

## Chef's Specialities

### LARB TOD BALLS (ENTREE)

Mince chicken balls mixed with kaffir lime toasted rice, coriander, lime juice and chilli, deep fried with crispy vegetables

13.9

### MUSSAMAN CHICKEN WITH ROTI (MILD)

The world famous Massaman curry with a whole bone-in chicken Maryland pieces with lovely boiled potato pieces, served with roti bread to lap up the beautiful curry sauce.

24.9

### CHOO CHEE SALMON CURRY (MEDIUM) (GF)

a creamy medium spiced skinless salmon fillets curry cooked in coconut milk with fresh beans and shredded kaffir lime leaves.

25.9

### SESAME ROAST DUCK "BET YANG" (MILD)

Half a roast duck, deboned and served on a bed of shredded crispy Chinese broccoli & crunchy rice noodles with our chef's special sweet tomato-chilli sauce over the top.

30.9

### MUSSAMAN LAMB SHANK (MILD)

A large fresh Victorian lamb shank, slow cooked until almost falling off the bone, with slabs of lovely soft desiree potatoes and lashings of creamy Massamun curry sauce.

23.9

### PAD PAK BOONG (Morning Glory) 🥬

The famous South-East Asian green vegetable "Morning Glory" flash fried with soy bean paste, chilli and cubes of pork belly.

20.9

### PAD GAPOW MOO GROB (MEDIUM) 🥘

Stir fried pork belly with fresh chilli, Thai basil, green bean, shallots and red capsicum. (Optional fried egg on top \$3)

21.9

### YUM PLA GROB (MILD)

Crispy barramundi fillets, green apple and roast cashew nut mild salad.

24.9

## To Start

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|----|--|------|
| 1  | <b>FISH CAKES</b> (4) (GF)<br>Traditional Thai-style fish cakes served with special sweet chilli, peanut and cucumber sauce. | 11.0 |
| 2  | <b>CRABS PRAWN ROLLS</b> (5)<br>Deep fried netted roll filled with crab meat, served with plum sauce.                        | 10.0 |
| 3  | <b>SPRING ROLLS</b> (Chicken OR Vegetarian) (4)<br>Thai-style spring rolls, served with sweet chilli sauce.                  | 10.0 |
| 4  | <b>STEAMED THAI DIM SIM</b> (4)<br>Traditional Thai en tree consisting of chicken mince and water chestnuts.                 | 10.0 |
| 5  | <b>SATAY CHICKEN SKEWERS</b> (4)<br>Char-grilled marinated chicken tenderloin on skewers, topped with our own peanut sauce.  | 11.0 |
| 6  | <b>TEMPURA VEGETABLES</b><br>Fresh, seasonal vegetables lightly fried in a soft traditional tempura coating.                 | 11.0 |
| 7  | <b>CURRY PUFFS</b> (Chicken OR Vegetarian) (4)<br>Thai style curry puffs served with a light sweet chilli sauce.             | 10.0 |
| 8  | <b>GOLDEN PARCELS</b> (4)<br>Chicken mince with water chestnuts wrapped in crispy won ton pastry.                            | 10.0 |
| 9  | <b>COCONUT PRAWNS</b> (4)<br>Special crispy Thai coconut prawns served with sweet chilli sauce.                              | 12.0 |
| 10 | <b>SALT &amp; PEPPER CALAMARI</b><br>Crispy calamari pieces seasoned with salt and pepper.                                   | 11.0 |
| 11 | <b>MIXED ENTREE</b><br>A combination of a spring roll, a satay skewer, a golden parcel and a curry puff.                     | 11.0 |

## Thai Soups

THAI SOUPS CAN BE ORDERED WITH YOUR CHOICE OF:

<b>Vegetarian</b>	<b>(S) 10.0</b>	<b>(L) 17.9</b>
<b>Chicken</b>	<b>(S) 11.0</b>	<b>(L) 19.9</b>
<b>Prawns OR Combination Seafood</b>	<b>(S) 12.0</b>	<b>(L) 21.9</b>

- 12 TOM YUM (GF)** 🌶️  
Traditional spicy Thai soup with chilli, lemon grass and kaffir lime leaves.
- 13 TOM KHA (GF)**  
Thai coconut soup with galangal, coriander and kaffir lime leaves.

