

SIAM'S HOUSE THAI MENU TRANSLATION

aahãan wâng: “empty food” // appetizers

sà-té (kài, mũu) : grilled meat skewers served with a house peanut sauce (chicken, pork)
paw pía sòt : fresh spring rolls
pĩik kài yát sài : “Angel Wings” // deep-fried (stuffed) chicken wings
hãwy òp : steam-baked “claypot” mussels
tào-hũu thãwt : deep-fried tofu with a house dipping sauce
plaa mèuk thãwt/yâang : calamari (fried or grilled) with a house spicy garlic sauce
them-pura : “tempura” // deep-fried battered shrimp and vegetables with a house sauce
kâm puu krà-thiam : crab “fingers” served with a house garlic sauce
paw pía thãwt : fried spring rolls
plaa mèuk yát sài : squid stuffed with minced pork, deep-fried and served with a house sauce
mũu ping : grilled pork skewers with a house spicy garlic sauce
kũy chãi : pan-fried chive dumplings
thãwt man plaa : fried fish cakes
kũng làwt : deep-fried shrimp rolls

yam: “salads”

yam plaa dùk fuu : fried, shredded catfish salad with chile
yam yài : “big” salad // a multi-ingredient “composed” salad with chicken, shrimp, chile, vegetables and hard-boiled egg
yam plaa mèuk : tangy grilled squid salad
yam plaa kràwp : salad with crispy smoked fish, peanuts, onions, lemongrass, and chile
yam tháleh : mixed seafood salad
yam wún sên : mung bean noodle salad with minced shrimp and chicken
phla kũng : shrimp and lemongrass salad
nãem sòt : minced chicken salad with sugar, ginger, and chile
kài thãwt : fried chicken served with a house dipping sauce
sêua ráwng hãi : “Crying Tiger” // sliced grilled beef with tomato, garlic, and ground rice
khaw mũu yâang : grilled pork neck with garlic and ground rice
sôm tam puu : papaya salad with pickled crab
sôm tam thai – puu : papaya salad with dried shrimp, pickled crab, and ground peanuts
sôm tam kũng : papaya salad with fresh shrimp
sôm tam thai : “Thai-style” papaya salad with dried shrimp and ground peanuts
nám tòk : “waterfall” beef // grilled beef filet salad with chile, cucumber, and ground rice
lâap (kài, néua, mũu) : spicy minced meat salad with roasted rice powder (chicken, beef, pork)
néua tàet đìaw : dried “jerky” beef with a house spicy garlic sauce
sãi kràwk isãan : Isaan-style lightly-fermented rice and pork sausage
súp nàw mái : Isaan-style pickled bamboo shoot salad with roasted rice powder
khâu nãw : order of sticky rice

thãwt: “fried dishes”

khâu phàt phàk : fried rice with vegetables
khâu phàt kũng : fried rice with shrimp
khâu phàt phõng kàrii : fried rice with curry powder
khâu nãa pêt : roasted duck and garlic-flavoured “gravy,” served over rice

khô rât nâa (kài, néua, mǔu) : yellow bean “gravy,” served over rice (chicken, beef, pork)
khô krà-phrao pèt : stir-fried duck and basil, served over rice
khô phàt phrìk (kài, néua, mǔu) : chile stir-fry (chicken, beef, pork), served w/ rice
khô phàt phèt lûuk chín plaá : housemade fish balls stir-fried with curry paste, served w/ rice
khô krà-thiam phrìk thai (kài, néua, mǔu) : garlic and black pepper stir-fry, served w/ rice (chicken, beef, pork)
khô phàt (kài, néua, mǔu) : fried rice (chicken, beef, pork)
khô phàt puu : crab fried rice
khô phàt “Siam House” : fried rice with shrimp, tomato, and peapods
khô mǔu daeng : sliced bbq pork, served w/ rice
khô krà-phrao (kài, néua, mǔu) : fried rice with holy basil (chicken, beef, pork)
khô khlûk kà-pì : shrimp paste rice with accoutrements
khô phàt khǐng (kài, néua, mǔu) : fried rice with ginger (chicken, beef, pork)
khài dao : Thai-style fried egg

kūay tǎaw: “noodles”

