



Hors d'œuvre (appetizer)

Chicken tamarind Lightly battered breast, black pepper, served with tamarind sauce	17
Money bag Prawn, pork, coriander root, sesame oil	16
Bouquet de bœuf Eye fillet beef, tomato, beetroot, sour crème, chives	18
Picante prawn rolls Pastry, prawn, chilli & herb jam, sweet plum sauce	17
Siam kangaroo tartare Raw kangaroo, Thai herbs, dried chill, mint, cilantro, lime	19
Salt & Pepper aubergine lightly battered aubergine, mild homemade mayo	16
Grilled Tiger Prawns with pepper and sesame sauce	10/p

Petite assiette (Small Plates to share)

Tom yum arancini Mozzarella, pork, kaffir lime, alfalfa sprout, yolk	14
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Ratatouille <small>[veg]</small> *signature dish* Zucchini, red pepper, kale, tomato, onion, aubergine	22
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Crispy Pork Medallions Pork belly, horseradish, spinach, beetroot, dill oil	22
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Le Canard Berry Pan-seared duck in berry sauce	32
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Plat principal (Mains+Larger plates to share)

Pad Thai Tiger Prawns Roasted peanut, tamarind, bean sprout, chives, yolk	26
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Thai grilled Salmon curry Coconut crème, seared salmon, homemade Thai curry and herbs	36
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Penang roti *popular Chicken breast, basil, curry spice, coconut crème	28
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Crispy pork with Chinese broccoli Roast pork belly, Chinese broccoli, garlic	28
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Chilli Crispy Pork *popular Roast pork belly stir-fried in homemade chilli paste	30
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Red Duck curry Marinated roast duck, basil, coconut crème, pineapple, tomato	32
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Lamb Shank *Special Slow cooked lamb shank, Thai herbs, galangal, lemongrass, kaffir-lime, chilli	45
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Cordelia Crocodile Sauvignon Blanc, crocodile, peppercorn, galangal, basil	36
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Please inform staff if you have any food allergies or dietary requirement upon ordering. Je vous remercie!

**Please turn over
NO SEPERATE PAYMENTS**

Green Curry <small>[veg]</small> Seasonal vegetables, basil, coconut crème, bamboo shoot + chicken \$4	24
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CNX Pork Curry Pork belly, ginger, Thai herbs, garlic, cilantro	28
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Pad-se-eaw with Marinated beef (Recommended to share) Thick rice noodles, marinated beef, sweet soy sauce	26
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Rue de Siam's Pineapple fried rice with chicken (Recommended to share)	24
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Authentic Thai Stir-fry 24

Thai Basil Veg stir-fry [chicken/+4]GF* upon request Mix seasonal vegetables, garlic, fresh chilli, basil	
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Marinated Basil Beef stir-fry 29 Rue de Siam's marinated beef, basil	
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Mix Veg stir-fry GF* upon request Seasonal vegetables, garlic, authentic sauce	
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Soup 24

Tom Yum Tiger Prawns Tiger Prawns, kaffir lime, tomato, lemongrass, lime, onion	
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Additional

Coconut rice 6
Jasmin rice 5
Roti Bread 6



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