



SIAM

FRESH ASIAN CUISINE

TEAS

One dollar and ninety-nine cents.

HIBISCUS SUPERFLOWER TEA

(Naturally Caffein Free)

Natural Hibiscus
Pineapple Lychee
Vanilla Apple
Key Lime
Strawberry
Coconut
Blueberry
Watermelon

RED TEA

(Naturally Caffein Free)

Almond Coconut Macaroon
Apricot Honey
Passion fruit Mango

HERBAL INFUSIONS

(Naturally Caffein Free)

Orange Ginger Mint
Ginseng peppermint
Chamomile Lemon
Hot Apple Cider

WHITE TEA

Asian Jasmine
Honeydew Melon
Persimmon
Pineapple Guava

GREEN TEA

The People Green Tea
Pomegranate
Acai
Goji Raspberry
Orange spice
Spring Cherry
Kiwi Pear
Wild Berry Plum
Apple Blossom
Pineapple Ginger
Honey Ginseng

BLACK BLENDED TEA

British Breakfast
Mango Ceylon (Available in Decaffeinated)
Ginger Peach (Available in Decaffeinated)
Cranberry Blood Orange
Cinnamon Plum
Vanilla Almond
Blackberry Sage
Earl Greyer

BEVERAGES

THAI ICED TEA WITH MILK

Two dollars and ninety-nine cents

JAPANESE MATCHA ICED GREEN TEA LATTE

Three dollars and forty-nine cents

UNSWEETENED ICED TEA

One dollar and ninety-nine cents

VIETNAMESE COFFEE WITH CONDENSE MILK

Three dollars and forty-nine cents

MANGO JUICE

Two dollars and ninety-nine cents

LYCHEE JUICE

Two dollars and ninety-nine cents

STARBUCKS VIA HOT COFFEE

Two dollars and forty-nine cents

CANNED SOFT DRINKS

PEPSI / DIET PEPSI / SIERRA MIST / MOUNTAIN DEW
One dollar and ninety-nine cents

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1218 EAST UNIVERSITY DRIVE
GRANGER INDIANA 46530

APPETIZERS

EDAMAME

with sea salt, lemon, and pepper seasoning for three dollars and ninety-nine cents.

CRISPY ORGANIC SPINACH

Crispy organic spinach sprinkled with sea salt, lemon and pepper seasoning for three dollars and ninety-nine cents.

SATAY

Grilled chicken on the skewers, marinated in oriental herbs served with peanut sauce and cucumber salad for five dollars and ninety-nine cents.

SIAM ROLL

Deep fried our signature spring roll with ground pork, beanthread noodle, carrot and cabbage with sweet and sour sauce for two dollars and ninety-nine cents.

FRIED TOFU

Deep fried fresh tofu served with ground peanut and green onion with sweet and sour sauce for four dollars and ninety-nine cents.

SALMON DUMPLING

Salmon dumplings in classic Thai mild coconut curry sauce for six dollars and ninety-nine cents.

SIAM DUMPLING

Choice of deep-fried pork or vegetable dumplings with sweet sesame-garlic sauce for five dollars and ninety-nine cents.

SOUP/SALAD

WONTON

Wonton wrappers filled with savory ground pork, Chinese Bok-Choy, and barbecue pork in chicken broth soup for five dollars and ninety-nine cents.

TOM YUM**

Famous Thai hot and sour soup with shrimps, mushroom, tomato, carrot, and lemongrass five dollars and ninety-nine cents.

TOM KHA

Exotic coconut chicken soup with mushroom, lemongrass, green onion, and fresh squeeze lime juice for five dollars and ninety-nine cents.

SIAM SALAD* (Add \$2 for Shrimp)

Our signature salad combined with spring mixed, cucumber, tomatoes, red onions, fried tofu, wonton chip, and our famous mild peanut vinaigrette dressing for six dollars and ninety-nine cents.

