



SIAM CUISINE

MENU

SIAM CUISINE ROMA 📍 VIA TOSCANA 34 📍 ROMA



ANTIPASTI APPETIZERS

อาหารว่าง



1 SATAY (4 pezzi) สะเต๊ะหมูหรือไก่ (4ชิ้น)

— €8.50

Spiedini di carne marinata ai ferri a scelta tra pollo o maiale, insaporita con salsa di arachidi (4 pezzi).

Grilled marinated meat skewers to choose between chicken or pork, flavoured with peanut sauce (4 pieces).



2 SATAY KUNG (3 pezzi) สะเต๊ะกุ้ง (3ชิ้น)

— €9.50

Spiedini di gamberi ai ferri insaporiti con salsa di arachidi, cetrioli e cipolla (3 pezzi).

Grilled shrimp skewers flavoured with peanut sauce, cucumbers and onion (3 pieces).



3 TODMUN PLA (4 pezzi) ทอดมันปลา (4ชิ้น)

— €10.00

Polpette di pesce fritte combinate con curry rosso e fagiolini in salsa agrodolce con cetriolo, Kaffir lime e arachidi (4 pezzi).

Fried fish balls combined with red curry and green beans in sweet and sour sauce with cucumber, Kaffir lime and peanuts (4 pieces).



4 TODMUN KUNG (4 pezzi) ทอดมันกุ้ง (4ชิ้น)

— €10.00

Polpette fritte di gamberi e pollo in salsa agropiccante (4 pezzi).

Deep fried prawn and chicken paste balls served with sweet chili sauce (4 Pieces).



5 POPIA TOD (2 pezzi) (veg.) ปอเปี๊ยะทอด (2ชิ้น)

— €5.50

Involtini primavera thailandese con verdure miste (2 pezzi).

Thai Spring roll stuffed with mixed vegetable (2 Pieces).





6 POPIA KUNG (2 pezzi) ปอเปี๊ยะกุ้ง (2ชิ้น)

— €7.50

Involtini primavera thailandesi con gamberi e verdure miste (2 pezzi).

Thai Spring roll stuffed with shrimp and mixed vegetable (2 Pieces).



7 KUNG HOM SABAI (6 pezzi) กุ้งห่มสไบ (6ชิ้น)

— €9.00

Gamberi fritti ricoperti in pasticcio di riso (6 pezzi).

Shrimp Spring roll (6 Pieces).



8 SAMOSA GAI (3 pezzi) ซาโมซ่าไก่ (3ชิ้น)

— €8.00

Fagottini fritti ripieni di pollo, patate, cipolla e curry indiano (3 pezzi).

Fried dumplings stuffed with chickpea, potatoes, onion and Indian curry (3 pieces)



9 ANTIPASTI MISTI SIAM CUISINE
(X2persone)

— €19.50

con salsa di accompagnamento
MIXED STARTERS SIAM CUISINE
(X2 คน) ชุดอาหารว่างพร้อมน้ำจิ้ม

2 Spiedini di pollo marinato, 2 involtini thailandesi con verdure miste, 4 gamberi fritti in pasticcio di riso, 2 polpette di gamberi fritte, 2 polpette di pesce fritte, (in totale 12 pezzi)

2 Marinated chicken skewers, 2 Thai rolls with mixed vegetables, 4 fried shrimp in rice pie, 2 fried shrimp balls, 2 fried fish balls, (in total 12 pieces).



ZUPPE SOUP

ซุ๊ป

10



TOM YUM KUNG ต้มยำกุ้ง

— €10.50

Zuppa tradizionale thailandese piccante con gamberoni e funghi.

Traditional spicy Thai soup with prawns and mushrooms.

11



TOM KHA GAI ต้มข่าไก่

— €9.50

Zuppa tradizionale thailandese di pollo con latte di cocco, galanga e funghi.

Traditional Thai chicken soup with coconut milk, galanga and mushrooms.



