

Siam Samrarn

THAI RESTAURANT

EST. 2008



(07) 3844 9091
www.siamsamrarnthai.com.au

Welcome to Siam Samrarn

Est 2008

Sā-Wad-Dee

“Siam” is the former name of Thailand. “Samrarn” is Happiness

Siam Samrarn (SS) is one of the very best Thai restaurants in Brisbane, Queensland. SS has been voted as one of the best Thai restaurants in Brisbane by Weekend Edition, Gourmand and Gourmet, Threebestrates, and has also received awards for Best Thai Restaurant in Brisbane in 2022 and 2023 from IDA.

90% of our main ingredients (excluding meat, seafood, and vegetables) are sourced from the best places in Thailand, which is why our flavours are unique. "The taste here is so much like Thailand or even better," is a regular feedback from Thai people or those who have traveled to Thailand multiple times. Also, we do care of everyone health, No MSG added in any of our dishes.

As one of the highest-rated Thai restaurants in Brisbane, we take pride in serving all dishes with fresh ingredients, cleanliness, and the best quality. Our service is something we put our heart and soul into. We aim for everyone to leave this little haven with a BIG smile on their faces (just like our name).

At SS, we strive to serve you dishes that you'll enjoy and remember forever. Please let us know if you have any dietary restrictions or special considerations, and we will do our best to cater to all your needs.

SS and the team would like to express our gratitude to all of you who have visited this little place. We hope you will thoroughly enjoy your time and food here.



Banquet Menu

Set for 2 People

Siam all time favourite
\$80

Entrée
(1 piece each per person)
Beef curry puff
Vegetarian Spring Roll

Shared Mains
Green curry
(Chicken or Pork)
Cashew nut stir fried
(seafood or duck)
Jasmine rice

Dessert
Coconut Sundae

Land of Siam
\$130

Entrée
(1 serve per person)
Tom Yum Chicken

Shared Mains
Crispy pork kalian
Any choice of whole fish range
Pad Thai Chicken
Jasmine rice

Dessert
Coconut Sundae



Banquet Menu

For minimum of 4 people

Siam Standard
\$60 per person

Best of Siam
\$80 per person

Entrée

Mixed entrée

Entrée

Mixed entrée

Shared Mains

Chicken Yellow curry

Seafood Basil stir fried & chilli

**Stir fried vegetable with oyster
sauce**

Pad Thai chicken

Jasmine rice

Shared Mains

Tom Yum prawns

Mussaman Beef slow cooked

Crispy pork Kailan
**Morton bay bug with salt &
pepper**

Any choice of whole fish range

Crab meat fried rice

Jasmine rice

Dessert

Coconut sorbet

Dessert

Coconut sorbet



Banquet Vegan

For minimum of 4 people

Vegan Set
\$60 per person

Entrée

Leek Pancake
Vegan Som Tum

Shared Mains

Green Curry
Deep Fried Tofu Basil Stir Fried
Cashew nut Stir fried
Thai Fried Rice
Jasmine rice

Dessert

Coconut sorbet





Stir fried with basil and chilli

Deep fried crispy pork Garlic



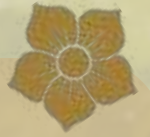
Crispy Prawns basil



Crispy Pork with Chinese broccoli



Chef's Recommendations



Salmon Choo Chee (GF) 34.9

Grilled salmon portion in Choo Chee paste, green bean
a touch of Kaffir lime leaves

Chicken Pumpkin Panang curry 28.9

Slices breast cooked in Panang paste&coconut, peanut, pumpkin,
tomato & green bean

Deep fried tofu with chilli and crispy basil (Contained nut) 28.9

Tofu, chilli, bamboo, capsicum, mushroom, bean&onion
with Siam basil sauce&crispy basil.

Crispy Pork with Chinese broccoli (Kailan) stir fried 29.9

Crispy Pork \$ Kailan wokking with garlic, chilli and house made stir fry sauce.