TRADITIONAL DISHES

BEEF WITH WINE SAUCE

Our signature sliced marinated beef, broccoli, green onion, and mushroom in cherry wine sauce for twelve dollars and ninety-nine cents.

CHICKEN WITH GARLIC N PEPPER SAUCE*

Sautéed sliced chicken, carrots, onion, bell pepper, and crushed fresh garlic in black and white pepper sauce for ten dollars and ninety-nine cents.

CHICKEN WITH CASHEW*

Sautéed sliced chicken, cashew nuts, carrots, onion, and dried pepper in Thai mild sauce for twelve dollars and ninety-nine cents.

LARD PRIK CHICKEN

Sautéed sliced chicken, cabbage, carrot, bell pepper, onion, basil leaves, Thai sweet and sour sauce for ten dollars and ninety-nine cents.

BASIL CHICKEN*

Sautéed sliced chicken, bell pepper, onion, and fresh basil leave in Thai hot pepper sauce for ten dollars and ninety-nine cents.

SPICY \longleftrightarrow ***** VERY SPICY

GINGER CHICKEN

Sautéed sliced chicken, fresh ginger, cabbage, carrot, green pepper, onion, and mushrooms in a delicate ginger sauce for ten dollars and ninety-nine cents.

PAD PRIK PAO CHICKEN**

Sautéed sliced chicken, cabbage, carrot, bell pepper, onion, and fresh basil leaves in Thai exotic chili and herb sauce for twelve dollars and ninety-nine cents.

SHRIMP

CRISPY BASIL SHRIMP*

Sautéed Shrimp, bell pepper, onion, fresh basil leaves in Thai hot pepper sauce, topped with crispy basil leaves for fourteen dollars and ninety-nine cents.

PAD PRIK PAO SHRIMP**

Sautéed Shrimp, cabbage, carrot, green pepper, onion, fresh basil leaves in Thai exotic chili and herb sauce for fourteen dollars and ninety-nine cents.

LARD PRIK SHRIMP

Sautéed Shrimp, cabbage, carrot, green & red pepper, onion, fresh basil leaves in Thai sweet & sour sauce for thirteen dollars and ninety-nine cents.

SHRIMP WITH GARLIC N PEPPER SAUCE*

Sautéed shrimp, carrots, onion, bell pepper, broccoli, and crushed fresh garlic in black and white pepper sauce for thirteen dollars and ninety-nine cents.

CURRY

(Protein Choice: Pork, Chicken, or Tofu / Add \$2 for Beef or Shrimp)

MASAMAN*

Choice of protein, potato, onion, in mild peanut curry sauce for twelve dollars and ninety-nine cents.

GREEN CURRY**

Choice of protein, eggplant, basil leaves, in spicy green curry sauce for twelve dollars and ninety-nine cents.

RED CURRY**

Choice of protien, sliced bamboo shoot, onion in spicy red curry sauce for twelve dollars and ninety-nine cents.

PANANG CURRY*

Choice of protien, carrot, bell pepper, mild peanut Panange curry sauce for twelve dollars and ninety-nine cents.

ROASTED DUCK OR CHAR-BROILED CHICKEN CURRY**

Choice of roasted duck or charbroiled chicken, tomato, pineapple, and bell pepper in spicy red curry sauce for twelve dollars and ninety-nine cents.

VEGETARIAN/ GLUTEN FREE

(Add tofu for \$1)

VEGETABLE CURRY**

Carrot, bell pepper, broccoli, onion, beansprouts, cabbage, fresh basil, and mushroom in spicy red curry sauce for eleven dollars and ninety-nine cents.

PAD PAK

Stir fried mixed fresh vegetables in Thai delicate gluten free soy sauce for ten dollars and ninety-nine cents

VEGETABLE FRIED RICE

Fried jasmine rice, cabbage, broccoli, bell pepper, carrot, mushroom, tomato, beansprout, mixed vegetable, in delicate Thai gluten free soy sauce ten dollars and ninety-nine cents.