INSALATE SPICY SALAD

ยำ

12



YUM WOON SEN ยำวุ้นเส้นหมูสับ

— €11.00

Insalata piccante di maiale con spaghetti di soia, cipolle, pomodoro e sedano.

Spicy pork salad with soy spaghetti, onions, tomato and celery.



13



YUM RUAMMITR TALAY ยำรวมมิตรทะเล

— €16.00

Insalata tradizionale thailandese piccante con frutti di mare, cipolle, pomodoro e sedano.

Spicy Thai traditional salad with seafood, onions, tomato and celery.

14



LARB MOO/GAI ลาบหมูหรือไก่

— €15.00

Carne macinata a scelta tra pollo e maiale con aggiunta di cipolla rossa, peperoncino e menta.

Minced meat of your choice: chicken and pork with the addition of red onion, chilli pepper and mint.



SPAGHETTI NOODLES ก๋วยเตี๋ยว

15



PADTHAI ผัดไทยไก่ หรือ หมู หรือ เนื้อ

— €15.00

Tagliatelle di riso in stile thailandese con carne a scelta tra pollo, manzo o maiale, saltato con salsa di tamarindo, uova, tofu e germogli di soia.

Thai style rice noodles with a choice of chicken, beef or pork, sautéed with tamarind sauce, eggs, tofu and soy sprouts.

16



PADTHAI KUNG ผัดไทยกุ้งสด

— €16.00

Tagliatelle di riso in stile thailandese con gamberi saltate con salsa di tamarindo, uova, tofu e germogli di soia.

Thai style rice noodles with sautéed shrimps with tamarind sauce, eggs, tofu and soy sprouts.

17



RADNAR ราดหน้าหมู หรือ เนื้อ หรือ ไก่

— €15.00

Pappardelle di riso saltate con salsa di soia scura, carne a scelta tra pollo, manzo o maiale, servite con zuppa saporita, carote e broccoli.

Sauteed rice pappardelle with dark soy sauce, a choice of chicken, beef or pork, served with tasty soup, carrots and broccoli.

18



RADNAR TALAY ราดหน้าทะเล

— €17.00

Pappardelle di riso saltate con salsa di soia scura, servite con zuppa saporita con frutti di mare, carote e broccoli.

Sauteed rice pappardelle with dark soy sauce, served with tasty soup with seafood, carrots and broccoli.

19



PAD SEE EW ผัดซีอิ้วหมู หรือ เนื้อ หรือ ไก่

— €15.00

Pappardelle di riso saltate con salsa di soia scura con carne a scelta tra pollo, manzo o maiale e con uova, carote e broccoli.

Sauteed rice pappardelle with dark soy sauce with meat of your choice including chicken, beef or pork and with eggs, carrots and broccoli.

20



PAD SEE EW KUNG ผัดซีอิ้วกุ้ง

— €16.00

Pappardelle di riso saltate con salsa di soia scura con gamberi con uova, carote e broccoli.

Sauteed rice pappardelle with dark soy sauce with shrimp with eggs, carrots and broccoli.

21



PAD KEE MAO TALAY ผัดซีเมาทะเล

— €17.00

Pappardelle di riso saltate con frutti di mare, foglie di basilico, pepe nero, cipolla e peperoni.

Sauteed rice pappardelle with seafood, basil leaves, black pepper, onion and peppers.





RISO RICE ข้าว

22



KHAO PAD SUBPAROD ข้าวผัดสับปะรด _____ €13.00

Riso all'ananas saltato in padella in stile thailandese con cipollotti, carote, uova e anacardi.

Thai-style stir-fried pineapple rice with spring onions, carrots, eggs and cashews.

23



KHAO PAD ข้าวผัดไก่ หรือ หมู หรือ เนื้อ _____ €11.00

Riso saltato in padella in stile thailandese con pomodori, carne a scelta tra pollo, manzo o maiale, uova, carote e cipollotti.

Thai-style stir-fried rice with tomatoes, meat of your choice including chicken, beef or pork and eggs, carrots and spring onions.