Crispy Pork with Beansprout stir fried 29.9

Beansprout stir fried with garlic, shallot, oyster sauce & fish sauce.

Crispy Prawns basil (Contained nut) 34.9

Battered prawns chilli, bamboo shoot and onion.Topped
with Siam basil sauce&crispy basil

Kra Pao Moo Sab 28.9

Pork Mince with basil, green beans and chilli.

Khao Soi Neua Toon 35.9

A Northern Thai signature curry noodle soup with slow-braised beef. Egg noodles
in a rich, creamy coconut curry broth, served with pickled mustard greens,
shallots, lime and chilli. Deep, comforting and full of flavour.

Choose your level of spice :

Very mild / Mild /Medium/ Hot / Thai hot

Entrees



Coconut Prawn

Deep fried tofu

Mixed Entree

Vegetarian spring roll

Thai Prawn cake

Steamed prawn dumplings

Chicken satay

Thai fish cake

Steamed pork dim sim

01. Mixed Entree 15.9

Fish cake, chicken tenderloin satay, prawn toast and vegetarian spring roll.

02. Chicken satay (3 sticks) (GF) 15.9

Grilled chicken tenderloin coated in coconut, served with Siam peanut sauce and salad.

03. Moo Ping (GF) 15.9

Pork grilled to perfection. Serve with Tamarind chilli sauce.

04. Vegetarian spring roll (4 pieces) (VG) 12.9

Carrot, pea, onion and fungus wrapped and deep fried.

05. Chicken Spring roll. (3 pieces) (GF) 14.9

Chicken, coriander and mint. Serve with Plum sauce.

06. Vegetarian samosa (4 pieces) (VG) 12.9

Potato, onion, pea and curry powder wrapped and deep fried.

07. Beef Curry puff (4 pieces) 14.9

Beef mince, potatoes & onions stuffed in a puff pastry with cucumber sauce.

08. Deep fried calamari 14.9

Calamari coated in flour and egg. Served with thai sweet chilli sauce.

09. Thai fish cake (4 pieces) 12.9

Served with house made cucumber sauce and crushed peanut.

10. Coconut Prawn (3 pieces) 15.9

Battered prawns coated in coconut shredded. House made custard mayo.

11. Prawn Cake (3 pieces) 15.9

Authentic Thai-style prawn cakes made from seasoned minced prawns, coated in crispy breadcrumbs and served with sweet plum sauce.

12. Prawn toast (4 pieces) 12.9

Prawn mixed on toast with sesame sprinkle. House made cucumber sauce.

13. Steamed prawn dumpling (4 pieces) 12.9

Served with dark soy sauce and Sriracha chilli sauce.

14. Steamed pork dim sim (4 pieces). 12.9

Cabbage & pork wrapped in wonton. Served with dark soy & Sriracha sauce.

15. Deep fried tofu (Recommended) (Vegan available) (GF) 12.9

Lightly battered tofu topped with tamarind sauce and crushed peanut.

16. Leek pancake (4 pieces) (VG) 12.9

Rice flour mixed with Chive and served with dark soy sauce.

House Specialty

Experience the taste of Thailand



Bird & Crispy Pork

Choose your level of spice :
Very mild / Mild / Medium / Hot / Thai hot

37. Crispy skin duck (half bird) 44.9
Crispy Skin duck with plum sauce.

38. Crispy skin duck with thai herb salad 47.9
Marinated roasted half duck with special house dressing, cashew nut & thai herbs.

39. Siam Samrarn roasted duck 47.9
Marinated roasted duck serve with Siam gravy and kailan. contained peanut and soybean.

40. Thai style bbq chicken 29.9
Chicken maryland off the bone marinated in thai herbs and grilled to perfection.

41. Quail Garlic (Served dried) (Nice with Singha beer) 32.9
Crispy quail loaded with flavour full of crispy golden garlic and pepper.

42. Deep fried crispy pork Garlic (Served dried) (Great with Chardonnay) 29.9
Pork belly battered loaded with flavour full of crispy golden garlic and pepper.

