

# APPETIZERS



Steamed Mussel  steamed fresh Mussels with Thai fine herbs, lemon grass served with spicy honey	20.00 sauce.
Siam Paradise Mermaids	13.00
marinated Shrimp stuffed in grounded chicken meat, coriander root, individually wrapped in egg roll skin served with spicy plum sauce.	
Paradise Spring Roll 🍭	13.00
sautéed cabbage, glass noodle, carrot, seasoned with sesame oil, wrapped with spring roll skin served with spicy plum sauce.	12.00
	13.00
	13.00
steamed Shrimps, lettuce, red cabbage, carrot, basil leaves, rice noodle wrapped in rice roll skin served with spicy honey peanut sauce.	13.00
Siam Paradise Chicken Satays17.00 or Shrimp Satays	20.00
grilled Chicken meat or Shrimp marinated with Thai herbs served with peanut sauce and onion & cucumber salad sauce.	
Toong Thong (Golden Bags)	16.00 , cilantro,
Chicken Pon Klib (Chicken Curry Puff)  pastry dough stuffed with Chicken meat, onion, potatoes, curry powder served with onion and cucumber salad sauce.	15.00
Vegetarian Pon Klib (Vegetarian Curry Puff)	
Jeeb Thai Khung (Steamed Shrimps)	.16.00
Southern Thai Roti Canai (Chicken or Mixed Vegetables)	15.00
Siam	
	.24.00 ce.
Tom Yum Kung ————————————————————————————————————	.24.00
	Steamed fresh Mussels with Thai fine herbs, lemon grass served with spicy honey  Sham Paradise Mermaids  marinated Shrimp stuffed in grounded chicken meat, coriander root, individually wrapped in egg roll skin served with spicy plum sauce.  Paradise Spring Roll  sautéed cabbage, glass noodle, carrot, seasoned with sesame oil, wrapped with spring roll skin served with spicy plum sauce.  Gyow Tod  fried grounded Chicken meat & corn wrapped in wonton skin served with spicy pl  Siam Fresh Roll  steamed Shrimps, lettuce, red cabbage, carrot, basil leaves, rice noodle wrapped in rice roll skin served with spicy honey peanut sauce.  Sham Paradise Chicken Satays

<u>CREDIT/DEBIT CARD CHARGES</u> – To encourage cash payment <u>a 4% charge</u> will be added to Credit/Debit Card purchases. This charge is below our processing cost.

14.	Vegetables Tom Yum9.00 Hot Pot mixed vegetables in hot & sour soup flavored with fresh lime, galangal & lemo	24.00 on grass.
15.	Tom Ka Gai ——————————————————————————————————	<b>24.00</b> ne juice.
16.	Tom Ka Kung	
17.	Tom Ka Tofu 9.00 Hot Pot white tofu in coconut soup flavored with galangal, lemon grass in lime juice.	24.00
18.	Thai Wonton Soup9.00 Hot Pot clear broth soup with grounded chicken meat wrapped in wonton skin, celery & Napa	<b>24.00</b> cabbage.
	Siam	iam di surative
19.	Thai Salad fresh lettuce, red cabbage, carrot, cucumber, tomatoes with Siam Paradise dre made from coconut milk & grounded roasted peanuts.	13.00 essings
20.	Yum Plah Muk (Squid Salad)	20.00
21.	Plah Kung (Shrimp Salad)	
22.	Yum Talay (Mixed Seafoods Salad)	20.00
23.	Yum Phak grilled Jumbo Shrimps, avocado, romaine, carrots, tomatoes, cucumber, cashew nuts, bell pepper, red cabbage, cilantro, scallions, spicy peanut sauce and spicy seafood home.	
24.	Nam Sod (Pork Salad)  Northern Thailand style of grounded pork mixed with julienne ginger, bell pep red onion, scallions, corianders roasted peanuts with chili powder and lime juic	Section 1
25.	Yum Ped (Duck Salad) roasted boneless Duck, bell pepper, scallions, red onion, tomatoes, grounded roast fresh apples, corianders, pineapple with owned Giam Paradise dressings and lime	_
26.	Plah Neau (Beef Salad) grilled sliced Beef prepared in a delightful Northern Thailand Isaan style served with gree	20.00

