

HAPPY HOUR

Daily 4.30-6 PM | Summer Late Night (Fri-Sat) 8-10 PM

SMALL PLATES

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|-----------|--|-----------|
| H1 | Chicken Satay (3 pieces) GF | 10 |
| | Grilled chicken skewers with house peanut sauce. | |
| H2 | Vegetarian Spring Rolls (3 pieces) V | 8 |
| | Crispy rolls with mung beans, vegetables & vermicelli, with plum sauce. | |
| H3 | Chicken Spring Rolls (3 pieces) | 8 |
| | Crispy rolls with chicken & vegetables, with plum sauce. | |
| H4 | Crispy Fried Calamari GFA | 12 |
| | Lightly fried squid with sweet & spicy chili garlic sauce. | |
| H5 | House-made Dumplings (10 pieces) | 8 |
| | Beef, pork, or vegetarian, with Thai dipping sauce. | |
| H6 | Siam Curry  GF | 12 |
| | Vegetarian or chicken red curry, bamboo shoots & bell peppers, served with rice. | |

DRAFT BEER

Hoyme Draft Pints 20oz (Dark Matter & Pilsner) | 7

BOTTLES & CANS

(BEER, CIDER & HARD SELTZER)

\$2 off International & Domestic

HOUSE WINE (RED OR WHITE)

By the Glass | 6

BOTTLED WINE

\$5 off all Bottled Wine

DESSERTS

- D1 Deep Fried Banana** 12.5
Two pieces of golden fried banana, drizzled with honey.
Add vanilla ice cream. 14.5
- D2 Mango Sticky Rice (Seasonal) GF, V** 12.5
Traditional Thai sweet sticky rice topped with fresh mango, creamy coconut sauce, and sesame seeds.
- D3 Vanilla Ice Cream** 6.5
Two scoops of creamy vanilla ice cream, finished with roasted peanuts (optional).
- D4 Tapioca with Coconut Milk GF, V** 10.5
Small, chewy tapioca pearls in creamy coconut milk.



Please inform your server of any food allergies and spice levels



= **Spicy** | **Spice level** = mild, medium, hot, or Thai hot

GFA = Gluten-free available **GF** = Gluten-free

V = Vegetarian (vegan upon request)

*A gratuity of 20% will be automatically
added to parties of 6 or more*



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AUTHENTIC THAI CUISINE

Victoria's First Thai Restaurant

Serving the City Since 1990

APPETIZERS

- A1 Chicken Satay (4 pcs) GF** 15.5
Grilled chicken skewers served with house peanut sauce.
- A2 Vegetarian Spring Rolls (4 pcs) V** 13.5
House-made crispy rolls with mung beans, vegetables & vermicelli, served with house plum sauce.
- A3 Chicken Spring Rolls (4 pcs)** 13.5
House-made crispy rolls with chicken, vegetables & vermicelli, served with house plum sauce.

Looking for wings? Try our Isaan Wing Zap in the Isaan Specials section.

SALADS

- Y1 Yum Talay**  **GFA** 22.5
Seafood salad with prawns, squid, scallops, tomato, cucumber & cilantro in lime dressing.
- Y2 Yum Nua**  **GFA** 19.5
Beef salad with tomato, cucumber & cilantro in lime dressing.
- Y3 Yum Woon Sen**  **GFA** 19.5
Noodle salad with pork, prawns & vermicelli, tomato & cilantro in lime dressing.

CURRIES

- C1 Siam Curry**  **GF**
Your choice of protein simmered in house red curry with coconut milk, bamboo shoots, bell peppers & fresh basil.
Vegetarian V 19.5
Chicken, Beef, or Pork 21.5
Goong (Prawn) 25.5
Fish (Cod Fillet) 25.5
Mixed Seafood (Prawns, Squid & Scallops) 28.5
- C2 Panang Curry**  **GF**
Your choice of protein simmered in house Panang red curry with coconut milk, bell peppers, fresh basil & topped with ground peanuts.
Vegetarian V 19.5
Chicken, Beef, or Pork 21.5
Goong (Prawn) 25.5
- C3 Green Curry**  **GF**
Your choice of protein simmered in house spicy green curry with creamy coconut milk, bamboo shoots, bell peppers & fresh basil.