43. Crispy pork salt and pepper (Great with Chardonnay) 29.9
Lightly battered pork belly, cooked with onions, shallots, and capsicum, and seasoned with traditional salt and pepper.



Whole Barramundi



Deep fried fish with sweet chilli



Steamed fish with lemon



Steamed fish with ginger



Deep fried fish with thai herb

Whole Barramundi



17. Steamed fish lemon (GF available on request) (No. 1 selling) 43.9

Barramundi steamed in lime juice, garlic, chilli, coriander and thai herbs.

18. Steamed fish ginger 43.9

Barramundi steamed in ginger, mushroom, shallot and house made soy sauce.

19. Deep fried fish with sweet chilli (GF) (Popular) 43.9

Crispy barramundi topped in Siam sweet chilli sauce, pineapple, onion, capsicum & shallot.

20. Deep fried fish Choo chee curry (GF) 43.9

Crispy barramundi topped with Choo chee curry, green bean & kaffir lime leaves.

21. Deep fried fish with thai salad (GF) 43.9

Crispy deep fried barramundi topped with thai herbs, cashew nut, chilli and salad dressing.

22. Deep fried fish with garlic 43.9

Crispy deep fried barramundi topped with deep fried crispy garlic.

23. Deep fried fish with green paw paw salad (GF) 45.9

Crispy deep fried topped with famous thai green paw paw salad (Som Tum).

24. Deep fried fish with sweet and sour (GF) 45.9

Crispy barramundi with stir fried cucumber, tomatoes, mushroom, pineapple & onion.

25. Deep fried fish with thai herb salad (GF) 45.9

Crispy barramundi topped with thai salad sauce, shallot, chilli jam, coriander & cashew nut.

26. Deep fried fish with crispy basil (Contained peanut) (GF) 45.9

Crispy deep fried barramundi topped with Siam Samrarn basil sauce & crispy basil.

Choose your level of spice :
Very mild / Mild / Medium / Hot / Thai hot



King Prawns / Bugs / Soft Shell Crab

Som Tum soft shell crab



Siam Samrarn King Prawn BBQ



Yellow curry stir fried bugs



Grilled Salmon Larb



Local King Prawn/Bugs

Choose your level of spice :
Very mild / Mild / Medium / Hot / Thai hot

27. Fried golden crispy garlic 45.9

Battered bugs or grilled prawns topped with fried golden and crispy garlic.

28. Tamarind sauce 45.9

Battered bugs or grilled prawns with onions, capsicum & shallots in Siam tamarind sauce.

29. Salt and pepper 45.9

Battered bugs or grilled prawns seasoning in S&P cooked with onions, shallot & capsicum.

30. Sweet chilli 45.9

Battered bugs or grilled prawns in Siam sweet chili with pineapple, red capsicum & onion.

31. Yellow curry stir fried. 45.9

Battered bugs or grilled prawns in curry powder, egg, onion, celery, carrot & capsicum.

32. Choo Chee curry 45.9

Battered bugs or grilled prawns in Choo Chee curry with green bean & kaffir lime leaves.

33. Siam Samrarn King prawns BBQ 45.9

Grilled king prawn with shrimp oil topped with house special sauce.

34. Potted king prawns with vermicelli 45.9

Pot baked vermicelli with king prawns in soya bean and ginger sauce.



Soft shell crabs

35. Soft shell crab curry 29.9

Battered soft shell crab in curry powder, egg, shallot, onion, celery, carrot, capsicum.

36. Soft shell crab salt and pepper 29.9

Battered soft shell crab with onion, shallot & capsicum. Seasoned in Siam style S&P.



Tom Kha soup (Coconut soup)

Tom Yum Goong Yai



Soup

Vegetable and tofu or Chicken	Entree	15.9
	Regular	28.9
	Large	36.9
Prawn or Seafood	Entree	18.9
	Regular	29.9
	Large	39.9

44. Tom Yum soup

Siam Samrarn tom yum style spicy and sour soup. (contained nut)

45. Tom Kha soup (Coconut soup) (GF)

Siam Samrarn style coconut soup.

