



# menu

*starofsiam-adelaide.com.au*

Let us  
feed you!  
\$75 pp

Indulge in a unique banquet experience of our chef's specially chosen dishes. Great for sharing with your family and friends.



## entrée

00	<b>Salt and Pepper Soft Shell Crab</b>	18.90
	Crispy soft shell crab tossed with salt, pepper and spices, served with sweet chilli sauce	
0	<b>Som-Tum Thai (Seasonal) (GFO)</b>	18.90
	Salad of grated green papaya, prawn and crushed peanut with sweet lime juice dressing	
1	<b>Pho-Pei Tod (4 Rolls)</b>	15.90
	Vegetable spring roll, deep fried, served with sweet plum dipping sauce	
2	<b>Satay Chicken (4 Skewers)</b>	16.90
	Skewers of chicken, charcoal grilled and topped with delicious peanut sauce	
3	<b>Tod-Mun-Pla (Fish Cake – 3 pieces) (GFO)</b>	16.90
	Patty of spicy minced fish, deep fried, served with sweet chilli, peanut and cucumber dipping sauce	
4	<b>Pla Beef or Seafood (GFO)</b>	beef 16.90 seafood 18.90
	Salad of beef or seafood with lemongrass, mint, herbs and chilli, tossed with spicy lemon dressing	
5	<b>Larb Chicken (GFO)</b>	16.90
	Traditional Thai salad of minced chicken, mints, coriander, and red onion tossed with spicy lemon dressing	
6	<b>Sea Star (3 pieces)</b>	18.90
	Minced prawn, squid & chicken dumplings, served in mild red curry sauce	
7	<b>Grilled Squid</b>	17.90
	Grilled marinated squid, served with sweet chilli and peanut dipping sauce	
8	<b>Miang Pla (6 pieces) (Seasonal)</b>	17.90
	Crispy snapper tossed with lemongrass, coriander and spicy lime juice dressing, served with cashew nut on betel leaves	

9	<b>Snow Pea Salad (GFO)</b>	16.90
	Salad of blanched snow pea, minced chicken, roasted coconut and ground peanuts tossed in spicy lemon dressing	

## soups

10	<b>Tom-Yum (GFO)</b>	chicken 12.90 prawn 13.90
	Favourite Thai hot and sour lemongrass soup with chicken or prawns and mushrooms	
11	<b>Kaeng-Jued (GFO)</b>	12.90
	Clear seasoned broth with chicken, prawns, squid & vegetables	

## main course

12	<b>Pad-Pak (GFO)</b>	16.90
	Stir-fried combination of vegetables with oyster or peanut sauce.	All green vegetables 18.90
13	<b>Kaeng Kheo-Waan (GFO)</b>	24.90
	Green curry of chicken with eggplant and vegetables	
14	<b>Kaeng Masaman Beef (GFO)</b>	26.90
	Thick red curry beef with potato	
15	<b>Kaeng-Ped Pet-Yang</b>	29.90
	Red curry roast duck with lychee, pineapple, eggplant, tomato, capsicum & basil	
16	<b>Pad Ka Pao (GFO)</b>	24.90
	Stir-fried chicken, pork or beef with chilli, onion, spring onion & fresh basil	
18	<b>Moo-Yang</b>	28.90
	Grilled tasty pork with honey glaze served with home-made mild chilli sauce	
19	<b>Pandan Chicken</b>	24.90
	Pieces of boneless chicken marinated with aromatic pandan leaves, deep fried and served with sweet chilli dipping sauce	grilled 26.90
20	<b>Pad-Kee-Mao (chicken or pork) (GFO)</b>	24.90
	Stir-fried pork or chicken & vegetables with chilli, lemongrass and basil in spicy sauce	
21	<b>Pepper &amp; Garlic Chilli Pork</b>	27.90
	Marinated pork, pan-fried with pepper, Thai spices, garlic & chilli	
22	<b>Choo-Chee (GFO)</b>	chicken 24.90 prawn 29.90 barramundi 39.90
	Delicious coconut cream curry sauce with fresh basil	
23	<b>Pad Snow Pea Prawn or Squid (GFO)</b>	29.90
	Stir-fried prawn or squid with fresh mushroom and snow pea with oyster sauce	