24



KHAO PAD KUNG ข้าวผัดกุ้ง _____ €13.00

Riso saltato in padella in stile thailandese con gamberi, pomodori, uova, carote e cipollotti.

Thai-style stir-fried rice with shrimp, tomatoes, eggs, carrots and spring onions.

25



KHAO SUAY ข้าวสวย _____ €4.50

Riso bianco thailandese profumato.

(* possibile richiedere il KHAO NIEW, vale a dire il riso glutinoso thailandese al posto del KHAO SUAY allo stesso prezzo.

Steamed Thai jasmine rice.

(* It is possible to request KHAO NIEW, the Thai glutinous rice or Sticky Rice instead of KHAO SUAY at the same price.



CURRY THAILANDESI

THAI CURRY

แกง

*Servito con Riso Bianco / Served with White Rice/ บริการพร้อมข้าวสวย



26 **GANG KIEW WAN** แกงเขียวหวานไก่, เนื้อ หรือ หมู — €17.00

Curry verde con carne a scelta tra pollo, manzo o maiale, in aggiunta melanzane, peperoni e basilico.

Green curry with a choice of chicken, beef or pork, in addition to aubergines, peppers and basil.



27 **GANG KIEW WAN KUNG** แกงเขียวหวานกุ้ง — €21.00

Curry verde con gamberi e melanzane, peperoni e basilico.

Green curry with shrimp and eggplant, peppers and basil.



28 **GANG DANG** แกงแดงไก่ หรือ เนื้อ หรือ หมู — €17.00

Curry rosso con carne a scelta tra pollo, manzo o maiale, in aggiunta bamboo, basilico e peperoni.

Red curry with a choice of chicken, beef or pork, in addition bamboo, basil and peppers.



29 **GANG DANG KUNG** แกงแดงกุ้ง — €21.00

Curry rosso con gamberi, bamboo, basilico e peperoni.

Red curry with shrimp, bamboo, basil and peppers.



30 **GANG PHANANG** พะแนงไก่ หรือ เนื้อ หรือ หมู — €17.00

Panang Curry con carne a scelta tra pollo, manzo o maiale e Lime Kaffir e peperoni.

Phanang Curry with a choice of chicken, beef or pork and Lime Kaffir and peppers.



31



GANG PHANANG KUNG พะเนียงกุ้ง

— €21.00

Panang Curry con gamberi, Lime Kaffir e peperoni.

Panang Curry with shrimp, Lime Kaffir and peppers.

32



GANG PHANANG PLA MUEK

พะเนียงปลาหมึก

— €21.00

Panang Curry con calamari, Lime Kaffir e peperoni dolci.

Panang Curry with squid, Lime Kaffir and sweet peppers.

33



GANG PHANANG SALMON

ปลาแซลมอน

— €21.00

Panang Curry con salmone, Lime Kaffir e peperoni dolci.

Panang Curry with salmon, Lime Kaffir and sweet peppers.

34



GANG MASSAMAN GAI แกงมัสมั่นไก่

— €21.00

Massaman Curry con pollo, patate, cipolla e arachidi.

Fragrant yellow curry with chicken, potatoes, onion and peanuts.



SALTATO IN PADELLA STIR FRIED

ผัด

35



GAI PAD MEDMAMUANG HIMMAPAN

ไก่ผัดเม็ดมะม่วงหิมพานต์

Pollo fritto con anacardi in salsa aromatizzata, cipolla, peperoni e sedano.

Fried chicken with cashews in flavoured sauce, onion, peppers and celery.

— €13.00

36



PAD KRPAO ผัดกะเพราไก่ หรือ หมู หรือ เนื้อ

A scelta tra pollo, manzo o maiale saltato in padella con aglio, peperoncino, peperoni e foglie di basilico.

Choose between chicken, beef or sautéed pork with garlic, chilli pepper, peppers and basil leaves.