46. Clear soup

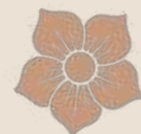
Vegetables and tofu in clear soup.

47. Deep fried tofu Tom Yum 32.9

Thai spicy and sour soup with deep fried soft tofu. (contained nut)

48. Tom Yum Goong Yai 45.9

Traditional family's recipe tom yum style with king prawn. (contained nut)





Salad



- S**
- 49. Nam Tok Neua (Beef Salad). (Eye Fillet 220g) (GF) 34.9**
Grilled eye fillet red onion, coriander, mint, ground rice, dried chilli & Siam salad dressing.
- 50. Crying Tiger (Eye Fillet 220g) (GF) 34.9**
Grilled marinate eye fillet serve with Nam Jim Jaew.
- 51. Chicken or Pork Larb (GF) 26.9**
Minced, coriander, mint, shallot, red onion, ground rice, dried chilli & Siam salad dressing.
- 52. Prawn or Seafood salad (GF) 34.9**
Glass noodles with red onion, shallot, coriander, fresh chilli, thai herbs and salad dressing.
- 53. Raw Prawn in Fish Sauce (Goong Chea Nam Pla) 29.9**
Raw prawn in spicy house made fish sauce.
- 54. Salmon Salad (GF) 34.9**
Grilled Salmon, coriander, tomato, mint, red onion & shallot. Serving with Siam salad dressing.
- 55. Som Tum (Green paw paw salad) 18.9**
- | | | | |
|----------------------|------|---------------------|------|
| with prawn | 28.9 | with crispy prawn | 30.9 |
| with soft shell crab | 30.9 | with grilled salmon | 35.9 |



Red curry paste: A mixture of red dried chilli, shallot, garlic. the mixture is finely grind either by a motar or a blender.

Green curry paste: It has quite similar ingredient to red curry paste. Only difference is green chilli are used instead of red dried chilli.

Panang curry paste: It has the same ingredient to red curry paste, roasted peanut are added to the paste.

Mussaman curry paste: It has more ingredient than other curry. Mussaman curry is the mixture of red dried chilli, shallot, garlic, coriander seed, cumin, grind cinnamon, grind nutmeg and grind clove.

Yellow curry paste: It is a sweet and mild curry paste based on turmeric and curry powder blended with lemongrass, ginger, garlic, cilantro and dried chilli.



Curry

Vegetable and tofu	24.9
Chicken, Pork	25.9
Beef	28.9
Crispy Pork	27.9
Prawn, Scallop, Seafood	32.9
Roasted duck	32.9

Choose your level of spice :

Very mild / Mild / Medium / Hot / Thai hot

56. Green curry

Green curry paste with house made coconut milk, green bean and bamboo shoot.

57. Red curry

Red curry paste with house made coconut milk, green bean and bamboo shoot.

58. Panang curry

Panang paste with house made coconut milk, green bean, peanut and kaffir lime leaf.

59. Yellow curry (Mild curry)

Yellow curry paste with coconut milk, potato, onion and peanut.

60. Mussaman curry (Mild curry)

Mussaman paste curry with coconut milk, potato, onion, pineapple and peanut.

61. Mussaman slow cooked beef curry (Mild curry) 29.9

Slow cooked beef mussaman curry sauce with peanut and onion and potato.

62. Choo chee curry

Semi dried choo chee curry paste with green bean and kaffir lime leaf.

63. Jungle curry (No coconut milk)

Northern style red curry with bamboo shoot, green bean, capsicum, mushroom, fingerroot, peppercorn, basil and chilli.



Gluten free and Vegan can be available on request



Stir fried spicy paste



Stir fried with basil and chili



Stir fried with garlic and pepper



Stir fried with ginger and shallot



Stir fried with cashew nut



Stir fried

Gluten free and Vegan can be available on request

Vegetable and tofu	24.9
Chicken, Pork	25.9
Beef	28.9
Crispy Pork	27.9
Prawn, Scallop, Seafood	32.9
Roasted duck	32.9

64. Stir fried with oyster sauce

Mixed vegetable with garlic and oyster sauce.

