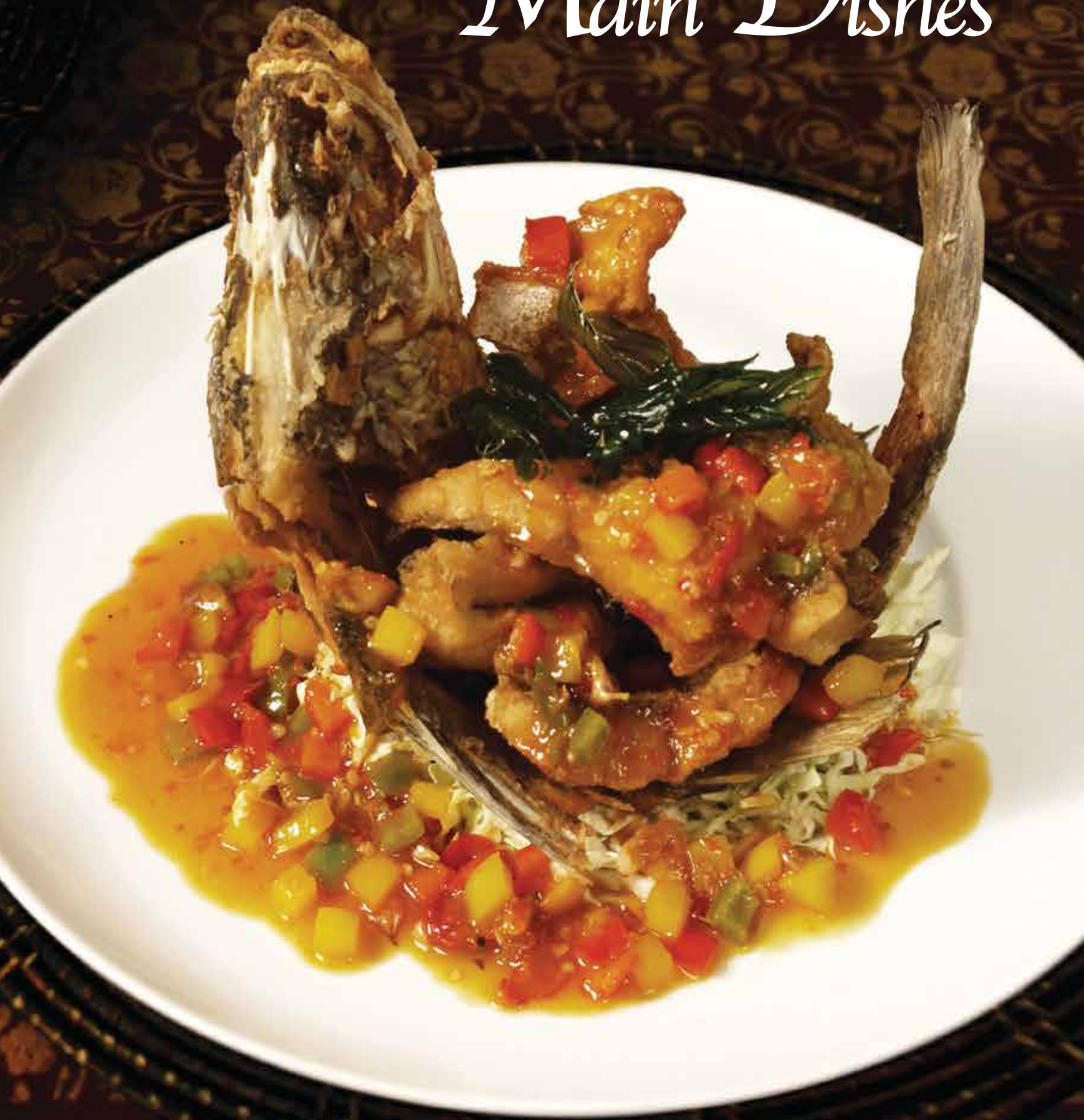
- Gaeng Phed Ped Yang* 220 Baht
Roasted duck in red curry with lychee, pineapple, tomato, red chili, sweet basil leaves & coconut milk
แกงเผ็ดเป็ดย่าง
- Gaeng Khiew Wann Gai* 220 Baht
Chicken green curry with aubergine, sweet basil leaves and coconut milk
แกงเขียวหวานไก่
- Mussamun Nuea* 250 Baht
Beef mussamun curry with potato & nutmeg
แกงมัสมั่นเนื้อ
- Pha Naeng Gae* 580 Baht
Tasty thick and creamy lamb curry with longan
แพงแกะกบิลำไย
- Gaeng Nuea Prik Khi Noo* 360 Baht
Beef curry with bird eye chili and coconut milk
แกงเผ็ดเนื้อพริกขี้หนู



*Pla Kra Pong Tod Sarm Rod
& Pla Hi-Ma Nueng Ma Now*

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Main Dishes



Main Dishes

Gai Phad Med Ma Mueng 180 Baht
Sautéed chicken in very thin batter with cashew nut, spring onion & dried chili
ไก่ผัดเม็ดมะม่วง