27.	Yum Woon Sen 20.00 glass noodles with grounded pork, shrimps, bell pepper, red onion, scallions, corianders, roasted peanuts and lime juice.			
28.	Som Tum (Papaya Salad)			
	Siam Foradisco Frederice Siam Foradisco Foradi			
29.	Fried Rice with Pineapple (Chicken, Mixed Veges)22.00 (Pork, Beef)24.00 stir-fried of choice with rice, egg, scallions with owned made Siam Paradise sauce.			
30.	Shrimp Fried Rice with Pineapple 25.00 stir-fried Shrimps with rice, pineapple, egg, cashew nuts, scallions and owned made Siam Paradise sauce.			
31.	Tom Yum Fried Rice Kung (Shrimps) 25.00 sautéed Jumbo Shrimps with rice, egg, lime leaves, lemongrass, scallions, basil leaves with owned made Tom Yum Chili paste.			
32.	<b>Spicy Basil Fried Rice</b> (Chicken, Mixed Veges)22.00 (Beef, Pork)24.00 stir-fried of choice with rice, egg, scallions, basil leaves and Thai basil sauce.			
33.	Curry Fried Rice (Chicken, Mixed Veges)			
34.	Khao Pad Poo (Crabmeat Fried Rice)			
	Siam Siam Siam Siam Siam Siam Siam Siam			
with	choice of : Chicken or Mixed Vegetables 26.00			
	<b>Beef or Pork</b>			
	: Shrimp, Squid or Mixed Seafoods33.00			
	(served with Steamed White Rice)			
35.	Basil choice with basil leaves, bell pepper, string beans, carrot, mushrooms, onion with Siam Paradise chili paste and basil sauce.			
36.	Cashew Nuts with Ginger choice with cashew nuts, zucchini, celery, scallions, mushrooms, baby corn, onion, broccoli, carrot, bell pepper, fresh ginger with <i>Cham Paradise</i> chili paste and brown garlic sauce.			

37.	Sweet & Sour Sauce
37.	broccoli, bell pepper, baby corns, scallions, tomatoes, pineapple, string beans, zucchini, cashew nuts with sweet & sour mango sauce.
38.	Tamarind Sauce choice with bell pepper, carrot, mushrooms with spicy sweet and sour tamarind sauce.
39.	Sautéed Mixed Vegetables choice with mixed vegetables with brown garlic sauce.
40.	Eggplant Garlic choice with basil leaves, bell pepper, eggplant, string beans, carrot, onion, mushrooms, with Giam Paradise chili paste and basil garlic sauce.
	Siam Piradia NOODLES
41.	Siam Paradise Pad Thai (Shrimps). 25.00
	Pad Thai (Chicken or Mixed Vegetables)
42.	Pad Kway Teow Kung
43.	Green Curry Shrimps Noodle 25.00 steamed egg noodle, coconut milk with red curry sauce prepared in Northern Thailand style.
44.	Malaysian Laksa Curry Shrimps Noodle 25.00 a delightful Malaysian curry with fat noodle and Jumbo Shrimps, fried tofu, broccoli, bean sprouts, fried onion, coconut milk in Laksa curry broth and a sliced lime served with chili paste.
45.	Chicken Khow Soy 25.00 steamed ramen, carrot, bell pepper, bean curd, basil leaves, coconut milk with red curry sauce prepared in Northern Thailand style.
46.	Pad Khi Mau (Chicken, Mixed Veges)22.00 (Beef, Pork)24.00 stir-fried flat noodle of choice, bell pepper, carrot, mushrooms, string beans, basil leaves, onion with <i>Giam Paradise</i> spicy basil sauce.
47.	Ramen Pad Khi Mau (Chicken, Mixed Veges)22.00(Beef, Pork)24.00 stir-fried ramen noodle of choice, carrot, bell pepper, string beans, mushrooms, onion, basil leaves with <i>Stam Paradise</i> spicy basil sauce.
48.	Ramen Pad-Se-Ew (Chicken, Mixed Veges)22.00 (Beef, Pork)24.00 stir-fried ramen noodle of choice with fresh Chinese broccoli, egg and <i>Giam Paradise</i> brown sauce.
49.	Pad-Se-Ew (Chicken, Mixed Veges)