65. Stir fried with ginger and shallot

Fresh ginger, onion, shallot, carrot, capsicum, carrot, capsicum and mushroom.

66. Stir fried with sweet and sour

Cucumber, tomato, pineapple, mushroom, onion & capsicum in sweet&sour sauce.

67. Stir fried with basil and chilli (Popular 🔥)

Basil leaves, mushroom, onion, bamboo shoot, green beans, capsicum, garlic and chilli.

68. Stir fried with peanut sauce (Pra-Ram)

Mixed vegetable with Siam Samrarn famous peanut sauce.

69. Stir fried with garlic and pepper

Stir fried with garlic, ground pepper and onion.

70. Stir fried with cashew nut (Contained nut) (Most Popular 🔥)

Cashew nut with sweet chilli paste, shallot, onion, carrot and capsicum.

71. Stir fried spicy paste (Prik King) (Staff Pick ★)

Stir fried thai style spicy ginger paste with capsicum, green bean and kaffir lime leaf.

72. Stir fried royal

Dried curry paste in coconut milk, bean, capsicum, peppercorn, basil, krachai & lime leaf.

Choose your level of spice :
Very mild / Mild / Medium / Hot / Thai hot



Pineapple fried rice



Crab meat fried rice



Pad Thai



Rice and Noodle

Gluten free and Vegan can be available on request

Vegetable and tofu	24.9
Chicken, Pork	25.9
Beef	28.9
Crispy Pork	27.9
Prawn, Scallop, Seafood	32.9
Roasted duck	32.9

73. Pad Thai (NOT AVAILABLE FOR VEGAN) (GF)

Stir fried thin rice noodle with ground peanut, beansprout, chive, tofu and egg.

74. Pad Siew

Stir fried thick rice noodle with Chinese broccoli and egg in dark soy sauce seasoning.

75. Pad Kee Mow (Drunken Noodle) (🌶️ Spicy)

Thick rice noodle, egg, bamboo, onion, bean, capsicum, peppercorn, basil, krachai & chilli.

76. Pad Hokkien

Egg noodle with carrot, capsicum, wombok, dried onion & shallot, egg in dark soy sauce.

77. Thai fried rice

Traditional fried rice with onion, tomato, egg and Chinese broccoli.

78. Basil fried rice

Fried rice with onion, bamboo shoot, green bean, capsicum, mushroom, basil, egg & chilli.

79. Pineapple fried rice (Popular) 28.9

Royal fried rice with chicken, pineapple, egg, pea, carrot, sultanas, onion, tomato & turmeric.

80. Fried rice crab meat (Recommended) 28.9

Fried rice with egg, carrot, corn, pea and crab meat. Sprinkle with shallot and pepper.

- Coconut Rice Regular 6 Large 10
- Jasmine Rice Regular 4 Large 7
- Sticky Rice 6
- Steam Rice noodle 6
- Steam Vegetable 12

Choose your level of spice :

Very mild / Mild / Medium / Hot / Thai hot

Rice with BBQ chicken



Egg fried rice



Chicken Nuggets and chips



Rice with satay chicken



kid's menu

For Children 12 years and under

- Rice with vegetable spring roll 14
- Rice with satay chicken 17
- Rice with BBQ chicken 17
- Chicken Nuggets and chips 14
- Clear soup rice noodle with chicken 14
- Egg fried rice with dice carrot, pea and corn 17
- Chip Bowl 9