- A4 Goong Tod GFA** 17.5
Crispy fried prawns served with house sweet & sour plum sauce.
- A5 Crispy Fried Calamari GFA** 16.5
Lightly fried squid served with house sweet & spicy chili garlic sauce.

SOUPS

- S1 Tom Kha Soup**  **GFA**
Classic Thai hot & sour coconut soup with mushrooms, galangal, kaffir lime leaves & fresh cilantro.
Vegetarian V 15.5
Gai (Chicken) 15.5
Goong (Prawn) 17.5
- S2 Tom Yum Soup**  **GFA**
Classic Thai hot & sour soup with mushrooms, galangal, kaffir lime leaves & fresh cilantro.
Vegetarian V 15.5
Gai (Chicken) 15.5
Goong (Prawn) 17.5
Talay (Mixed Seafood - Prawns, Squid & Scallops) 19.5

- Vegetarian V** 20.5
Chicken, Beef, or Pork 22.5
Goong (Prawn) 26.5
Mixed Seafood (Prawns, Squid & Scallops) 29.5
- C4 Yellow Curry**  **GF**
Your choice of protein simmered in house yellow curry with coconut milk, carrot, potato & onion.
Vegetarian V 20.5
Chicken, Beef, or Pork 22.5
Goong (Prawn) 26.5
Mixed Seafood (Prawns, Squid & Scallops) 29.5
- C5 Massaman Curry**  **GF**
Your choice of protein simmered in rich house Massaman coconut curry with carrot, potato, onion, warm spices & roasted peanuts.
Vegetarian V 20.5
Chicken, Beef, or Pork 22.5
Goong (Prawn) 26.5

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NOODLES

- N1 Chicken Noodles GFA** 19.5
Stir-fried rice noodles with chicken, egg & bean sprouts in house sesame oyster sauce.
- N2 Pad Thai GFA**
Stir-fried rice noodles with egg, tofu & bean sprouts in house tamarind sauce, topped with ground peanuts.
Vegetarian V 17.5
Chicken, Beef, or Pork 20.5
Goong (Prawn) 22.5
- N3 Hot & Spicy Noodles 🌶️ GFA**
Stir-fried rice noodles with egg, broccoli, carrots, bell peppers & mushrooms in house sesame oyster sauce.
Vegetarian V 19.5
Gai (Chicken) 20.5
Goong (Prawn) 22.5
- N4 Noodles Delight GFA**
Stir-fried rice noodles with bean sprouts & green onion, topped with house peanut sauce.
Chicken, Beef, or Pork 21.5
Goong (Prawn) 23.5
- N5 Pad See Ew GFA** 21.5
Stir-fried wide rice noodles with choice of protein (chicken, beef, or pork), egg, gai lan & mixed vegetables in house savoury-sweet soy sauce.

- N6 Pad Kee Mao Woon Sen GFA**
Stir-fried vermicelli noodles with egg, bamboo shoots, fresh basil & vegetables in house sweet soy sauce.
Vegetarian V 19.5
Chicken, Beef, or Pork 21.5
- N7 Pad Kee Mao**
"Drunken Noodles" 🌶️ GFA 21.5
Stir-fried wide rice noodles with choice of protein (chicken, beef, or pork), gai lan, baby corn, bamboo shoots, mixed vegetables & fresh basil in house sweet soy sauce.

FRIED RICE

- R1 Fried Rice GFA** 19.5
Fried rice with choice of protein (chicken, beef, or pork), egg & mixed vegetables.
- R2 Prawn Fried Rice GFA** 22.5
Fried rice with prawns, egg, pineapple & mixed vegetables.
- R3 Siam Special Fried Rice 🌶️ GFA** 23.5
Fried rice with prawns, chicken, egg, pineapple, mixed vegetables & yellow curry.