- **50.** Crispy Noodle Curry(Chicken, Mixed Veges)..25.00 (Beef, Pork)...26.00 fried crispy egg noodle of choice, bell pepper, carrot, string beans, onion, yellow curry sauce with coconut milk.
- **51. Spaghetti Basil** (Chicken, Mixed Veges)...24.00 (Beef, Pork)......26.00 stir-fried spaghetti of grounded meat choice, carrot, bell pepper, string beans, mushrooms, onion, basil leaves with *Siam Paradise* chili paste and basil sauce.
- **52. Sautéed Glass Noodle** (Shrimps, Chicken or Mixed Vegetables)......**33.00** sautéed glass noodle of Choice, egg, onion, Napa cabbage, broccoli, Chinese celery, zucchini, mushrooms, scallions and *Giam Paradise* brown sauce.



## CURRY



- with choice of : Chicken or Mixed Vegetables 26.00
  Beef or Pork 27.00
  - Shrimp, Squid or Mixed Seafoods......33.00 (served with Steamed White Rice)
- 53. Red Curry

choice with bamboo shoots, eggplant, bell pepper, carrot, string beans, basil leaves, coconut milk in Red curry sauce.

- 54. Green Curry choice with bamboo shoots, eggplant, bell pepper, carrot, string beans, basil leaves, coconut milk in rich herbal Green curry sauce.
- 55. Panang Curry choice with string bean, lime leaves, bell pepper, carrot, coconut milk in light sweet Panang curry sauce.
- 56. Masaman Curry

  choice with onion, potato, roasted peanut, string beans.

choice with onion, potato, roasted peanut, string beans, carrot, bell pepper, avocado, coconut milk in aroma cinnamon Masaman curry sauce.

57. Yellow Curry

a delighted Southern Thailand style of choice with Yellow curry paste, onion, bell pepper, string beans, carrot and served with steamed white rice.



### FISH



(Based on the Market Prices)

58. Paradise Tamarind Fish

deep fried whole Fish topped with bell pepper, carrot, mushrooms and tamarind sauce.

# 59. Paradise Ginger Fish deep fried whole Fish topped with grounded pork, carrot, broccoli, bell pepper, mushrooms, baby corn, celery, scallions, sliced ginger, onion and ginger sauce. 60. Paradise Garlic Fish deep fried whole Fish topped with mushrooms, corianders and garlic sauce. 61. We de Manage Fish

#### 61. Paradise Mango Fish

deep fried whole Fish topped mushrooms, broccoli, bell pepper, baby corns, scallions, tomatoes, pineapple, mango, string beans, onion, zucchini with sweet & sour mango sauce.







<b>62.</b>	Basil Duck   53.00
	crispy roasted half Duck, bell pepper, string beans, carrot, tomatoes, pineapple, char chai, mushrooms, fresh pepper corns, onion, basil leaves with <i>Giam Paradise</i> basil sauce.
63.	Curry Duck 53.00 crispy roasted half Duck, string beans, pineapple, carrot, tomatoes, bell pepper, basil leaves, coconut milk in red curry sauce.
<b>64.</b>	Tamarind Duck
65.	Honey Duck
66.	Panang Duck 53.00 crispy roasted half Duck, string beans, carrot, basil leaves, bell pepper, coconut milk in light sweet panang sauce.
<b>67.</b>	Green Curry Duck — 53.00 crispy roasted half Duck, bamboo shoots, string beans, carrot, basil leaves, bell pepper, eggplant, coconut milk in rich herbal Green curry sauce.
68.	Paradise Duck  crispy roasted half Duck, mushrooms, broccoli, carrot, onion, Napa cabbage, string beans, bell pepper, zucchini, baby corn, with pineapple sauce.
69.	Jungle Curry Duck 53.00 crispy roasted half Duck, mixed vegetables, fresh dill, basil leaves, eggplant with Faradise Jungle curry paste.
70.	Pad Prig Khing 53.00 crispy roasted half Duck, string beans, steamed broccoli, lime leaves with exotic curry sauce.