phàt thai : stir-fried thin rice noodles with shrimp and beansprouts
phàt khǐi mao (kài, néua, mǔu) : “drunkard’s” noodles // wide rice noodles stir-fried with chile and basil (chicken, beef, pork)
kūay tǎaw phàt tháleh : rice noodles stir-fried with mixed seafood
phàt wún sên kung : stir-fried mung bean noodles with shrimp
kūay tǎaw pèt : rice noodle soup with duck, in a rich, savoury broth
kūay tǎaw reua : “boat” noodles // spicy noodle soup with tender beef, beansprouts, and Chinese broccoli
bà-mìi pèt (náam, hâeng) : egg noodles with duck and beansprouts (“wet”, “dry”)
kíaw náam mǔu daeng : bbq pork and wonton soup
sùkǐi (kài, néua, mǔu) : mung bean noodle soup with vegetables in a sour, sweet and spicy broth (chicken, beef, pork)
bà-mìi “Siam” : stir-fried egg noodles with mushrooms, tomato, house sauce, and c/o/m
kūay tǎaw làwt song khreuang : rice noodles topped with squid, soft tofu, and ground pork
phàt sii-yú (kài, néua, mǔu) : wide rice noodles braised with soy sauce (chicken, beef, pork)
rât nâa : wide rice noodles and Chinese broccoli, braised in yellow bean “gravy”
kūay tǎaw (néua sàp, kài sàp) : rice noodles stir-fried with curry powder, onion, and tomato (minced beef, minced chicken)
kūay tǎaw mǔu (náam, hâeng) : rice noodles with ground pork and fish balls (“wet”, “dry”)
kūay tǎaw kài : rice noodles with chicken
kūay tǎaw tôm yam : rice noodles with gr. pork and beansprouts in a light, spicy and sour broth
bà-mìi mǔu daeng (náam, hâeng) : egg noodles with bbq pork (“wet”, “dry”)
yen ta fo (náam, hâeng) : rice noodles with vegetables, tofu, and c/o/m, in a sour, tomato-flavoured broth (“wet”, “dry”)
sùkǐi tháleh : sukiyaki-style mung bean noodle soup with seafood and vegetables
bà-mìi rât nâa (kài, néua, mǔu) : crispy egg noodles with Napa cabbage in yellow bean “gravy” (chicken, beef, pork)

(sên kràwp, sên nùm) : (crispy noodles, soft noodles)

tôm – kaeng: “boiled dishes – curries”

tôm yam kung : spicy and sour soup with shrimp

tôm khlong plaa kràwp : very spicy sour soup with smoked fish, tomato, and onion
tôm khàa kài : galangal, chicken, and coconut milk soup
ehn tân : rich, star anise-flavoured soup with beef tendon, celery, onion, and tomato
kaeng jèut tâo-hûu mûu sàp : “bland soup” with tofu and minced pork
kaeng khīaw-wāan (kài, néua, mûu) : green curry, with bamboo shoots, and bell pepper (chicken, beef, pork)
kaeng jèut taeng kwaa sài khài : “bland” soup with cucumber and beaten egg
tôm yam kài : spicy and sour soup with chicken
pó tàek : “burst fishtrap” soup // seafood medley soup
tèua huan : pickled cabbage and pork offal in a delicate sour broth
kaeng liang kûng phàk ruam : spicy peppercorn soup with shrimp, cabbage, and lime wedges
kaeng phèt (kài, néua, mûu) : spicy curry with chile (chicken, beef, pork)
kaeng jèut tâo-hûu – sáa ràì : “bland” soup, with tofu and seaweed

aahāan jaan làk: “main dishes”

krà-phrao tháleh : holy basil with mixed seafood
phàt phèt plaa dùk : spicy red curry paste stir-fry with Catfish and chile
phàt phèt (kài, néua, mûu) : spicy red curry paste stir-fried with chile (chicken, beef, pork)
pèt plào : sliced roasted duck
phàt phrìk (kài, néua, mûu) : spicy stir-fry with chile (chicken, beef, pork)
plaa rāat phrìk : fried Red Snapper smothered in chile sauce (market price)
phàt phrìk khīng plaa dùk fuu : shredded and fried Catfish, with red curry paste and long beans
khāa mûu : red-brasied pork hock, served with rice
kài mét má-mûang hì máphaan : chicken and cashew stir-fry
khào (lèk, yài) : rice (small, big)
phánaeng (kài, néua) : mild, savoury, and thick curry (chicken, beef)
phàt phèt lûuk chín plaa : spicy red curry paste stir-fried with fish balls, long beans, and basil
kûng krà-thiam : shrimp stir-fried with garlic
pèt krà-phrao : duck stir-fried with holy basil
thùu lan-tao (kûng, plaa mèuk) : snow pea stir-fry (shrimp, squid)
krà-phrao (kài, néua, mûu) : holy basil stir-fry (chicken, beef, pork)
phàt khīng (kài, néua, mûu) : ginger stir-fry (chicken, beef, pork)
lon puu khēm : salty crab and coconut crème “dip,” served with crudités
khài jiaw mûu sàp (2 khon, 4 khon) : omelette with minced pork (for 2 people, for 4 people)

khreuang dèum láe khāwng wāan: “drinks and sweet stuff”

kaafae ráwn : hot coffee with milk and sugar
chaa ráwn : hot tea with milk and sugar
sohdaa : soda
chaa yèn (faràng) : American-style iced tea
chaa yèn (thai) : Thai-style iced tea
kaafee yèn : iced coffee
náam mánao : fresh-squeezed limeade
náam sôm : fresh-squeezed orange juice
“Siam House ice cream”
-- one serving
-- two servings
khanõm mâw kaeng : Thai-style egg custard

līit-chii krà-póng : lychees in syrup

SPECIALS BOARD (03.05)

rama chicken

basil eggplant

fish maw salad

grilled chicken

spicy stir-fried pork neck

spicy and sour soup with pork neck

homemade coconut ice cream

homemade coffee ice cream

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