

appetizers

- T1 POH PIA** *Thai Egg Roll* 6.95
Deep fried spring roll stuffed with chicken, cabbage, celery and carrot, served with our own plum sauce.
- T2 POH PIA SOD** *Thai Fresh Spring Roll* 8.95
Shrimps, somen noodle, and fresh vegetables wrapped with soft rice paper, served with spicy sweet and sour sauce.
- T3 MEE GROB** 8.95
Authentic Thai crispy noodle mixed with shrimp and sweet tamarind sauce, garnished with fresh bean sprout and scallion.
- T4 THAI STICK** 8.95
Choice of chicken, beef, or pork strips on skewers marinated with coconut milk and curry powder and barbequed. Served with peanut sauce and *a-jaad* (fresh cucumber and red onion in sweet vinegar sauce).
- T5 GOLDEN TRIANGLE** 8.95
Our version of curry puff. A mixture of chicken, sweet potato, onion and a touch of curry powder, deep fried. Served with *a-jaad*.
- T6 KANOM CHEEB** 8.95
Shrimp steamed dumplings.
- T7 SILVER BAGS** 8.95
Deep-fried shrimp dumplings. Served with our signature plum sauce.

salads

- T11 NAM SOD** 8.95
Ground pork mixed well with our spicy lime dressing, tossed with ginger and scallion and topped with peanuts. Served over a bed of fresh lettuce leaves.
- T13 YUM NEAU** 11.95
Slices of grilled beef mixed with our spicy lime dressing, tossed with fresh tomato, cucumber, onion and scallion. Served over a bed of fresh lettuce leaves.
- T15 LARB GAI** 8.95
Ground chicken mixed well with our spicy lime dressing, tossed with red onion, scallion, and lemon grass. Served over a bed of fresh lettuce leaves.

- T16 YUM GOONG** 9.95
Grilled shrimps tossed with clear noodle in our lime spicy dressing with lemon grass, red onion, and scallion. Served over a bed of fresh lettuce leaves.
- T17 YUM PLA MEUK** 9.95
Squid mixed with red Sri Racha sauce, tossed with onion, served with lettuce.
- T20 SOM TUM** 7.95
Our version of this authentic Northeastern Thai dish. In stead of green papaya, we use shredded carrots and red cabbage, tossed well with our own garlic and lime dressing, topped with cashew nuts.
- T21 GREEN SALAD** 5.95
Fresh mixed green, carrot, and bean sprout dressed with our famous peanut dressing.

soups

- T22 KEAW NAM** 4.95
Clear broth with freshly prepared wontons stuffed with ground pork.
- T23 KHAO TOM GAI** *Chicken Rice Soup* 4.95
- T24 WATERCRESS SOUP** 4.95
Watercress and ground chicken in a clear broth, topped with scallion.

TOM YUM: An authentic Thai soup composed of a clear broth flavored with lemon grass, magrut leaves, straw mushrooms, tomato, fish sauce and lime juice. TOM KHA: An authentic variation of Tom Yum. The broth is enhanced with coconut milk and kha (galanga root).

- T25 TOM YUM GOONG** *Shrimp Lemon Grass Soup* 6.95
- T26 TOM YUM GAI** *Chicken Lemon Grass Soup* 5.95
- T27 TOM YUM POH TAK** *Medley of Seafood in Lemon Grass Soup* 6.95
- T28 TOM KHA GAI** *Chicken Coconut Soup* 6.95

side orders

- BROWN RICE, WHITE RICE** 2.00
HOT SAUCE, PLUM SAUCE 1.00
PEANUT SAUCE 1.00
PEANUT DRESSING 1.00
A-JAAD Cucumber and onion in sweet vinegar 1.00

entrées

Basic Thai Stir-Fry

- T37 PAD KHING**
Ginger, onion, black mushroom, bell pepper and scallion in ginger sauce.
- T38 PAD BAI KAPROW**
Basil, onion, bell pepper, in spicy peppery sauce.
- T39 PAD BROCCOLI**
Broccoli in brown sauce.
- T40 PAD PRIEW WAN**
Cucumber, tomato, pineapple, onion, and bell pepper in sweet and sour sauce.
- T47 PAD SNOW PEA**
Snow pea in black pepper and garlic sauce.

<i>All served with a choice of:</i>	Lunch	Dinner
Chicken, Beef, or Pork	9.90	13.95
Shrimp	11.50	20.95
Squid	11.50	20.95
Vegetables or Tofu	9.90	13.95

Curries

- T29 GAENG DAENG** *Red Curry*
Bamboo shoots, zucchini, bell pepper, and coconut milk.
- T30 GAENG PANANG** *Brown Curry*
Green bean, coconut milk, and ground peanut
- T31 GAENG MASAMUN** *Sweet Brown Curry*
Potato, onion, bell pepper, peanut, coconut milk. Served with *a-jaad*.
- T32 GAENG KIEW WAN** *Green Curry*
Bamboo shoot, zucchini, bell pepper, and coconut milk.
- T34 COUNTRY CURRY** *Light Curry*
A medley of vegetables in red curry, without coconut milk.
- | <i>All served with a choice of:</i> | Lunch | Dinner |
|-------------------------------------|--------------|--------------|
| Chicken, Beef, or Pork | 9.90 | 13.95 |
| Shrimp | 11.50 | 20.95 |
| Vegetables or Tofu | 9.90 | 13.95 |

- T35 PHRA RAMA LONG SONG** *Peanut Curry* 17.95
A green bed of watercress topped with your choice above in a peanut curry
- T36 ROAST DUCK CURRY** 24.95
A splash of pineapple adds a perfect hint of tangy taste to our red curry sauce. Cooked with bell pepper and our aromatic roast duck.