Coconut Sunday



Nam Khang Sai



Black sticky rice



Bangkok Banana Fritter



Dessert

Mango Sticky Rice
Summer only
\$ 15.9

Black sticky rice with
coconut cream & sorbet
\$ 15.9

Coconut Sunday
\$ 15.9

Bangkok Banana Fritter
\$ 15.9

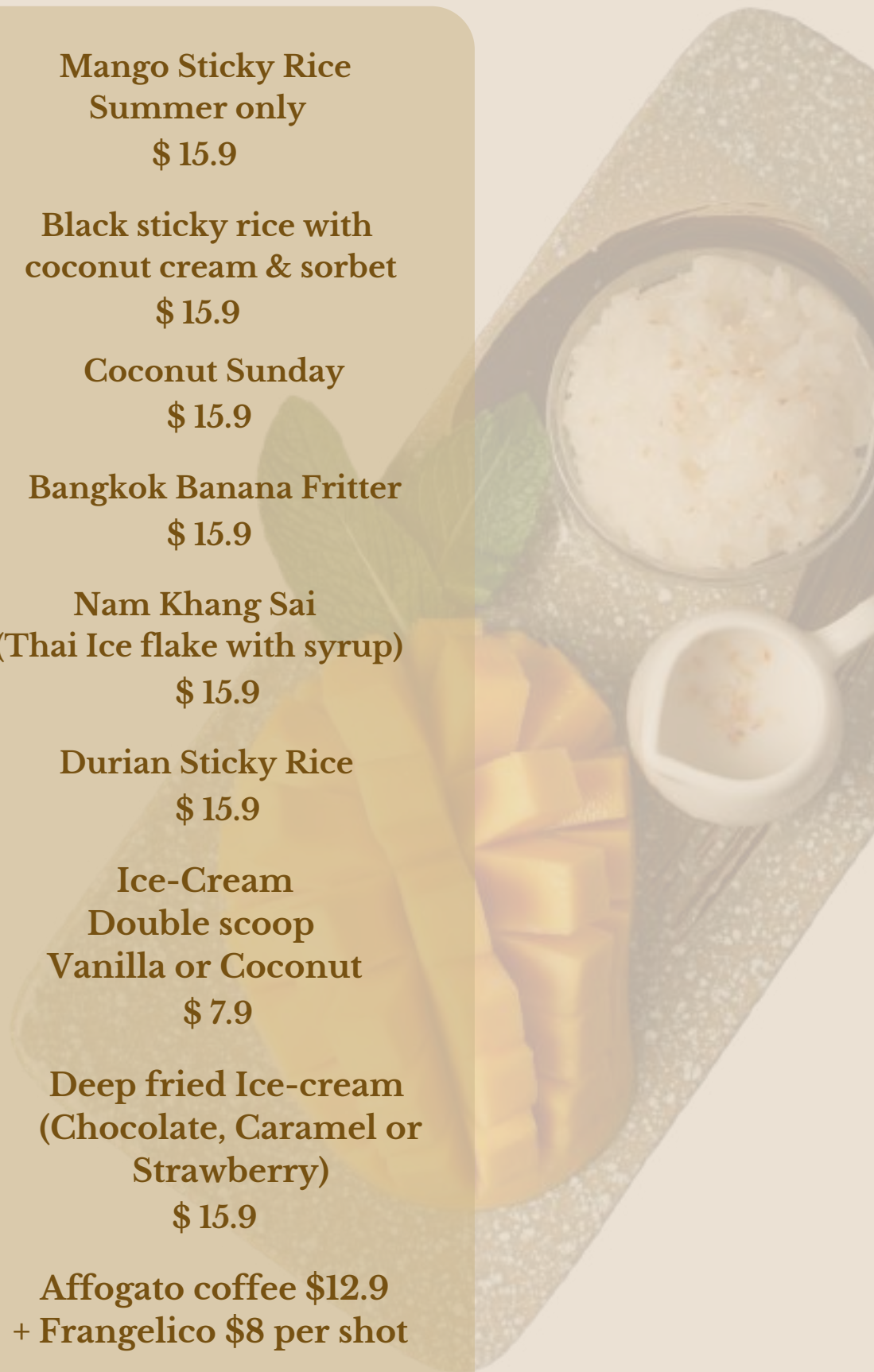
Nam Khang Sai
(Thai Ice flake with syrup)
\$ 15.9

