

Menu

Served daily

APPETIZERS

This is a section of your menu, customize it any way you want.

FRIED CALAMARI

Lightly breaded fried calamari with sweet chili
sauce

\$9.95

THAI SPRING ROLLS

Fried spring rolls stuffed with glass noodle
and mixed vegetables served with sweet
peach sauce

\$7.95

STEAMED DUMPLING

Steamed ravioli stuffed with shrimp and
herbs, served with house dipping sauce.

\$7.95

ROTI THAI STYLE

Thai puff bread served with Thai chicken
Massaman curry for dipping

\$9.95

SHRIMP FILO

Shrimp wrapped in filo noodles served with
sweet chili sauce.

\$9.95

CHICKEN SATAY

Grilled marinated chicken on a skewer,
served with peanut sauce and cucumber
salad.



Widget Didn't Load
Check your internet and refresh
this page.

\$7.95

GOLDEN CURRY PUFF

Baked puff pastry stuffed with ground chicken, sweet potato, carrot, red onion and curry powder

\$8.95

TOFU TOD

Fried soft tofu, served with sweet chili sauce and ground peanut

\$7.95

CRAB RANGOON

Wontons stuffed with a mixture of crab meat, cream cheese, celery, spring onion, served with sweet chili sauce

\$9.95

CHICKEN WING

Fried Wing chicken Thai style, served with sweet chili sauce

\$9.95

SPARE RIBS THAI STYLE

Lean, meaty pork ribs covered with gourmet Thai barbeque sauce

\$12.95

SIWA APPETIZERS SAMPLE

Combination of appetizers: Chicken satay, Thai spring rolls, and curry puff

\$15.95

SALADS

Tell people more about the items in this section, e.g., all main courses can be made gluten free.

CRISPY DUCK SALAD

Sliced crispy duck tossed with julienned apple, carrots, mushrooms, red onion, Thai chili paste, lime juice, ground peanut and Thai condiments.

\$12.95

SIWA HOUSE SALAD

With romaine heart, tomato, cucumber, bean curd, red onion, and bean sprout, With peanut dressing

\$7

DADAVA SALAD

SOFT SHELL CRAB SALAD

PAFATA SALAD

Tossed with shrimp, garlic, tomato, green
beans and lime juice

\$9.95

SOFT SHELL CRAB SALAD

Lightly battered soft shell crab stopped with
mango tangy sauce

\$12.95

SOUPS

This is a section of your menu, customize it any way you want.

WILD MUSHROOM SOUP

Combination of Trio mushrooms in double
clarified broth

\$6.95

TOM YUM KOONG

Spicy sweet and sour soup with lemon grass
and mushroom

\$6.95

TOM KA KAI

A combination of coconut milk, lemongrass,
galangal and chicken with mushroom

\$6.95

TOFU SOUP

Soft tofu and mixed vegetables in a clear
broth soup

\$6.95

NOODLES

CHOICE OF : CHICKEN, TOFU, VEGETABLES (BEEF, SHRIMP, OR CALAMARI EXTRA \$2)

PAD THAI

Sautéed rice noodles with egg, bean curd,
spring onion, bean sprout and ground
peanuts

\$13.95

PAD SEE EW

Sautéed flat rice noodles with egg and Asian
broccoli in sweet brown sauce

\$13.95

PAD KEE MAO

★ KUA KAI



Widget Didn't Load
Check your internet and refresh
this page.

Sautéed flat rice noodles with egg, string
bean, onion, bell pepper, Thai basil,
mushrooms

\$13.95



★ SAMUI NOODLES

Stir-fried fresh rice noodles with Thai curry
Powder and chicken

\$15.95

Stir-fried fresh noodles with chicken, egg and
preserved cabbage serve with Thai Sriracha

\$14.95

LARD NAR Noodle

Pan fried noodles topped with Asian Broccoli
in brown gravy sauce

\$14.95

FRIED RICE

CHOICE OF : CHICKEN, TOFU, VEGETABLES (BEEF, SHRIMP, OR CALAMARI EXTRA \$2)

THAI FRIED RICE

Sautéed with tomato, onion, egg and scallion

\$13.95

DRUNKEN FRIED RICE

Sautéed with egg, fresh Thai basil, onion,
mushrooms, string bean and bell pepper

\$13.95



PINEAPPLE FRIED RICE

Sautéed with egg, cashew nut, pineapple,
onion and tomatoes

\$13.95

★ SIWA FRIED RICE

Chili paste, lemongrass, Kaffir lime leaves,
bell pepper, mushrooms and fried egg mixed
with rice

\$13.95



DUCK



Widget Didn't Load
Check your internet and refresh
this page.