## From Our Charcoal Grill

- 14 GAI YANG (Charcoal Chicken)** **22.9**  
Char-grilled chicken marinated in garlic, coriander roots and pepper and served with sweet chilli sauce.
- 15 MOO YANG (Charcoal Pork Slices)** **22.9**  
Char-grilled pork marinated in garlic, coriander roots and pepper and served with sweet chilli sauce.
- 16 SIAM SUNSET PRAWNS** **29.9**  
Jumbo whole local prawns, butterflied and char-grilled in the shell Thai-style for full flavour in a special sweet tamarind sauce with cashews and coriander.
- 17 GOONG YANG (Traditional Grilled Prawns)** **29.9**  
Jumbo whole local prawns, butterflied and char-grilled in the shell Thai-style for full flavour in a finger-licking sauce of shrimp paste, garlic, coriander roots and pepper.

# Thai Curries

CURRY DISHES CAN BE ORDERED WITH YOUR CHOICE OF:

<b>Vegetarian</b>	<b>18.9</b>
<b>Chicken, Pork OR Beef</b>	<b>20.9</b>
<b>Roasted duck breast OR Barramundi Fillets</b>	<b>24.9</b>
<b>Squid, Scallops, Prawns OR Combination Seafood</b>	<b>24.9</b>

- 18 GANG DAENG** (Red Curry) (GF) 🌶️  
Aromatic Thai mild red curry cooked in coconut milk, bamboo shoots and Thai basil.
- 19 GANG KEOW WAN** (Green Curry) (GF) 🌶️🌶️  
A traditional spicier Thai curry cooked in coconut milk, green curry paste, green beans, bamboo shoots and basil.
- 20 MASSAMUN BEEF** (GF)  
Tender beef cubes cooked in coconut milk and Massamun curry with potato, topped with crispy fried onion.  
(Add \$1 to price above)
- 21 PANANG** 🌶️🌶️  
Creamy spicier Thai curry cooked in coconut milk and Pa-nang curry paste with red capsicum.  
Please note: Panang curry sauce contains peanuts.
- 22 GANG KAREE KAI** (Yellow Curry Chicken) (GF)  
Slow cooked chicken cubes in coconut milk and Yellow curry with potato, topped with crispy fried onion.  
(Add \$1 to price above)
- 23 GANG KAREE** (Yellow Curry) (GF)  
Potatoes and herbs simmered in a mild yellow curry and coconut milk.
- 24 GANG PED YANG** (Duck with Lychees) (GF) 🌶️  
Roasted boneless duck breast with mild red curry paste, coconut milk, cherry tomatoes, pineapple and lychees.
- 25 CHOO CHEE CURRY** (GF) 🌶️🌶️  
A creamy medium spiced curry cooked in coconut milk with fresh beans and shredded kaffir lime leaves.



## From The Wok

STIR-FRIED DISHES CAN BE ORDERED WITH YOUR CHOICE OF:

<b>Vegetarian</b>	<b>18.9</b>
<b>Chicken, Pork OR Beef</b>	<b>20.9</b>
<b>Roasted duck breast OR Barramundi Fillets</b>	<b>24.9</b>
<b>Squid, Scallops, Prawns OR Combination Seafood</b>	<b>24.9</b>

- 26 PAD MED MA-MOUNG** (Cashew Nut)  
Stir fried with cashew nut, shallots, red capsicum and sweet chilli jam.
- 27 PAD GAPOW** (Basil)   
Stir fried with fresh chilli, Thai basil leaves, shallots and red capsicum.  
(Optional fried egg on top \$3)
- 28 GRATIAM PRIK THAI** (Garlic & Pepper)  
Stir fried with fresh garlic and white pepper and served on a bed of steamed Chinese broccoli and fresh coriander.
- 29 PAD KHING** (Ginger)  
Stir fried with soy bean paste, fresh ginger, garlic, mushroom and vegetables in our special ginger sauce.
- 30 PAD NAM MUN HOY** (Oyster Sauce)  
Stir fried with oyster sauce, mixed vegetables and shallots.
- 31 PAD PREOW WAN** (Sweet & Sour)  
Stir fried in sweet & sour sauce with cucumber, tomato, onion shallot, pineapple and vegetables.
- 32 PAD PRIK KHING**   
A spicy stir-fry in chilli and galangal paste with green beans and red capsicum.
- 33 PRA RAM LONG SONG**  
Steamed vegetables with Thai peanut sauce.