STIR-FRIED & CRISPY SPECIALTIES

- W1 Gai Pad King GFA** 19.5
Tender chicken stir-fried with fresh ginger, mushrooms & mixed vegetables in house sesame oyster sauce.
- W2 Cashew Delight GFA**
Fresh vegetables and roasted cashews stir-fried in house sesame oyster sauce.
Tofu V 18.5
Gai (Chicken) 21.5
Goong (Prawn) 25.5
- W3 Kra Pow GFA** 20.5
A Thai street food staple featuring your stir-fried choice of protein (chicken, beef, or pork), onion, bell peppers & fresh basil.
- W4 Preaw Wann GFA**
Stir-fried fresh vegetables, pineapple & tomato in house sweet & sour sauce.
Chicken, Beef, or Pork 21.5
Goong (Prawn) 26.5

- W5 Ginger Beef** 21.5
Lightly battered beef stir-fried with fresh ginger, baby corn & mixed vegetables in house tamarind-soy oyster sauce.
- W6 Garlic & Pepper Pork** 19.5
Marinated pork with herbs & spices, battered and fried to golden crisp, served over bean sprouts.
- W7 Orange Beef** 22.5
Lightly battered beef with bell peppers, carrot & celery in house sweet & sour garlic sauce with fresh orange.

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SEAFOOD

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| <p>F1 Pad Talay 🌶️ GFA 27.5
Prawns, squid, and scallops stir-fried with snap peas, mixed vegetables & kaffir lime leaves in house Siam chili sauce.</p> <p>F2 Spicy Basil 🌶️ GFA 24.5
Seafood stir-fried with mushrooms, mixed vegetables, fresh basil & kaffir lime leaves in house Siam chili sauce.</p> <p>Squid 24.5
Goong (Prawn) 26.5</p> | <p>F3 Pla Lad Prik 27.5
Crispy cod topped with house garlic sauce, mixed vegetables, fresh basil & kaffir lime leaves.</p> <p>F4 Tamarind Squid 🌶️ GFA 23.5
Crispy battered squid with house sweet & sour tamarind sauce, mixed vegetables, lemongrass, fresh basil & kaffir lime leaves.</p> |
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VEGETARIAN

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| <p>V1 Siam Garden Delight GFA, V 19.5
Stir-fried mixed vegetables with bean sprouts & snap peas topped with house savoury peanut sauce.</p> <p>V2 Garlic Broccoli GFA, V 18.5
Stir-fried broccoli & mixed vegetables in house sesame garlic oyster sauce with black pepper.</p> | <p>V3 Pad Woon Sen GFA, V 18.5
Stir-fried vermicelli noodles with egg, vegetables & bean sprouts in house savoury sweet soy sauce.</p> <p>V4 Vegetarian Fried Rice GFA, V 18.5
Stir-fried rice with egg & mixed vegetables in house rich soy sauce.</p> |
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ISAAN SPECIALS

Bold flavours from northeastern Thailand with fresh herbs, grilled meats & bright chili-lime dishes.

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| <p>IS1 Isaan Wing Zap 🌶️ 20.5
Deep-fried chicken wings served with house spicy, tangy chili dipping sauce.</p> <p>IS2 Khao Moo Yang 23.5
Thai-style grilled pork shoulder blade served with house spicy, tangy chili dipping sauce.</p> <p>IS3 Somtum Thai 🌶️ GFA 20.5
Shredded green papaya salad with roasted peanuts, carrots & prawns in hot chili and lime juice.</p> <p>IS4 Somtum Pu 🌶️ GFA 20.5
Shredded green papaya salad with carrots & salted crab in hot chili and lime juice.</p> <p>IS5 Crying Tiger Beef 🌶️ 25.5
Marinated Thai-style sirloin with mixed vegetables and house spicy, tangy chili dipping sauce — served sizzling hot.</p> <p>IS6 Namtok Nua 🌶️ GFA 25.5
Thai-style beef salad with tender sliced beef, cilantro, mint, red onion, lime juice & ground red chilies.</p> | <p>IS7 Namtok Khao Moo Yang 🌶️ GFA 24.5
Thai-style grilled pork shoulder blade, cilantro, mint & red onion, lime juice & ground red chilies.</p> <p>IS8 Laab Gai 🌶️ GFA 20.5
Chopped chicken with mint, fresh basil & red onions in lime juice & ground red chilies.</p> |
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SIDES

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|---|----------------------------------|
| SI1 House-made Peanut Sauce GF, V | 4.5 |
| SI2 Sticky Rice GF, V | 6.5 |
| SI3 Steamed Rice GF, V | Sm 4.5 / Med 6.5 / Lg 8.5 |
| SI4 Coconut Rice GF, V | Med 7.5 / Lg 9.5 |

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HOUSE WINE

House White, Jackson Triggs, BC, VQA

Glass 7.5 | 1/2 L 16.5 | L 28.5

Crisp and versatile – great with lighter dishes and spice.