# SIAM SPECIAL



<b>71.</b>	Paradise Beef   33.00
	grilled marinated Beef with Thai herbs, sesame-oil, spicy fried rice & pickle ginger served with spicy honey sauce.
<b>72.</b>	Siam Paradise Chicken   33.00
	grilled marinated Chicken with fresh string beans and exotic Giam Paradise brown sauce.
73.	Paradise Kung-Ob.  glass noodles, baked fresh Jumbo Shrimps, grounded pork meat, Napa cabbage, sesame-oil, fresh ginger, carrot, celery, mushrooms, zucchini, scallions, broccoli with Siam Paradise brown sauce.
74.	<i>Paradise</i> Pineapple Shrimps 33.00 jumbo Shrimps, basil leaves, bell pepper, tomatoes, carrot, pineapple, coconut milk in red curry sauce.
75.	Paradise King 33.00 grilled Jumbo Shrimps topped on spicy basil fried rice served with peanut sauce, onion & cucumber salad sauce and Paradise spicy honey sauce.
<b>76.</b>	Kung Pad Pon Gari 33.00 sautéed Jumbo Shrimps, egg, scallions, ginger, Chinese celery, fresh chili, curry power with <i>Siam Paradise</i> brown sauce.
<b>77.</b>	Spicy Salmon 33.00 fillet of Salmon, bell pepper, mushrooms, corianders, tomatoes, pineapple, carrot with tamarind sauce.
78.	Salmon Basil 33.00 steamed fillet Salmon with bell pepper, string beans, carrot, onion, mushrooms, basil leaves with Siam Paradise spicy basil sauce.
<b>79.</b>	Salmon Manao 33.00 steamed fillet Salmon with lemon grass, lime leaves, ginger, basil leaves, scallions, topped with spicy honey lemon sauce.
80.	Salmon Ginger 33.00 steamed fillet Salmon with fresh ginger, scallions, broccoli, bell pepper, carrot, zucchini, onion, baby corns, string beans, celery, chili paste with owned made ginger sauce.
81.	Peanut Salmon 33.00 pan-seared fillet Salmon topped with sautéed mixed vegetables, chili paste and peanut sauce.
82.	Seafoods Basils 33.00 sauteed seafood combinations with basil leaves, carrot, string beans, mushrooms, bell pepper, onion, with Siam Paradise basil sauce.
83.	Seafoods Pad Char 33.00 sautéed mixed seafoods with bell pepper, onion, mushrooms, carrot, char chai, fresh pepper corns, basil leaves, string beans, celery with chili paste and <i>Stam Paradise</i> spicy basil sauce.

84.	Seafoods Ginger   33.00
0.5	sautéed mixed seafoods with fresh ginger, scallions, broccoli, bell pepper, carrot, zucchini, onion, baby corns, string beans, celery, chili paste with owned made ginger sauce.
85.	Seafoods Pad Woon Sen  sautéed mixed seafoods with glass noodle, egg, Napa, broccoli, celery, fresh ginger, baby corns, curry powder, Chinese celery, carrot, scallions with Siam Paradise brown sauce.
86.	Squids Onion Basil   sautéed Squid with onion, basil leaves, chili paste, fresh chili with   fram Paradise basil spicy sauce.
S	PARADISE SPECIAL  Siam Production  PARADISE SPECIAL
87.	Rama Chicken 33.00 supreme Chicken breast, sautéed spicy mixed vegetables topped with peanut sauce.
88.	Kaeng Par Gai 33.00 sliced chicken meat, mixed vegetables, eggplant, basil leaves, fresh dill, lime leaves, pumpkin with jungle curry paste.
89.	Sea Scallop Basil 34.00 sautéed Scallops, bell pepper, string beans, mushrooms, onion, basil leaves with <i>Stam Paradise</i> spicy sauce.
90.	Sea Scallop Panang ——————————————————————————————————
91.	Sea Scallop Eggplant Garlic sautéed Scallops with basil leaves, green pepper, eggplant, string beans,
92.	The Queen 34.00 grilled BBQ Jumbo shrimps with fried curry rice served with onion & cucumber salad and peanut sauce.
93.	Paradise Hot Pot (Sukiyaki)
94.	Emerald Sea 33.00 sautéed fried seafoods with Thai herbs, string beans, bell pepper, lime leaves, lemon grass, broccoli, zucchini, basil leaves with green curry paste.
95.	Chao Phraya River 60.00 deep fried Tilapia fillets, grounded chicken meat, string beans, carrot, bell pepper, Thai herbs, baby corn, pineapple, green pepper corn, basil leaves, carrot, lime leaves with special Olam Paradise Jungle curry paste.