— €13.00

37



PAD KHING ผัดพริกขิงไก่ หรือ หมู

A scelta tra pollo, manzo o maiale saltato in padella con zenzero, cipolla, peperoni e funghi di Orecchio di Giuda.

Choose between chicken, beef or sautéed pork sautéed with ginger, onion, peppers and 'Orecchio di Giuda' mushrooms.

— €13.00

38



PAD PRIEW WAN GAI/MOO

ผัดเปรี้ยวหวานไก่หรือ หมู

A scelta tra pollo o maiale saltato in padella con salsa agrodolce, peperoni, cetrioli, pomodoro, cipolla e ananas.

A choice of chicken or pork sautéed in a pan with sweet and sour sauce, peppers, cucumbers, tomato, onion and pineapple.

— €13.00

39



PAD KRATIEM PRIKTHAI GAI/MOO

ผัดกระเทียมพริกไทยไก่ หรือ หมู

A scelta tra pollo o maiale saltato in padella con aglio e pepe.

Choose between chicken or pork sautéed with garlic and pepper.

— €13.00

40



NUA PAD NAMMUN HOI ผัดเนื้อน้ำมันหอย

Manzo marinato saltato in padella con salsa di ostriche e broccoli e carote.

Sauteed marinated beef with oyster sauce and broccoli and carrots.

— €13.00





PESCE

FISH

ปลา



41

PLA TOD KRATIEM PRIK THAI

ปลาหรือปลาหมึกทอดกระเทียมพริกไทย

— €18.50

A scelta tra il Filetto di Pesce di Cernia o Calamari fritti con aglio e pepe.

Choose between Cernia fish fillets or Squid fried with garlic and pepper.



42

KUNG TOD KRATIEM PRIK THAI

กุ้งทอดกระเทียมพริกไทย

— €18.50

Gamberoni fritti con aglio e pepe.

Deep fried prawns with garlic and pepper.



43

KUNG RAD SAUCE MAKHAM

กุ้งราดซอสมะขาม

— €18.50

Gamberoni fritti in salsa di tamarindo.

Deep fried prawns with tamarind sauce.



44

PLA PRIEW WAN

ปลาเปรี้ยวหวาน

— €18.50

Filetti di Cernia in salsa agrodolce, peperoni, cipolla e ananas.

Cernia fish fillets in sweet and sour sauce, peppers, onion and pineapple.



45

PAD KRPAO PLA/KUNG

ผัดกะเพราปลา หรือ กุ้ง

— €18.50

A scelta tra Filetti di Cernia o gamberi cotti in padella con aglio, peperoncino, foglie di basilico, cipolla e peperoni.

Choose between Cernia fish fillets or shrimps cooked in a pan with garlic, chili pepper, basil leaves, onion and peppers.



VERDURE VEGETABLES

ผัก

46



SOM TAM ส้มตำ

— €13.00

Insalata di papaya verde con peperoncino, limone, salsa di pesce e zucchero.

47



SOM TAM POO PLARA ส้มตำปูปลาร้า

— €16.50

Insalata di papaya verde con granchio, peperoncino, limone, salsa di pesce e zucchero.

Green papaya salad with crab, chili, lemon, fish sauce and sugar.

48



PAD PAK RUAM MITR ผัดผักรวมมิตร

— €9.00

Verdure miste saltate con salsa di soia e salsa di ostrica (*verdure di stagione).

Mixed vegetables sautéed with soy sauce and oyster sauce (seasonal vegetables).*

49



PAD TUA NGOK (veg.) ผัดถั่วงอก มังสวิรัต

— €7.00

Germogli di soia saltati con peperoni.

Sauteed bean sprouts with peppers.



VEGETARIANI VEGETARIANS

เมนูมังสวิรัติ

50

TOM KHA ต้มข่าผัก

— €8.00

Zuppa tradizionale thailandese di verdure con latte di cocco, galanga e funghi.

Traditional Thai vegetable soup with coconut milk, galanga and mushrooms.