Nuea Phad Namm Mun Hoi 260 Baht
Stir-fried beef with oyster sauce
เนื้อผัดน้ำมันหอย

Gai Tod Krueang Thed Thai 180 Baht
Deep-fried chicken with Thai spice and herbs
ไก่ทอดเครื่องเทศอย่างไทย

Woonsen Phad Nuea Poo 360 Baht
Stir-fried glass noodle with crab meat
เส้นผัดเนื้อปู

Pla Kra Pong Tod Sarm Rod 750 Baht
Deep-fried seabass topped with three flavors chili sauce
ปลากระพงทอดราดพริกสามรส

Phad Cha Hoi Shell 290 Baht
Stir-fried scallops with chili and Thai herbs
ผัดฉ่าหอยเชลล์

Goong Phad Priew Wann 350 Baht
Sweet and sour prawns with mixed vegetables
กุ้งผัดเปรี้ยวหวาน

Moo Phad Ka Pi Bai Ho Ra Pha 220 Baht
Stir-fried pork with shrimp paste sweet basil leaves
หมูผัดกะปิใบโหระพา

Phad Prik Thai Dam Moo / Gai / Goong 220/320 Baht
Stir-fried pork, chicken or prawn with black pepper
หมู ไก่ หรือ กุ้ง ผัดพริกไทยดำ

Phad Tao Hoo Song Krueang 220 Baht
Deep-fried egg tofu topping with prawn, crab and pork sauce
ผัดเต้าหู้ทรงเครื่อง

Pla Tub Tim Tod Kra Tiem Prik Thai 450 Baht
Deep-fried pink tilapia topped with crispy fried garlic & peppers
ปลาทูปทมทอดกระเทียม กับยำมะม่วง

Pla Hi-Ma Nueng Ma Now 520 Baht
Steamed snow fish with chili, garlic, coriander and lime juice
ปลาหิมะนึ่งมะนาว

Vegetable Dishes

Phad Puk Boong Ka Pi 140 Baht
Stir-fried morning glory with shrimp paste
ผัดผักบุ้งกะปิ

Phad Puck Ruam 160 Baht
Stir-fried mixed vegetables
ผัดผักรวมมิตร

Ka Nar Pla Khem 140 Baht
Stir-fried kale with salted fish.
คะน้าผัดปลาคั่วเค็ม



*Phad Thai Goong
& Khow Phad lychee*

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One Express Dishes

<i>Phad Thai Goong</i> Stir-fried Thai noodle with prawn, dried shrimp, ground peanut & bean sprouts ผัดไทยกุ้งสด	220 Baht
<i>Phad Kua Gai Noodle</i> Stir-fried fresh noodle with chicken ผัดกวยเตี๋ยวคั่วไก่	180 Baht
<i>Phad See Eiw Moo / Gai / Nuea</i> Stir-fried fresh noodle with pork, beef or chicken and soya sauce ผัดซีอิ้วหมู ไก่ หรือ เนื้อ	180 Baht
<i>Khow Phad Poo / Goong</i> Fried rice with crab meat or prawns ข้าวผัดปู หรือ กุ้ง	220 Baht
<i>Khow Phad Naem / Moo / Gai</i> Fried rice with fermented pork, pork or chicken ข้าวผัดไก่ หมู หรือ แหนม	180 Baht
<i>Rhad Na Moo / Talay</i> Stir-fried noodle with pork or seafood and broccoli in gravy sauce ราดหน้าหมู หรือ ราดหน้าทะเล	180/220 Baht
<i>Khow Phad Lychee</i> Fried rice with shrimps and lychee ข้าวผัดลิ้นจี่	220 Baht
<i>Khow Phad Prik Bai Ka Prow Moo / Gai / Nuea</i> Stir-fried pork, chicken or beef with chili and basil leaves on top plain rice ข้าวผัดพริกใบกระเพรา	180 Baht
<i>Khow Suay</i> Plain steamed rice ข้าวสวย	30 Baht



Thai Desserts

Polla Mai Thai

Thai tropical fresh fruits from the season
ผลไม้ไทยตามฤดูกาล

150 Baht

Polla Mai Loy Kaew

Thai fresh fruit of the season in syrup
ผลไม้ลอยแก้ว (ตามฤดูกาล)

150 Baht

Khow Niew Ma Meung

Sweet sticky rice with yellow mango and fresh coconut milk
ข้าวเหนียวมะม่วงน้ำกะทิสด

180 Baht

Tub Tim Grob

Chill water chestnut with grenadine syrup and crush ice
ทับทิมสยาม

95 Baht

Ice Cream Ka Ti Sod

Coconut Ice-cream with thai original topping condiments.
ไอศกรีมกะทิสดพร้อมเครื่องอย่างไทยๆ

95 Baht

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