## Fresh Thai Salads

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|----|--|------|
| 34 | <b>SOM TAM</b> (Papaya Salad) (GF) 🌶️🌶️<br>The most famous Thai salad of shredded green papaya, fresh chilli, garlic, tomato, dried Prawns, chopped peanuts and fresh lime juice.  | 18.9 |
| 35 | <b>LARB GAI</b> (Chicken Salad) (GF) 🌶️<br>Traditional steamed chicken mince salad delicately blended with onion, chilli, coriander, mint, shallots, fresh lime juice and mixed with ground rice powder.   | 20.9 |
| 36 | <b>NARM-TOK</b> (Beef OR Pork Salad) 🌶️<br>Sliced char-grilled beef tenderloin seasoned with Thai herbs, chilli, red onion, fresh mint leaves, shallot, coriander, fresh lime juice and mixed with ground rice powder.                           | 23.9 |
| 37 | <b>YUM WOON SEN</b> (GF) 🌶️🌶️<br>(Chicken and King Prawn Noodle Salad)<br>Steamed chicken mince, king prawns and vermicelli noodles delicately balanced with onion, chilli, shallots, coriander, mint, fresh lime juice and roasted cashew nuts. | 22.9 |
| 38 | <b>YUM PED YANG</b> (Roasted Duck Breast Salad) (GF) 🌶️<br>Roasted duck breast mixed with sweet chilli paste, red onion, shallot, coriander, roasted cashew nuts, mint and fresh lime juice.   | 24.9 |
| 39 | <b>PLA GOONG</b> (King Prawn Salad) (GF) 🌶️<br>Steamed king prawns seasoned with red onion, sweet chilli paste, shallot, thinly sliced lemon grass, shredded kaffir lime leaves, red onion, mint and fresh lime juice.                           | 24.9 |
| 40 | <b>YUM TA-LAY</b> (Seafood Salad) (GF) 🌶️🌶️<br>Mixed seafood seasoned with fresh lime juice, chilli, shallots, red onion, coriander, celery and tomato wedges.   | 24.9 |

## From The Fishing Nets

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|----|---|-------|
| 41 | <b>PLA TOD GRATIAM</b><br>(With Crunchy Garlic) (Mild)<br>A Thai favourite! A whole crispy deep fried Barramundi covered in smashed cloves of fresh crunchy garlic.   | 32.90 |
| 42 | <b>PLA RARD PRIK</b> (With Spicy Sauce) <br>A whole local Barramundi deep fried and topped with a spicy Thai sauce.                            | 32.90 |
| 43 | <b>PLA JEAN</b> (Ginger Barramundi)<br>A whole steamed Australian saltwater baby Barramundi garnished with sliced fresh ginger, shallots, coriander, and traditionally garnished with steamed pork.                             | 35.90 |
| 44 | <b>PLA NUNG SEE-EW</b><br>A whole Australian saltwater baby Barramundi steamed in light soy sauce with a spring onion garnish.  | 32.90 |
| 45 | <b>PLA NUNG MANAO</b> (Lime Barramundi) (GF) <br>Steamed whole Australian saltwater baby Barramundi with fresh chilli, lime juice and garlic. | 32.90 |
| 46 | <b>PLA PEAW WAN</b> (With Sweet and Sour Sauce)<br>A whole deep-fried local Barramundi, topped with pineapple, tomato and sweet & sour sauce  | 35.90 |

# Noodles

NOODLE DISHES CAN BE ORDERED WITH YOUR CHOICE OF:

<b>Vegetarian</b>	<b>17.9</b>
<b>Chicken, Pork OR Beef</b>	<b>18.9</b>
<b>Prawn</b>	<b>21.9</b>
<b>Combo (Chicken and Prawn)</b>	<b>20.9</b>

## 47 PAD THAI

The famous Thai noodle dish consisting of egg, ground peanuts, bean curd, bean sprouts and coriander.

## 48 PAD SEE-EW

Stir-fried thick rice noodles with Chinese greens, egg, soy and sweet black sauces.

## 49 PAD KHEE MAO 🌶️

Spicy stir-fried thick rice noodles, fresh chilli, Thai basil leaves, egg and vegetables.

## 50 PAD KUA KAI

Stir-fried thick rice noodles with tight soy sauce, egg and vegetables (not sweet).

