Curries and Sautéed Dishes

Chicken, Pork, Tofu or Veggies \$11.95

Beef \$12.95 Shrimp \$13.95 Seafood \$15.95

Meat Combination \$14.95

Extra or Additional Chicken, Pork, Tofu or Veggies \$1.50, Beef \$2.00, Shrimp \$3.00 Seafood \$4.00

- 36. แกงเด็ด (Red Curry) Blended red curry and coconut milk with bamboo shoots, zucchini, basil and bell pepper.
- 37. WEILUS (Panang Curry) An exotic, thick red curry sauce with minced kaffir lime leaves, Snow peas and bell peeper.
- 38. แกงเขียวหวาน (Green Curry) Green chili paste blended with coconut milk, bamboo shoots, zucchini, basil and bell pepper.
- 39. แกงกะหรื (Yellow Curry) Thai Yellow curry powder and coconut milk blended with potato, onions, and carrots.
- 40. ผัดกระเพรา (Pad Kra Prao Basil) Sweet basil, chili, onions and bell pepper sautéed in Siam Spice basil sauce.
- 41. ผัดกระเทียมพริกไทย (Garlic and Pepper) Fresh garlic and dried pepper sautéed in light brown sauce.
- 42. ผัดพิง (Pad King Ginger) Fresh ginger, mushrooms, onions, scallions and bell pepper in savory ginger sauce.
- 43. ผัดเม็ดมะม่วง (Cashew Nuts) Roasted cashew nuts with onions, scallions, carrots, mushroom, celery and bell pepper sautéed in spicy sauce.
- 44. ผัดเปรี่ยวหวาน (Sweet and Sour) Pineapple, tomatoes, onions, cucumbers and bell pepper sautéed in sweet and sour sauce.
- 45. ผักผักรวม (Vegetable Delight) Fresh mixed vegetables sautéed with light brown oyster sauce.
- 46. ผัดเผ็ด (Pad Ped) Red curry paste stir fried with bamboo shoots, onions, scallions and bell pepper.
- 47. พระรามองสรง (Param) Fresh steam vegetable topped with our signature peanut sauce.
- **48.** ผักถัวลันเตา (**Pad Snow Peas**) Fresh snow peas sautéed with assorted vegetables in light black bean sauce.
- DS1 แกงเพ็ดฟักทอง (Pumpkin Curry) Blended roasted chili paste and coconut milk cooked with pumpkin, snow pea and bell pepper.

We reserved the rights to refuse requests of

adding, removing or substituting our ingredients on the menu.

Price subject to change prior notice.

Noodles & Fried rice Dishes

Chicken, Beef, Pork, Tofu or Veggies \$10.95

Meat Combination \$14.95

Shrimp or Beef \$12.95 Seafood \$14.95

Extra or Additional Chicken, Pork, Tofu, Veggies \$1.50,

Beef \$2.00, Shrimp \$3.00 Seafood \$4.00

- 49. โอ' ผัดไทย (Siam Spice 'O' Pad Thai) Thin rice noodles sautéed with eggs, scallions and bean sprout in Siam Spice's sweet Thai tangy sauce.
- 50. ผักชีอิ๊ว (Pad See-Ew) Flat wide rice noodles sautéed with eggs, broccoli and carrots in brown sauce.
- 51. ผักขึ้นมา (Pad Kee Mao Drunken Noodle) Flat wide rice noodles sautéed with sweet basil, bamboo shoots, onions, mushrooms and bell pepper.
- **52. ผู้ดูก๋วยเตี๋ยวลาดหน้า (Lard Na)** Pan fried flat wide rice noodles with broccoli, carrots and garlic in brown gravy.
- 53. ผัดเส้นมาม่า (Thai Chow Mein) Instant noodles sautéed with eggs and mix vegetables.
- 54. ก๋วยเตี๋ยวน้ำ (Noodle Soup) Choice of rice noodles or eggs noodles with bean sprouts, scallions and cilantro in tasty clear broth.
- 55. ผัดวุ้นเส้น (Pad Woon Sen) Glass noodles sautéed with egg and assorted vegetables in soy bean sauce.
- 56. ข้าวผัดสยามใสปซ์ (Thai Fried Rice) Jasmine rice with broccoli , onions, carrots, tomatoes, scallions and eggs sautéed in brown sauce.
- 57. ข้าวผัดกระเพรา (Basil Fried Rice) Jasmine rice sautéed with sweet basil, onions, eggs and bell pepper.
- 58. ข้าวผัดพริกเผา (South Sea Fried Rice) Jasmine rice sautéed with onions, scallions, broccoli, bell pepper and egg in chili jam sauce. (Best with shrimp or seafood)
- **59.** ข้าวผัดสับปะรด (**Pineapple Fried Rice**) Jasmine rice sautéed with shrimp, chicken, assorted vegetables, eggs, raisins, pineapple and cashew nuts. \$14.95

