

HAPPY HOUR

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

SMALL PLATES

- | | | |
|-----------|--|-----------|
| 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*



siam

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

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

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.

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

SEAFOOD

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

VEGETARIAN

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

ISAAN SPECIALS

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

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

SIDES

- | | |
|---|---------------------------|
| 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 |

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**

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

LUNCH MENU - \$16.50

All lunch specials come with a spring roll

Weekdays (Monday-Friday) 11.30 AM - 2.30 PM

Weekends (Saturday-Sunday) 12 PM - 3 PM

L1 Chicken Noodles GFA

Stir-fried rice noodles with chicken, egg, and fresh vegetables in our savoury house sesame oyster sauce.

L2 Pad Thai GFA — Stir-fried rice noodles in tamarind sauce with egg, tofu & bean sprouts, topped with ground peanuts

Choice of protein: Vegetarian V or Chicken.

L3 Sweet & Sour Chicken GFA

Chicken with pineapple, tomato, and bell peppers in our house sweet & sour sauce, served with rice.

L4 Chicken Fried Rice GFA

Fragrant fried rice with chicken, egg and mixed vegetables.

L5 Ginger Chicken GFA

Sautéed chicken with fresh ginger, spices and fresh vegetables, served with rice.

L6 Kra Pow GFA

A Thai street food staple featuring stir-fried onion, bell peppers, and fresh basil, served with rice.

Choice of protein: Chicken, Pork, or Beef.

L7 Chicken Curry 🌶️ GF

Chicken in creamy Thai red curry with coconut milk, bamboo shoots, bell peppers and fresh basil, served with rice.

L8 Vegetarian Curry 🌶️ GF, V

Fresh vegetables and tofu simmered in a rich, creamy red curry coconut sauce, served with rice.

L9 Garlic and Pepper Pork

Marinated pork with herbs and spices, battered and fried to a golden crisp perfection, served with rice.



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