HONEY DUCK

Roasted boneless half-duck with honey
ginger sauce with baby bok choy

\$23.95



BANGKOK DUCK

Crispy boneless half-duck topped with
panang curry, fresh pineapple, asparagus and
tomato

\$23.95



BASIL DUCK

Crispy boneless half-duck topped with Thai
basil, chili, garlic, mushroom, string bean,
onion and bell pepper

\$23.95



TAMARIND DUCK

Roasted boneless half-duck served with
tamarind sauce and baby bok choy

\$23.95

GREEN CURRY DUCK

Crispy boneless half-duck topped with
coconut milk, bamboo shoot, Thai eggplant,
bell pepper and Thai basil

\$23.95



Cashew DUCK

Crispy boneless half-duck topped with
cashew nut, bell pepper, onion, scallion,
asparagus and carrot

\$23.95



FISH ("PLA")

CHOICE OF ; FRIED WHOLE SNAPPER \$29.95 FRIED BASA FILLETS OR GRILLED
SALMON \$24.95

PLA BASIL

Choice of fish topped with Thai basil, chili,
garlic, onion, mushroom, bell pepper and
string bean

\$24.95



PLA GREEN CURRY

Choice of fish topped with coconut milk,
bamboo shoot, Thai eggplant, bell pepper
and Thai basil

\$24.95



Widget Didn't Load
Check your internet and refresh
this page.

DI A SAM DON

DI A GARLIC

PLA SAIR ROD

Choice of fish topped with sweet chili sauce and broccoli

\$24.95



PLA GARLIC

Choice of fish topped with garlic and mushroom soy sauce served with broccoli

\$24.95

PLA TAMARIND

Choice of fish topped with sweet and sour tamarind sauce

\$24.95

ENTREES (SAUTEED)

CHOICE OF : CHICKEN, TOFU, VEGETABLES (BEEF, SHRIMP, OR CALAMARI EXTRA \$2)

PAD KRA PAO

Sautéed with chili pepper, mushrooms, onion, bell pepper, string bean and fresh Thai basil

\$14.95



PAD GINGER

Sautéed with fresh ginger, mushroom, onion, bell pepper, baby corn, scallion, carrot and celery

\$14.95

PAD CASHEW

Stir-fried with cashew nut, bell pepper, onion, scallion, asparagus and carrot

\$14.95



PAD GARLIC

Sautéed with garlic and black pepper served over broccoli

\$14.95

PAD PHRIK KHING

Sautéed with string beans, onion, bell pepper, Phrik khing curry paste

\$14.95



PAD PREAW WAN

Thai-style sweet & sour with tomato, pineapple, onion, bell pepper and green onion in tomato-tamarind sauce

\$14.95

Widget Didn't Load
Check your internet and refresh this page.

ENTREES SPECIALS

SHRIMP PRA RAM

Grilled jumbo shrimps served with broccoli topped fried shallots and peanut sauce

\$21.95

CHU CHEE JUMBO SHRIMP

Fried Jumbo Shrimp with Chu Chee Red Curry

\$22.95

SOFT SHELL CRAB GARLIC

Two lightly battered soft shell crab with garlic and black pepper served over broccoli

\$22.95

SOFT SHELL CRAB BASIL

Two lightly battered soft shell crab with chili pepper, mushrooms, onion, bell pepper, string bean and fresh Thai basil

\$22.95



THAI CURRY

CHOICE OF : CHICKEN, TOFU, VEGETABLES (BEEF, SHRIMP, OR CALAMARI EXTRA \$2)

GREEN CURRY (MOST SPICY)

With coconut milk, bamboo shoot, string, eggplant, bell pepper and Thai basil

\$14.95



RED CURRY

With coconut milk, bamboo shoot, string, bell pepper and Thai basil

\$14.95



PANANG CURRY

With coconut milk, kaffir lime leaves, bell pepper, carrot and onion

\$14.95

MASSAMAN CURRY

With coconut milk, peanut, onion and potato

\$14.95



Widget Didn't Load
Check your internet and refresh
this page.