Favorites

	Lunch	Dinner
T33 CHOO CHEE CHICKEN Battered chicken breast topped with our tasty, thick red curry sauce, served on a bed of cabbage and carrot. Available only in chicken.		18.95
T41 CHICKEN CASHEW NUT THAI STYLE A signature of Siam House. Stir fried chicken, onion, bell pepper, and cashew nut in our homemade sauce. Available only with chicken or vegetable.	11.50	15.95
T43 PAD KRATIUM PRIG THAI Black pepper and garlic sauce: Chicken, Beef, or Pork Squid or Shrimp	10.50 11.50	14.95 20.95
T44 THREE TASTE PORK Battered pork deep-fried to a light crisp, topped with tangy, sweet, and spicy sauce.		22.95
T65 SIAMESE CONNECTION Shrimp, chicken, pork, and squid with a medley of vegetables: cabbage, carrot, bell pepper, onion topped with aromatic ginger sauce.		24.95
T55 THREE TASTE SHRIMP Battered jumbo shrimp deep-fried to a light crisp, topped with tangy, sweet, and spicy sauce.		24.95
T56 SCALLOP BASIL Scallop, onion, and bell pepper in basil sauce.		24.95
T57 BASIL FISH Whole red snapper steamed in a hot and sour broth, spiced with lemongrass, magrut leaves and basil.		25.95
T58 PLA JIEAN <i>Ginger Fish</i> Crispy whole red snapper topped with ginger, black mushroom, ground pork, and scallion.		25.95
T59 PLA CHOO CHEE Crispy whole red snapper topped with our tasty thick red curry sauce, accented with red bell pepper and basil.		25.95
T60 PLA RAD PRIG Crispy whole red snapper smothered in tangy, sweet, and spicy sauce.		25.95
T66 SEA OF SIAM A seafood medley of fillets of fish, scallops, shrimp and squid with baby corn, onion, mushroom, bell pepper, snow pea, and basil leaves sautéed in a tasty sauce of chili paste in soy bean oil.		25.95

beverages

SODA, ICED TEA	2.00
THAI ICED TEA, THAI ICED COFFEE	4.00
HOT COFFEE	2.00
ORANGE JUICE	3.00
IMPORTED BEER	4.50
DOMESTIC BEER	3.50

Duck

T61 PED PALO Pot roast duck cooked with Siamese herbs and simmered in honey and soy sauce.		24.95
T62 CRISPY DUCK Deep-fried duck topped with our medley of baby corn, mushroom, cashew nut, carrot, and celery in a red wine sauce.		25.95
T63 ROAST DUCK A signature of Siam House. Our famous roast duck, served with Chinese broccoli and topped with our own duck sauce.		24.95
noodle and rice		
T68 PAD THAI Rice noodles sautéed with shrimp and chicken in Pad Thai sauce, garnished with bean sprouts and scallion. Lunch portion with chicken only.	9.90	13.95
T69 PAD WOONSEN <i>Clear Noodles</i> Clear noodles sautéed with shredded carrot and celery with your choice of chicken, beef, pork, or vegetable.	9.90	12.95
T70 PAD SEE IEW <i>Soy Sauce Noodles</i> Rice noodles sautéed with your choice of chicken, beef, pork or vegetable and broccoli in a thick soy sauce.	9.90	12.95
T71 FRIED RICE Egg Fried rice Shrimp or crabmeat Chicken, beef, or pork Vegetable	7.50 12.95 9.90 9.90	7.50 12.95 9.90 9.90
T72 CHEF'S SPECIAL FRIED RICE Fried rice with array of roast pork, shrimp, and crabmeat		13.95
T73 TROPICAL FRIED RICE Fried rice with a medley of seafood: shrimp, squid, scallop with pineapple, onion, and green peas.		16.95
T74 ROAST DUCK OVER RICE		13.95
vegetarian's corner		
V1 CRISPY SPRING ROLL		6.95
V2 FRESH SOFT SPRING ROLL		7.95
V3 FRIED TOFU		7.95
V4 VEGETABLE TEMPURA		7.95
V6 TOFU SOUP Clear broth with small pieces of tofu, topped with scallion.		4.95
V7 TOM KHA PUK <i>Vegetable Coconut Soup</i>		5.95
V8 TOM YUM HED <i>Mushroom lemongrass soup</i>		4.95
V11 VEGETARIAN RAINBOW A medley of vegetables sautéed in our brown sauce.	9.90	13.95

SIAM HOUSE

HOME OF THE FAMOUS
THAI LUNCH BUFFET
Monday- Friday 11.30 to 2.00 pm

Open Daily
Lunch 11.30 to 3.00pm
Dinner 5.00 to 10.00pm



Telephone 954-763 1701

1392 SE 17 Street Causeway, Fort lauderdale, FL 33316

Authentic Thai Cuisine