VEGETABLE PAD THAI

Pan-fried thin rice noodle with vegetables, bean-sprouts, red onion, green onion, and crushed peanuts for eleven dollars and ninety-nine cents

VEGETABLE SIAM NOODLE

Pan-fried wide rice noodle, beansprouts, broccoli, mushroom, carrot, green pepper, and basil leaves with Gluten free soy sauce for ten dollar and ninety-nine cents

FRIED RICE

(Protein Choice: Pork, Chicken or Tofu / Add \$2 For Beef or Shrimp)

HOT N SOUR**

Fried jasmine rice, choice of protein, egg, broccoli, tomato, carrot, mushroom, and beansprouts in hot n sour sauce for ten dollars and ninety-nine cents.

BASIL FRIED RICE***

Fried jasmine rice, choice of protein, fresh basil, egg, broccoli, tomato, carrot, and beansprouts in Thai hot soy sauce, topped with crispy basil for ten dollars and ninety-nine cents.

HOUSE FRIED RICE

Fried jasmine rice, choice of protein, egg, broccoli, and mixed vegetable in imported Thai soy sauce for ten dollars and ninety-nine cents.

NOODLE

(Protein Choice: Pork, Chicken, or Tofu / Add \$2 for Beef or Shrimp)

PAD THAI

Pan-fried thin rice noodle, choice of protein, egg, beansprouts, yellow tofu, red onion, green onion, and crushed peanuts for eleven dollar and ninety-nine cents.

PAD SEE EWE

Pan-fried wide rice noodle, choice of protein, egg, broccoli, cabbage, and carrot in Siam special soy sauce for ten dollar and ninety-nine cents.

SIAM NOODLE*

Pan-fried wide rice noodle, choice of protein, egg, beansprouts, broccoli, mushroom, green pepper, carrot, and fresh basil in Siam special soy sauce for eleven dollar and ninety-nine cents.

WONTON & SOBA NOODLE SOUP

Soba noodle, savory ground pork wonton, Chinese Bok-Choy, barbecue pork, green onion, and chopped peanut, and fried garlic for ten dollars and ninety-nine cents.

HOT AND SOUR NOODLE SOUP

Thin rice noodle, Chinese Bok-Choy, choice of protein, green onion, mushroom, tomato, lemongrass, and chopped peanut in Thai spicy soup for ten dollars and ninety-nine cents.

ASIAN FUSION (Must Try)

AHI TUNA AND SOBA NOODLE

Toasted sesame Ahi tuna steak (8 oz.), Siracha-Wasabi aioli, Bok Choy, carrot, onion, green pepper, mango salsa and Soba noodle for nineteen dollars and ninety-nine cents.

GRILLED SALMON PAD THAI

Pan-fried thin rice noodle, grilled salmon, egg, beansprouts, yellow tofu, red onion, green onion, and crushed peanuts for fourteen dollars and ninety-nine cents.

SIAM TACO**

Three blacken shrimp taco, Wasabi aioli, mango salsa, Jalapeno, Cilantro and Soba noodle served with Siracha sauce on the side for nine dollars and ninety-nine cents.

FIVE HERB DUCK**

Roasted Duck stir fried with ginger, lemongrass, garlic, jalapeño, basil in Thai hot pepper sauce topped with crispy basil for twelve dollars and ninety-nine cents.

ORANGE GINGER SHRIMP

Batter shrimp, stir-fried with green bean, carrot, broccoli, baby corn, Mandarin orange, and fresh ginger in orange and ginger sauce for fourteen dollars and ninety-nine cents.

SIDES

RICE for one dollar
CUCUMBER SALAD for one dollar and twenty-nine cents

EXTRAS

SAUCE for one dollar
CHICKEN OR PORK for one dollar
BEEF OR SHRIMP for two dollars
VEGETABLES for one dollar
CRISPY BASIL for two dollars