GRILL

SERVED WITH GRILLED MIXED VEGETABLES AND BLCK STICKY RICE WRAPPED IN BANANA LEAF

GRILLED BEEF

\$17.95

GRILLED JUMBO SHRIMP

\$21.95

GRILLED SALMON

\$24.95

GRILLED SQUID

\$21.95

GRILLED SEAFOOD
COMBINAYION

(Shrimp, squid and salmon)

\$34.95

KIDS (FOR OUR GUEST 11 OR YOUNGER)

CHICKEN FINGERS WITH
FRENCH FRIES

\$8

HOT DOGS WITH FRIES

\$7

FRIES

\$5

CHICKEN NOODLE SOUP

\$5



Widget Didn't Load
Check your internet and refresh
this page.

DESSERTS

SWEET STICKY RICE WITH
MANGO

\$6.50

FRIED BANANA

\$6.50

FRIED ICE CREAM

\$6.50

CRÈME BRULÉE CHEESECAKE

\$6.50

CRÈME BRULÉE

\$6.50

ICE CREAM WITH STICKY RICE

\$6.50

DRINK

THAI ICE TEA

(S)3.00/(L)5.00

\$3

THAI ICE COFFEE

(S)3.00/(L)5.00

\$3

SODA

Coke, Diet coke, Sprite, Ginger Ale, Club
soda

\$2.50

HOT TEA

green tea, jasmine tea, chamomile tea

\$3

ICE TEA

green tea, jasmine tea, chamomile tea

\$3

UNSWEET ICE TEA

\$3



Widget Didn't Load
Check your internet and refresh
this page.

SPARKLING WATER

\$5

BOTTLED WATER

\$2

SIWA THAI LUNCH SPECIALS

Served Tues-Fri: 11.30am – 3.00pm All lunch specials include side-salad with Thai peanut sauce Choice of: Chicken, Tofu/Vegetables (Beef, Shrimp or Calamari extra \$2)
*Indicates dish is spicy

LARD NAR

Pan fried noodles topped with Asian Broccoli
in brown gravy sauce

\$10.99

THAI FRIED RICE

Sautéed with tomato, onion, egg and scallion

\$10.99

DRUNKEN FRIED RICE

Sautéed with egg, fresh Thai basil, onion,
mushrooms, string bean and bell pepper

\$10.99



PINEAPPLE FRIED RICE

Sautéed with egg, cashew nut, pineapple,
onion and tomatoes

\$10.99

PAD KRA PAO

Sautéed with chili pepper, mushrooms, onion,
bell pepper, string bean and fresh Thai basil

\$10.99



PAD GINGER

Sautéed with fresh ginger, mushroom, onion,
bell pepper, baby corn, scallion, carrot and
celery

\$10.99

PAD CASHEW

Stir-fried with cashew nut, bell pepper, onion,
scallion, asparagus and carrot

\$10.99



PAD GARLIC

Sautéed with garlic and black pepper served
over broccoli

\$10.99



Widget Didn't Load
Check your internet and refresh
this page.

PAD PHRIK KHING

Sautéed with string beans, onion, bell pepper, Phrik khing curry paste

\$10.99



PAD PREAW WAN

Thai-style sweet & sour with tomato, pineapple, onion, bell pepper and green onion in tomato-tamarind sauce

\$10.99

GREEN CURRY (MOST SPICY)

With coconut milk, bamboo shoot, string, eggplant, bell pepper and Thai basil

\$10.99



RED CURRY

With coconut milk, bamboo shoot, string, bell pepper and Thai basil

\$10.99



PANANG CURRY

With coconut milk, kaffir lime leaves, bell pepper, carrot and onion

\$10.99



MASSAMAN CURRY

With coconut milk, peanut, onion and potato

\$10.99

PAD THAI

Sautéed rice noodles with egg, bean curd, spring onion, bean sprout and ground peanuts

\$10.99

PAD SEE EW

Sautéed flat rice noodles with egg and Asian broccoli in sweet brown sauce

\$10.99

PAD KEE MAO

Sautéed flat rice noodles with egg, string bean, onion, bell pepper, Thai basil, mushrooms

\$10.99



Widget Didn't Load
Check your internet and refresh
this page.



©2021 by SIWA THAI RESTAURANT. Proudly created with Wix.com



Widget Didn't Load
Check your internet and refresh
this page.