House Red, Jackson Triggs, BC, VQA

Glass 7.5 | 1/2 L 16.5 | L 28.5

Smooth – pairs with curries, noodles, and grilled dishes.

BOTTLED SPARKLING

Crisp bubbles that balance spice—great for sharing or celebrating

Ruffino, Prosecco Extra Dry, Italy | 30.5

Crisp and delicate with apple, peach and citrus notes. 375ml (perfect for two)

Villa Conchi, Cava Brut Seleccion, Spain | 52.5

Refreshing with mellowed spice, quince, and citrus.

BOTTLED RED WINE

Jackson Triggs Proprietors' Selection, Merlot Oliver, BC, VQA | 32

Fragrant plum & blackberry, full-bodied.

Peter Lehmann The Barossan, Shiraz – Australia | 59

Full-bodied with dark cherry, blueberry, mocha, mint, oak spices, and black pepper.

Inniskillin Okanagan Estate, Pinot Noir Okanagan Valley, BC, VQA | 41

Smoky oak & spice with gentle flavours of black cherry and raspberry.

BOTTLED WHITE WINE

Fort Berens, Chardonnay – Lilloet, BC, VQA | 57

Lightly oaked and elegant with stone fruit, citrus and freshly baked biscuits notes.

Jackson Triggs Proprietor's Selection, Sauvignon Blanc – Oliver, BC, VQA | 28

Crisp, vibrant citrus.

Hardys Stamp Series, Riesling Gewürztraminer Australia | 31

Vibrant tropical notes balanced by a lime citrus finish.

Bartier Bros., Rosé – Oliver, BC, VQA | 46

Grapefruit, rhubarb, tea, and delicate rose petal notes.

DRAFT BEER

Hoyne Dark Matter – 5.3% – Victoria – 20oz | 9

Hoyne Pilsner – 5.3% – Victoria – 20oz | 9

IMPORTED BOTTLES & CANS

Singha – Thailand | 8.5

Chang – Thailand | 8.5

Tiger – Singapore | 500ml | 9.5

Stella Artois – Belgium | 8.5

Heineken – Holland | 8.5

DOMESTIC BOTTLES & CANS

Driftwood Fat Tug IPA – Victoria | 8.5

Yellow Dog Play Dead IPA – Port Moody, BC 475ml | 9.5

Phillips Blue Buck Ale – Victoria | 8.5

Sleeman Honey Brown Lager | 7.5

Molson Canadian | 7.5

Kokanee | 7.5

Okanagan Spring Pale Ale | 7.5

CIDER & HARD SELTZER

Okanagan Apple Ciders – Crisp Apple – BC | 8
Balanced, sweet, and tart.

The Strait & Narrow – Pear Rhubarb Victoria | 9

Craft gin cocktail with local botanicals – light, aromatic, and refreshing.

HIGHBALLS

Served with soda or tonic

Single | 9

Premium spirit upgrade | +3

Double upgrade | +4

Drinks Menu

THAI SPECIALTY DRINKS

Thai Iced Coffee | 5.5

Strong-brewed coffee with a sweet, creamy finish.

Thai Iced Tea | 5.5

Thai-style iced black tea with a sweet, creamy finish.

Hibiscus Iced Tea (Nam Krajiab) | 5.5

A ruby-red iced tea with a pleasantly tart bite.

ZERO-PROOF & FUNCTIONAL

Corona Cero 0.0% | 7

100% Coconut Water (canned) | 5

**Babe's Honey Farm Sparkling Bee Line
Victoria | 8**

Refreshing, fermented sparkling honey beverage.

Currently Hipp – Rosehip, hibiscus, blackcurrant

Mermaid Tears – Lemon & lime with notes of rose, lavender & hops



SOFT DRINKS

Coke | 4

Diet Coke | 4

Pepsi | 4

Diet Pepsi | 4

7-Up | 4

Ginger Ale | 4

Root Beer | 4

Iced Tea | 4

Soda Water | 4

Tonic Water | 4

WATER

Bottled Water | 4

Perrier Sparkling Water | 5

JUICE

Mango | 5

Guava | 5

Apple | 5

Orange | 5

Pineapple | 5

Cranberry | 5

TEA

Green | 4

Jasmine | 4

Orange Pekoe | 4

Earl Grey | 4

Lemongrass | 4