51 **PAD THAI JAY** ผัดไทยเจ _____ €13.00

Tagliatelle di riso in stile thailandese saltate con salsa di tamarindo, uova, tofu e germogli di soia.

Sauteed Thai style rice noodles with tamarind sauce, eggs, tofu and soy sprouts.

52 **RADNAR JAY** ราดหน้าเจ _____ €13.00

Pappardelle di riso saltate con salsa di soia scura servite con zuppa saporita, carote e broccoli.

Sauteed rice pappardelle with dark soy sauce served with tasty soup, carrots and broccoli.

53 **PAD SEE EW JAY** ผัดซีอิ๊วเจ _____ €13.00

Pappardelle di riso saltate con salsa di soia scura, uova, carote e broccoli.

Sauteed rice pappardelle with dark soy sauce, eggs, carrots and broccoli.

54 **KHAO PAD JAY** ข้าวผัดเจ _____ €9.00

Riso saltato in padella in stile thailandese con pomodori, uova, carote, cipollotti e salsa di soia.

Thai-style stir-fried rice with tomatoes, eggs, carrots, spring onions and soy sauce.

55 **GANG KIEW WAN JAY** แกงเขียวหวานเจ _____ €15.00

Curry verde con melanzane, peperoni e basilico.

Green Curry with eggplant, peppers and basil.

56 **GANG DANG JAY** แกงแดงเจ _____ €15.00

Curry rosso con bamboo, basilico e peperoni.

Red Curry with bamboo, basil and peppers.

57 **GANG PHANANG JAY** พะแนงเจ _____ €15.00

Panang Curry con Lime Kaffir, verdure miste e peperoni dolci (*verdure di stagione).

*Panang Curry with Lime Kaffir, mixed vegetables and sweet peppers (*seasonal vegetables)*

58 **PAD KHING TAO HOO** ผัดขิงเต้าหู้ _____ €9.50

Tao Hoo con zenzero, funghi, cipollotti, conditi con salsa di soia.

Tao Hoo with ginger, mushrooms, onions, seasoned with soy sauce.

59 **PRIEW WAN PAK** ผัดเปรี้ยวหวานเจ _____ €9.50

Peperoni verdi e rossi saltati in padella, ananas e cipolle con salsa agrodolce.

Sauteed green and red peppers, pineapple and onions with sweet and sour sauce.

60 **TAO HOO PAD MED MA MAMUANG** เต้าหู้ผัดเม็ดมะม่วงหิมพานต์ _____ €9.50

Tao Hoo saltati con anacardi, cipolle e peperoni verdi e rossi.

Sauteed Tao Hoo with cashews, onions and green and red peppers.





DOLCI DESSERTS

ของหวาน

61



KHAO NIEW MAMUANG ข้าวเหนียวมะม่วง

— €10.00

Mango con riso glutinoso al cocco.

Mango with Coconut and Sticky Rice.

62



TUA PAEB

ขนมถั่วแปบ

— €8.00

Dolce tradizionale thailandese preparato con farina di riso glutinosa, semi di soia, cocco grattugiato, con l'aggiunta di zucchero e semi di sesamo, colorato con Butterfly Pea.

Traditional Thai cake prepared with gluten-free flour, soybeans, grated coconut, with the addition of sugar and sesame seeds, colored with Butterfly Pea.

63



KHAO TOM MAT (2 pezzi)

ข้าวต้มมัด (2ชิ้น)

— €8.00

Dolce tradizionale thailandese con riso glutinoso cotto al vapore condito con latte di cocco, zucchero e riempito di banana o taro e fagioli neri, avvolto in foglie di banana.

Traditional Thai cake with steamed glutinous rice topped with coconut milk, sugar and filled with banana or taro and black beans, wrapped in banana leaves.

64



KANOM TOM KAO (5 pezzi)

(5ชิ้น)

— €8.00

Dolce tradizionale thailandese a forma di sfere preparate con farina di riso glutinosa, cocco grattugiato e zucchero, condite con latte di cocco e scaglie di cocco, colorate con Butterfly Pea.