Durian Sticky Rice
\$ 15.9

Ice-Cream
Double scoop
Vanilla or Coconut
\$ 7.9

Deep fried Ice-cream
(Chocolate, Caramel or
Strawberry)
\$ 15.9

Affogato coffee \$12.9
+ Frangelico \$8 per shot



Appendix

Coconut Milk

Is an opaque, milky-white liquid extracted from the grated pulp of mature coconuts. The opacity and rich taste of coconut milk are due to its high oil content, most of which is saturated fat. Siam Samrarn select and import the best coconut cream direct from one of the top and best quality brand that kept the flavour of the coconut milk very close to the fresh one that freshly juice in the market on the day.

Coconut Sugar

Derived from the coconut palm tree and touted as being more nutritious and having a lower glycemic index than table sugar. Siam Samrarn sought direct coconut sugar from the best place in Thailand which guarantee 100% made fresh and no artificial added.

Curry

Curries are called kaeng in Thailand, and usually consist of meat, fish or vegetables in a sauce based on a paste made from chilies, onions or shallots, garlic, and shrimp paste. Additional spices and herbs define the type of curry. Local ingredients, such as chili peppers, kaffir lime leaves, lemongrass, galangal are used and, in central and southern Thai cuisine, coconut milk. Northern and northeastern Thai curries generally do not contain coconut milk. Due to the use of sugar and coconut milk, Thai curries tend to be sweeter and more watery than Indian curries.

Durian

Described as the “king of fruit” the taste is mildly sweet, almondy and very creamy, not unlike a rich cheesecake and its come with distinct smell.

Fish sauce

A liquid condiment made from fish or krill that have been coated in salt and fermented for up to two years. The brand that we select is high grade in quality. Do not contained MSG and Gluten free.

Ground rice

Ground rice is a glutinous rice that has been slowly stir in the wok until cooked and then grounded into a powder.

Appendix

Kaffir Lime leaves

Kaffir lime leaves are an aromatic Asian leaf most often used in Thai, Indonesian and Cambodian recipes. They have a spiced-citrus flavour which is a lot lighter and zestier than a bay leaf or curry leaf.

Kailan

Kailan or gailan is the Chinese name for Chinese broccoli or Chinese kale. This is one of the world's most nutritious vegetables, with one of the highest calcium contents of any food. It's also rich in iron, vitamin A, and vitamin C

Krachai

Fingerroot ginger emits a fresh aroma and contains a milder flavor than common ginger. The finger-like rhizomes have an earthy, peppery, subtly sweet, herbaceous, slightly bitter, and medicinal taste. krachai has also long been used for medicinal purposes – typically to treat stomach discomfort and peptic ulcers. Considered a 'hot' herb, it's said to be a remedy for flatulence, indigestion, and a general diuretic.

Nam Jim Jeaw

Nam Jim Jeaw is a sauce which originate from North East of Thailand (E-Sarn). It is a spicy Thai dipping sauce with chili flakes, tamarind paste, lime juice, shallot.

Palm sugar

palm sugar is made from the sap of the sugar palm tree (also called a date palm tree).

Peppercorn

Black peppercorns are actually the unripe green fruit of the plant. Green peppercorns are rich in vitamin C and K, which are powerful antioxidants and can help in lowering the concentration of free radicals and reduce the risks associated with free-radical damage.

Soy Sauce

Naturally brewed from selected soybean and finest wheat with a naturally fermentation technology more than 6 months.

Turmeric

Turmeric is a flowering plant, *Curcuma longa*, of the ginger family, Zingiberaceae, the rhizomes of which are used in cooking.

Wombok

is a type of Chinese cabbage originating from China that is widely used in East Asian cuisine. Since the 20th century, it has also become a widespread crop in Europe, the Americas and Australia. In much of the world, it is referred to as "Chinese cabbage". In Australia it also is referred to as "wombok"

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