24	<b>Drunken Seafood (GFO)</b>	29.90
	Stir-fried combination of prawns, squid, mussels, snapper fillet with chilli, lemongrass & fresh basil	
25	<b>Spicy Crispy Prawn</b>	29.90
	Crispy prawn tossed with homemade curry paste, capsicum, and cashew nut	
26	<b>Crispy Chicken Cashew Nut</b>	25.90
	Stir-fried crispy chicken with cashew nuts, onion, spring onion and capsicum	
27	<b>Barramundi w/ Green Mango Salad (Seasonal)</b>	39.90
	Fresh home grown Robarra spring water Barramundi, deep fried and topped with green mango, shallot, cashew nuts, coriander and lime juice dressing	

## rice and noodles

29	<b>Kao-Pad Prik (GFO)</b>	chicken 18.90 seafood 21.90
	Fried rice with egg, chilli and fresh basil	
30	<b>Drunken Noodle (GFO)</b>	22.90
	Stir-fried Hokkien noodle Thai style with chicken, vegetable, chilli and basil	
31	<b>Pad-Thai (GFO)</b>	chicken 22.90 prawn 25.90
	Traditional wok tossed rice noodle with egg ground peanut, bean curd, chives & bean sprouts	
32	<b>Kao Pad (GFO)</b>	chicken 18.90 seafood 21.90
	Fried rice with onion, spring onion and egg	
33	<b>Kwoey-Teo Pad-Nam-Prik-Pao (GFO)</b>	23.90
	Stir fried rice noodles and minced chicken with home made chilli paste, beansprout and spring onion	
34	<b>Jasmin Rice</b>	per serve 4.00

## vegetarian dishes

### entree's

1	<b>Spring Rolls (4 Rolls)</b>	15.90
	Vegetable spring roll, deep fried, served with plum dipping sauce	
2	<b>Som-Tum (GFO) (VO) (Seasonal)</b>	15.90
	Salad of grated green papaya and crushed peanut with sweet lime juice dressing	
3	<b>Larp Vegetable (GFO)</b>	16.90
	Glass vermicelli with vegetable and beancurd, tossed with a mild spicy lime dressing	
4	<b>Salt and Pepper Bean Curd (VO)</b>	18.90
	Crispy bean curd tossed with salt, pepper and garlic	

## soup

1	<b>Tom Yum (GFO)</b>	12.90
	Hot and sour lemon grass soup with vegetables and mushrooms	
2	<b>Vegetable Soup (GFO) (VO)</b>	12.90
	Vegetables with bean curd in clear soup	

## main courses

1	<b>Pad Ka-Pao (GFO) (VO)</b>	22.90
	Stir-fried beancurd and vegetables with fresh basil and chilli	
2	<b>Pad-Khing (GFO) (VO)</b>	22.90
	Stir-fried beancurd and vegetables with fresh ginger, spring onion, onion and capsicum	
3	<b>Kaeng-Dang (GFO) (VO)</b>	22.90
	Red curry with beancurd and vegetables in coconut milk	
4	<b>Kaeng-Kheo-Waan (GFO) (VO)</b>	22.90
	Green curry with beancurd and vegetables in coconut milk	
5	<b>Pad-Pak Ruam-Mitr (GFO) (VO)</b>	20.90
	Stir-fried combination vegetables and beancurd topped with peanut sauce	
	All green vegetables and beancurd topped with peanut sauce	22.90
6	<b>Drunken Noodle (GFO) (VO)</b>	22.90
	Stir-fried Hokkien noodle Thai style with beancurd, vegetables, chilli and basil	
7	<b>Pad Thai (GFO) (VO)</b>	22.90
	Stir-fried rice noodles with egg, bean curd, vegetables, ground peanuts, chives and bean sprout	

## dessert

<b>Sticky rice</b>	
with fresh mango (seasonal) or coconut custard	13.90
add vanilla ice cream	15.90
add coconut ice cream	17.90
<b>Fried coconut ice cream</b>	14.90
with chocolate, caramel and roasted coconut	
<b>Homemade coconut ice cream</b>	13.90
<b>Banana fritters with vanilla ice cream</b>	13.90
<b>Banana split with vanilla ice cream</b>	13.90
<b>Affogato</b>	13.90
with a shot of liqueur	19.90

### PLEASE NOTIFY STAFF OF ANY ALLERGIES

\* GFO = Gluten Free option available, please advise staff  
\* VO = Vegan option available, please advise staff

No separate accounts please. 10% surcharge on public holidays.  
Please kindly note that all card payments will incur a processing fee.