# Rice

FRIED RICE DISHES CAN BE ORDERED WITH YOUR CHOICE OF:

Vegetarian	17.9
Chicken, Pork OR Beef	18.9
Prawn	21.9
Combo (Chicken and Prawn)	20.9

- 51

THAI FRIED RICE

Jasmine rice stir-fried with onion, egg and shallot and your choice of meat.
- 52

SPICY THAI FRIED RICE 

Jasmine rice stir-fried with onion, egg, chilli and Thai basil leaves.
- 53

PINEAPPLE THAI FRIED RICE

Jasmine rice stir-fried with curry powder, egg, cashew nut, raisin, pineapple, diced carrot and red capsicum and your choice of meat.  
(Add \$1 to price above)
- 54

THAI JASMINE RICE

4.0 / serve
- 55

THAI COCONUT RICE

5.0 / serve
- 56

ROTI

5.0 / serve

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS.

SIAM SUNSET (KENMORE) THAI IS FULLY LICENSED WITH WINES AND BEERS SELECTED TO PERFECTLY MATCH OUR DISHES. BYO WINE ONLY. \$5/BOTTLE CORKAGE APPLIES.

# Kid's Menu

**\$16.0 PER SET**

## **- SET 1 -**

FRIED CHICKEN WINGS

RICE

ICE-CREAM + TOPPING

JUICE / SOFT DRINK

## **- SET 2 -**

POPCORN PORK

RICE

ICE-CREAM + TOPPING

JUICE / SOFT DRINK

## **- SET 3 -**

SPECIAL KID'S FRIED RICE WITH CHICKEN SATAY

ICE-CREAM + TOPPING

JUICE / SOFT DRINK



## Banquet 1

**\$38 PER PERSON**  
(MINIMUM 4 PEOPLE)

**MIXED ENTRÉE**

**YELLOW CHICKEN CURRY**

**BEEF CASHEW NUT**

**PORK WITH FRESH GINGER**

**STEAMED VEGETABLES  
WITH PEANUT SAUCE**

**STEAMED RICE**

**ICE-CREAM**

**TEA / COFFEE**

## Banquet 2

**\$38 PER PERSON**  
(MINIMUM 4 PEOPLE)

**MIXED ENTRÉE**

**MUSSAMAN BEEF CURRY**

**GARLIC CHICKEN**

**SWEET AND SOUR PORK**

**STEAMED VEGETABLES  
WITH PEANUT SAUCE**

**STEAMED RICE**

**ICE-CREAM**

**TEA / COFFEE**

**\*OPTION: CHANGE ICE-CREAM + TEA / COFFEE TO 1 MAIN MEAL  
(CHICKEN, PORK, OR BEEF)**

**\*GROUPS OF 12 OR MORE ADULTS ARE  
REQUIRED TO CHOOSE A BANQUET.**

## Banquet 3

**\$42 PER PERSON**  
(MINIMUM 4 PEOPLE)

**MIXED ENTRÉE**

**SIAM SUNSET PRAWNS**

**GREEN BEEF CURRY**

**PORK WITH BASIL**

**CHICKEN SALAD**

**STEAMED RICE**

**ICE-CREAM**

**TEA / COFFEE**

## Banquet 4

**\$42 PER PERSON**  
(MINIMUM 4 PEOPLE)

**MIXED ENTRÉE**

**DUCK AND LYCHEE CURRY**

**MOOYANG** (CHARCOAL PORK)

**BEEF WITH OYSTER**

**CHICKEN WITH CASHEWS**

**STEAMED RICE**

**ICE-CREAM**

**TEA / COFFEE**

**\*OPTION: CHANGE ICE-CREAM + TEA / COFFEE TO 1 MAIN MEAL  
(CHICKEN, PORK, OR BEEF)**

**\*GROUPS OF 12 OR MORE ADULTS ARE  
REQUIRED TO CHOOSE A BANQUET.**

## Dessert

COCONUT ICE-CREAM WITH LYCHEE	8.0
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BLACK STICKY RICE WITH COCONUT ICE-CREAM	8.0
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BANANA STICKY RICE WITH COCONUT ICE-CREAM	8.0
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MANGO SORBET	7.0
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COFFEE ICE-CREAM	7.0
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GREEN TEA ICE-CREAM	7.0
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COCONUT ICE-CREAM	7.0
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<b>VANILLA ICE-CREAM</b> (Your choice of chocolate, strawberry or caramel topping)	7.0
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SINGLE SERVE ICE-CREAM	4.0
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<b>DEEP FRIED ICE-CREAM</b> (Your choice of chocolate, strawberry or caramel topping)	9.0
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