Traditional Thai ball-shaped cake prepared with gluten-free rice flour, grated coconut and sugar, topped with coconut milk and coconut flakes, colored with Butterfly Pea.





BEVANDE

DRINKS

เครื่องดื่ม

Thè Thailandese	€4.00
Sprite 33 cl	€3.00
Acqua Naturale 100 cl	€3.00
Acqua Naturale 50 cl	€2.00
Acqua frizzante 100 cl	€3.00
Acqua frizzante 50 cl	€2.00
Coca Cola 33 cl	€3.00
Coca Cola Light 33 cl	€3.00
Coca Cola Zero 33 cl	€3.00
Fanta 33 cl	€3.00

BIRRE

Singha Thailandese 63 cl	€8.00
Singha Thailandese 33 cl	€5.00
Nastro Azzurro 63 cl	€5.00

DISTILLATI

Grappa di Moscato Marolo (4 cl)	€5.00
Grappa Sarpa Poli (4 cl)	€3.50
Grappa Segnana Solera di Solera Segana (4 cl)	€3.50
Amari (4 cl) – Averna, Lucano, Del capo, Montenegro	€3.50

La Nota:

Prodotti surgelati
I piatti contrassegnati con (*) sono preparati con materia prima congelata o surgelata all'origine.

Materie prime / Prodotti abbattuti in loco
Alcuni prodotti freschi di origine animale, così come i prodotti della pesca somministrati crudi, vengono sottoposti ad abbattimento rapido di temperatura per garantire la qualità e la sicurezza, come descritto nel Piano HACCP ai sensi del Reg. CE 852/04 e Reg. CE 853/04.

Spese di servizio 10%

Allergeni

Il cliente è pregato di comunicare al personale di sala la necessità di consumare alimenti privi di determinate sostanze allergeniche prima dell'ordinazione. Durante la preparazione in cucina, non si possono escludere contaminazioni crociate. Pertanto i nostri piatti possono contenere le seguenti sostanze allergeniche ai sensi del Reg. UE 1169/11.

Please Note:

Frozen Products
Dishes marked with (*) are prepared with raw material frozen or deep-frozen at source.

Raw materials

Products killed on the spot - Some fresh products of animal origin, as well as fishery products raw, are subjected to rapid abatement of temperature to ensure quality and safety, as described in the HACCP Plan under the EC Reg. 852/04 and EC Reg. 853/04.

Service Charge 10%

Allergens

The client please asked or inform the staff of the need to consume foods without certain allergenic substances before ordering. During cooking, cross-contamination can not be ruled out. Therefore our dishes may contain the following allergenic substances according to EU Reg. 1169/11.

โปรดทราบ:

ผลิตภัณฑ์แช่แข็ง
อาหารที่มีเครื่องหมาย (*) จัดทำขึ้นด้วยวัตถุดิบแช่แข็งหรือแช่แข็งที่แหล่ง

วัตถุดิบ/ผลิตภัณฑ์ที่ถูกฆ่าตายในทันที

ผลิตภัณฑ์อาหารสดบางชนิดที่ได้จากสัตว์และผลิตภัณฑ์ประมงดิบจะต้องได้รับการลดอุณหภูมิอย่างรวดเร็วเพื่อให้ได้คุณภาพและความปลอดภัยดังที่ได้อธิบายไว้ในแผน HACCP ภายใต้ระเบียบ EC Reg. 852/04 และ EC Reg. 853/04

ค่าบริการ 10%

Allergene

ตามข้อกำหนดของสหภาพยุโรป ข้อ EU1169/11

ลูกค้ากรณากามหรือแจ้งพนักงานที่ต้องการรับประทานอาหารที่ไม่มีสารก่อภูมิแพ้บางอย่างก่อนสั่งอาหารระหว่างการปรุงอาหารไม่สามารถตัดการปนเปื้อนข้ามได้ ดังนั้นอาหารของเราอาจมีสารก่อภูมิแพ้ต่อท่านได้

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