96.	Talay Thai (Ocean Thai)	3.00
97.	with red curry sauce.	2.00
98.	Basil Lamb egrilled Lamb, bell pepper, onion, mushrooms, string beans, carrot with basil sauce.	4.00
99.	Panang Lamb grilled Lamb, bell pepper, string beans, carrot, basil leaves, coconut milk in a light sweet panang curry sauce.	4.00
100.	Mango Shrimps sautéed Jumbo Shrimps with mushrooms, broccoli, bell pepper, baby corns,	
	VEGETARIAN MENU Siam	5
	VEGETARIAN ENTRÉES	
101.		5.00
102.	Vegetarian Duck Ginger sautéed with bell pepper, celery, carrot, mushrooms, onion, scallions, sliced ginger with Siam Paradise ginger sauce.	5.00
.03.	Vegetarian Duck Red / Green Curry  bamboo shoots, eggplant, string beans, carrot, bell pepper, basil leaves, coconut milk in red curry sauce.	
		5.00
.04.	string beans, carrot, bell pepper, basil leaves, lime leaves, coconut milk in panang curry s	auce.
	string beans, carrot, bell pepper, basil leaves, lime leaves, coconut milk in panang curry s	5.00
104. 105. 106.	Vegetarian Duck Rama sautéed mixed vegetables with garlic sauce, chili paste, topped with peanut sauce.	

<b>108.</b>	Tofu Rama 🔍	.25.00
	sautéed mixed vegetables with Garlic sauce, chili paste, topped with peanut sauce.	
109.	Tofu Masaman	25.00
	deep fried tofu, string beans, carrot, bell pepper, onion, potatoes, avocado with coconut masaman curry sauce.	
110.	Sautéed Mixed Vegetables & Tofu, sautéed mixed vegetables with Garlic sauce and brown sauce.	.25.00
111.	Fried Tofu Lad Prig	.25.00
	sautéed with bell pepper, mushrooms, tomatoes, pineapple, carrot with tamarind sau	ice
112.	Fried Tofu Basil	.25.00
	sautéed bell pepper, carrot, onion, basil leaves, mushrooms, fresh garlic, string bear with <i>Siam Paradise</i> spicy basil sauce.	1S
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113.	O	25.00
	sautéed bell pepper, carrot, onion, broccoli, zucchini, mushrooms, baby corns, scall celery, fresh ginger with ginger sauce.	ions,

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Fried Ice Cream.....

### SIDE ORDERS



Steamed White Rice	5.00	Brown Rice	<b>5.00</b>
Sticky Rice	7.00	Steamed Glass Noodles	10.00
Coconut Sticky Rice	8.00	Steamed Noodles /Tofu	10.00
Ģ	BEVI	ERAGES	
Soda/Bottled Mineral Water.	4.00	Thai Iced Coffee	6.00
Iced Lemon Tea	6.00	Orange Juice	6.00
Thai Iced Tea	6.00	Thai Ginger Drink	6.00
Hot Tea	4.00	Hot Coffee	5.00
	DES.	SERTS	
Ice Cream: (Vanilla, Red	Bean, C	Coconut or Green Tea)	9.00
Thai Pumpkin Custard			
Thai Pumpkin Custard with Coconut Sticky Rice Fried Banana with Raspberry Sauce			15.00
			10.00
Fried Banana with Raspb	erry Sa	uce and Ice Cream	15.00

Any Order of an Additional Item to the A la Carte Servings Portion an Extra Charge of \$6.00

Red numberings with indicates the hotness or spiciness of the dishes.

Please inform our waiter/waitress your request to increase/decrease in flavorings.



Kindly note that A Group of 5 persons or above, the restaurant shall charge an additional 20% of service charge.