Let us know how 'HOT' are you: Mild, Medium, Hot and Thai Hot



Take Out Menu

101 Bay St.

Daytona Beach, FL 32114

Tel &Fax: 386 252 8792

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facebook.com/siamspicedaytona

Delicious Hours

Mon to Fri: (Close on Tuesday)

Lunch 11.00 am-02.30 pm

Dinner 05.00pm-09.00pm

Sat.: 12.00 pm - 09.30 pm

Sun: 12.00 pm—09.00 pm



Lunch Menu

Chicken, Pork, Tofu or Veggies \$8.00

Beef \$9.00 Shrimp \$10.00 Seafood \$11.00

Meat Combination \$11.00

Extra or Additional Chicken, Pork, Tofu, Veggies \$1.00

Extra or Additional Beef \$2.00, Shrimp \$3.00 Seafood or Meat Combo \$4.00

Let us know how 'HOT' are you: Mild, Medium, Hot and Thai Hot



L2 ผัดกระเทียมพริกไทย (Garlic & Pepper)

L3 ผัดขึ้ง (Pad Khing)

L4 ผัดเม็ดมะม่วง (Cashew Nut)

L5 ผัดเปรี่ยวหวาน (Sweet & Sour)

L6 ผัดบรอคโคลี่ (Pad Broccoli)

L7 พระรามลงสรง (Param Peanut Sauce)

L8 พะแนง (Panang Curry)

L9 ข้าวผัดสยามใสปซ์ (Thai Fried Rice)

L10 ข้าวผัดกระเพรา (Basil Fried Rice)

L11 ข้าวผัดพริกเผา (South Sea Fried Rice)

L12 'โอ' ผัดไท ("O" Pad Thai)

L13 ผักชีอิ๋ว (Pad Se Ew)

L14 ผัดขึ้เมา (Pad Kee Mao-Drunken Noodle)

L15 ผัดก๋วยเตี๋ยวลาดหน้า (Lard Na)

L16 ผัดเส้นมาม่า (Thai Chow Mein)

L17 ก๋วยเตี๋ยวน้ำ (Noodle Soup)

L36 แกงเผ็ดหน่อไม้ (Red Curry)

L38แกงเขียวหวาน (Green Curry)

L39 แกงกะหรื่ (Yellow Curry)

LS1แกงเผ็ดฟักทอง (Pumpkin Curry)

L45ผัดผักรวม (Vegetable Delight)

L46 ผัดเผ็ด (Pad Ped)

L48ผัดถั่วสันเตา (Pad Snow Peas)

Sides Order: Jasmine rice \$1.00, Brown rice \$2.00, Side Fried Rice (no meat) - \$5.00 (must order with entrées)

Steamed vegetables \$4.00, Peanut sauce \$3.50

(Small \$0.95), Steam noodles \$2.00

Appetizer

1. ปอเปี๊ยะทอด (Spring Rolls) 3pcs	\$4.00
2. ปอเปี๊ยะกุ้งห่อชีส (Cheese Winter Rolls) 2pcs	\$5.00
3. เต้าหู้ทอด (Fried Tofu)	\$5.00
4. เกี้ยวทอด (Fried Wontons) 10pcs	\$5.00
6. กุ้งชุบแป้งทอด (Golden Shri <mark>mp</mark>) 7pcs	\$8.00
7. ปลาหมึกชุบแป้งทอด (Golden Squid)	\$7.00
8. ไก่สะเด๊ะ (Chicken Satay) 4pcs	\$6.50
9. ขนมจีบ (Steam Dumpling) 5pcs	\$5.00
10. ถุงทอง (Golden Dumpling) 6pcs	\$6.00
A1 ปีกไก่ทอด (Hot Angel Wings) 7pcs	\$6.00
A2 ปูห่อชีส (Krab Rangoon) 8pcs	\$5.00
A3 ปอเปี๊ยะสด (Fresh Summer Rolls) 2 rolls	\$5.00

