



Authentic Thai Cuisine
Local Beer, Tasty Wine, and Fancy Cocktails



Lunch · Dinner · Takeout · Bar

518 Market St., Lewisburg, PA 17837

☎ 570-523-1874

www.SiamLewisburg.com

Made to order from fresh healthy ingredients and no MSG use.

***We understand food allergies, and vegetarianism.

Please let us know if you are allergic to any ingredients.

Appetizers

A1:(V) Spring Rolls \$5.50

Crispy fried wrap with cabbage, carrot, celery, shitake mushroom and glass noodles.

Served with sweet chili sauce.

A2: Thai Chicken BBQ \$5.50

Grilled chicken marinated in Thai spices and coconut milk on bamboo skewers served with peanut sauce.

A3:(V) Summer Rolls (\$4 veggies,\$5.50 shrimp)

Tapioca & rice paper stuffed with shrimp, rice noodles lettuce, carrot, cucumber, avocado, red pepper and basil leaves. Served with peanut sauce

A4:(V) Tofu Triangles \$4.00

Deep fried fresh tofu served with sweet chili sauce.

A5: Thai Curry Fish Cake \$5.50

Mixed fish, curry paste, eggs, corn starch, herbs, coconut milk and green beans, then deep fried and serve with sweet chili pineapple juice sauce.

A6: Little Mermaids \$5.50

Marinated shrimp wrapped with spring roll skin, then deep fried until golden brown.

Served with sweet chili sauce.

A7: (V) Curry Puffs \$5.50

Pastry dough stuffed with garlic, onion, potatoes, cilantro, carrots, green peas, peppers and yellow curry powder.

A8: Thai Calamari \$8.00

Deep fried marinated calamari rings serve with homemade sweet chili sauce.

Soups

bowl(\$6.50)hot pot (\$12)

Choose chicken or tofu, seafood add\$2

S1:(G) Tom Yum

Lemongrass, galangal lime juice, fish sauce, bell pepper, mushrooms, onion, cilantro, tomatoes, carrots, and basil leaves.

S2:(G) Tom Kha

Coconut milk, lemongrass, galangal, lime juice, fish sauce, bell pepper, mushrooms, onion, cilantro, tomatoes, carrots, and basil leaves.

Salads \$8.95

S3 : Yum Woon Sen

Healthy salad with glass noodles, tomatoes, carrots, cilantro, minced chicken, shrimp, toasted peanuts, grounded roasted rice, shallot, and lime dressing.

S4 : Waterfall Salad

Your choice of chicken or tofu mixed with toasted grounded rice powder, shallot, garlic, green onion, mint, herbs chili paste, spring mix, and light lime dressing.

S5 : Mango Salad

Fresh mango, tomatoes, cucumber, spring mix, cabbage, carrots, sesame seed, grilled chicken or tofu, and light lime dressing.



Dishes marked with a “(V)” can be made vegetarian, and “(G)” can be made gluten free.

L = lunch portion, D = dinner portion

Entrees Choose chicken or tofu. For fish or shrimp, add \$2.

Noodles L: \$8.75 D: \$12.00

E1:(V)(G) Pad Thai

A popular Thai noodle dish. Rice noodles stir-fried, with egg, scallions, sweetened radish, bean sprouts, cabbage, carrots, garlic, shallot, and ground peanuts mixed in fresh tamarind juice sauce.

E7:(V)(G) Drunken Noodles

Stir fried rice noodles, basil, bell peppers, mushrooms, carrots, broccoli, bamboo shoot, garlic, onion, soy sauce, and oyster sauce.

E10:(V)(G) Pad See-U

Stir fried flat rice noodles, broccoli, carrots, bean sprouts, dark sweet soy sauce, soy sauce, oyster sauce, and egg.

E18:(V) Buddha Noodles

Stir fried yellow wheat noodles, bell peppers, carrots, broccoli, basil, bean sprout, celery, soy sauce, and oyster sauce.

E19: Pad Mee

Stir fried angle hair noodles, fried egg, garlic, onion, carrots, broccoli bean sprout, soy sauce, sugar, and ketchup.

Curry (Comes with Rice)

L: \$8.75 D: \$14.00

E3:(G) Red Curry

Bamboo shoots, bell peppers, kaffir lime leaves, broccoli with coconut milk, red curry paste, fish sauce, and sugar.

E4:(G) Green Curry

Green peas, eggplant, basil leaves, bamboo shoots and bell peppers, lime leave, coconut milk, green curry paste, fish sauce, and sugar.

E5:(G) Massaman Curry

Potatoes, bell peppers, onion, fried shallots, peanuts, coconut milk, Massaman curry paste, fish sauce, and sugar.

E8:(V)(G) Yellow Curry Stir Fry

Stir fried lemongrass, bamboo shoots, broccoli, and green onion with curry powder, soy sauce, oyster sauce, and coconut milk.

E9:(V)(G) Panang Curry

Bell peppers, kaffir lime leaves, carrots, broccoli with coconut milk, Panang curry paste, soy sauce, and oyster sauce.

E16:(G) Pineapple Yellow Curry



Red curry paste, yellow curry powder, coconut milk, fresh pineapple, broccoli, bell peppers, carrots, bamboo shoot.

Stir Fried (Comes with Rice)

L: \$8.75 D: \$13.00

E2: (V)(G) Basil Stir Fried

Basil leaves, bell peppers, mushrooms, carrots, broccoli, bamboo shoot, garlic, onion, soy sauce, and oyster sauce.

E11: (V)(G) Pad Prig Khing

Stir fried fresh ginger, broccoli, carrots, green beans, bell peppers, Prig Khing curry paste, soy sauce, and oyster sauce.

E12: Pad Kra Prao

Stir fried minced chicken, shrimps, scallop, bell pepper, carrots, basils, onion, sweet chili paste, soy sauce, and oyster sauce.

E13: Chicken Cashew

Stir fried chicken, cashew nuts, cabbage, bell pepper, carrots, onion, basil, oyster sauce and chili paste.

E14: (V)(G) Garlic Pepper

Stir fried chicken, carrots, mushrooms, bell pepper, carrots, green onion, oyster sauce, black pepper, and a lot of garlic.

E15: (V) Thai Sweet & Sour

Stir fried cucumbers, carrots, green peas, bell pepper, tomatoes, onion, pineapple, garlic, and homemade sweet and sour sauce.

E17: (V)(G) Song Glur

Stir fried eggplants, bell peppers, carrots, Thai basil, roasted chili paste, garlic, onion, soy sauce, oyster sauce.

Fried Rice

E6: (V)(G) Pineapple Fried

Rice L: \$8.75 D: \$12.00


Thai style fried rice with fresh pineapple, egg, green peas, cashew nuts, onion and carrots.

E20: Crab Fried Rice

L&D: \$16.00

Thai style fried rice with crab meat, egg, green peas, cashew nuts, onion and carrots.

E21: Seafood Tom Yum Fried Rice

L&D: \$18.00 

Hot and sour fried rice with calamari, shrimp, scallops, lemongrass, chili paste, cilantro, garlic, onion, carrots, mushrooms, basil, lime juice, and soy sauce.

Side Order:

Appetizer sauce 50 cents, Steamed jasmine white or brown rice \$1.50

Desserts

Mango Sticky Rice, Thai Tea Coconut Cream Cake, or ask your server for a special Thai dessert.

