

## 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  
**pũik 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  
**lãap (kài, néua, mũu)** : spicy minced meat salad with roasted rice powder (chicken, beef, pork)  
**néua tàet ðiaw** : 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  
**khão nãaw** : order of sticky rice

### thãwt: “fried dishes”

**khão phàt phàk** : fried rice with vegetables  
**khão phàt kũng** : fried rice with shrimp  
**khão phàt phõng kàrii** : fried rice with curry powder  
**khão 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 (nám, hǎeng)** : egg noodles with duck and beansprouts (“wet”, “dry”)  
**kíaw nám 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 (nám, hǎeng)** : 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 (nám, hǎeng)** : egg noodles with bbq pork (“wet”, “dry”)  
**yen ta fo (nám, hǎeng)** : 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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