Soup

Small/Large

11. ตุ้มยำกัง (Tom Yum Goong)

TI. Madiga (Tom Tum Goong)	Dilluli Lui S
Shrimp in Lemon grass Soup	\$4.50/8.50
12. ตัมข่าไก่ (Tom Kha Kai)	
Chicken in Coconut milk soup	\$4.50/8.50
13. ໂປ໊ະແຕກ	
(Po Tak - Seafood in Basil Soup)	\$5.50/10.50
14. เกี้ยวน้ำ (Wonton Soup)	\$4.00/8.00

Salad

15. ยำแตงกวา (<mark>Cucumber Salad</mark>)	\$3.50
16. ยำลุยสวน (Garden Salad-Plum Dressing)	\$3.50
17. สลัดสยามสไปซ์ (Siam Spice's House Salad)	\$4.00
S5 สลัดพระราม (Rama Salad)	\$8.00
S6 ถั่วแระญี่ปุ่น (Edamame) <u>HOT Salad</u>	\$3.50
18. ยำเนื้อ (Thai Beef Salad)	\$11.00

19. ย้าทะเล (Thai Seafood Salad) \$13.00 20. ลาบ (Nam Sod) \$11.00

21. ยำวุ้นเส้น (Yum Woon Sen) \$13.00

22. ยำเป็ดกรอบ (Yum Crispy Duck) \$14.95

Siam Spice's Specialties

Boneless crispy duck served with Siam Spice famous red curry

\$14.95

\$15.95

23. แกงเผ็ดเป็ดกรอบ (Curry Duck)

30. ปลาผัดขึ้ง (Ginger Snapper)

	sauce, and tropical fruits & grapes		
	24. กระเพราเ <mark>ป็ดกรอบ (Basil Duc</mark> k)	\$14.95	
	25. จานร้อนเป็ดผัดขึ้ง (Ginger Duck)	\$14.95	
	26. จานร้อนเป็ดชู่ซ่า (Roasted Duck)	\$14.95	
	27. พะแนงปลา (Panang Snapper) \$15.9. Fried fillet Snapper topped with panang curry sauce. Garnished with steam vegetables and pineapple.		
0.000	28. ปลาราดพริก (Snapper in Chili Sauce)	\$15.95	
	29. ปลามะนาว (Lemon Snapper)	\$15.95	

31. ทะเลเดือด (Seafood Delight) \$15.95 Combination of shrimp, squid and scallops sautéed with assorted

vegetables in wine and oyster sauce. Served in a hot plate.	
32. กุ้งราดพริก (Shrimp in Chili Sauce)	\$14.95
33. กุ้งผัดผงกะหรื่ (Shrimp in Curry Powder)	\$13.95
34. ผัดทะเล (Pad Talay - Seafood)	\$15.95
35. ทะเลผักล่า (Seafood Pad Cha)	\$17.95

Chef's Favorite

59. ข้าวผัดสับปะรด (Pineapple Fried Rice) \$14.95

Jasmine rice sautéed with shrimp, chicken, assorted vegetables, eggs, raisins, pineapple and cashew nuts.

60. เขียวหวานจานร้อน (Scallop in Green Curry) \$19.00

Seared sea scallop cooked with zucchini, bell pepper, bamboo shoots & basil in our signature green curry.

61.แกงเผ็ดปูนิ่ม (Soft Shell Crab in Red Curry) \$19.00

Soft shell crabs, zucchini, bell pepper, bamboo shoots & basil in Siam Spice's red curry sauce.

62. ข้าวผัดปูสยามสไปซ์

(Siam Spice's Crab Fried Rice)

\$15.00

Fine crab meats, jasmine rice and assorted vegetables sautéed in our popular fried rice sauce, Siam Spice's Style!

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