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Siam Pad Thai

APPETIZERS

- A1 Crab Rangoon (2 pcs) \$6.99
Deep fried dumpling of cream cheese, imitation crab, and green onion, topped with powdered sugar.
- A2 Chicken Wings (4 pcs) \$4.99
Seasoned chicken wings, deep fried and served with sweet and sour dipping sauce
- A3 Chicken Satay (4 pcs) \$8.99
Sliced chicken breast on stick marinated in Thai spices and deep fried. Served with peanut dipping sauce and cucumber salad.
- A4 Ka Nom Jeeb (4 pcs) \$8.99
Pork and shrimp Dim Sum appetizer served with special house dipping sauce.
- A5 Siam Summer Rolls (2 rolls)
Fresh veggies and noodles wrapped in rice paper with choice of meat. Served with sweet and sour dipping sauce.
- A6 Egg Roll (1 roll) \$3.25
Shredded cabbage, carrots, sesame oil, celery, and sweet potatoes wrapped in egg dough. Deep fried and served with sweet and sour dipping sauce.
- A7 Edamame \$7.49
Soybeans steamed in pods.
- A8 Fried Tofu (12 pcs) \$7.99
Served with house sweet and sour sauce.
- A9 Shrimp Chips (12 pcs) \$5.49
Deep fried shrimps flavored chips.
- A10 Fried Meatballs (3 pcs) \$5.99
Deep fried meatballs on wood skewers, served with house sweet and sour dipping sauce.
- A11 Starter Sampler \$7.99
Sampler combo with two pieces of chicken wings, crab rangoons, and eggrolls. Served with house dipping sauce.

SALADS

- S1 Thai Salad \$6.99
Fresh lettuce, cucumber, carrots, and peanuts tossed with house dressing.
- S2 Mango Salads* \$8.49
Shredded green mango, carrots, lettuce, cilantro, red onions tossed in house dressing.
- S3 Thai Style Papaya Salad* \$11.99
Shredded fresh papaya, tomato, carrots, and peanuts tossed in house sauce with sugar and lime. Served with cabbage garnish.
- S4 Lao Style Papaya Salad* \$11.99
Shredded fresh papaya and tomato tossed in house sauce with lime. Served with cabbage garnish.
- S5 Beef Salad* \$11.99
Thin sliced beef mixed with onion, carrots, celery, cilantro, scallion, and kaffir lime leaves tossed in mild chili paste and served over a lettuce bed.
- S6 Seafood Salad* \$14.99
Mixed seafood including shrimp,

SIAM PAD THAI

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THAI CURRY DISHES

Authentic Thai Curry dishes available in assorted styles. Each type of curry sauce is made fresh daily. Choice of meat and served with a side of white rice.

- K1 Gang Ped (Red Curry)*
Choice of meat simmered in coconut milk and red curry sauce with bamboo, bell peppers, onions, mushrooms, zucchini, carrots, baby corn, and basil.
- K2 Gang Keow Wan (Green Curry)*
Choice of meat simmered in coconut milk and green curry sauce with bamboo, green bell peppers, broccoli, onions, pumpkins, zucchini, green beans, and basil.
- K3 Panang Curry*
Choice of meat slow simmered in coconut milk and panang sauce, bell peppers, and chopped kaffir lime leaves. Served over a steamed vegetable bed.
- K4 Hung Ray Curry*
Curry dish with a choice of meat simmered in coconut milk with cashew nuts and ginger. Served over a steamed vegetable bed.
- K5 Massaman Curry*
Curry dish with a choice of meat simmered in coconut milk and

NOODLE DISHES

Popular Thai pan fried style noodles flavored with Siam Pad Thai's authentic seasoning sauce, made in-house and your choice of meat.

- N1 Pad Thai*
Thin rice noodles pan fried with eggs, bean sprouts, scallions. Topped with crushed peanuts and chopped green onions. Served with bean sprouts and lime.
- N2 Pad Si Ew (Soy Sauce Noodles)*
Wide rice noodles pan fried with eggs, broccoli, carrots, and dark soy sauce.
- N3 Pad Kee Mow (Drunken Noodles)*
Wide rice noodles pan fried in mild chili paste with eggs, basil, mushrooms, bell peppers, and onions.
- N4 Pad Woon Sen (Stir Fry Glass Noodles)*
Glass noodles pan fried with eggs, napa cabbage, bean sprouts, scallions, bamboo, carrots, and sesame oil.

SPECIALTY NOODLES

- N5 Lad Na
Wide rice noodles pan fried with eggs, Chinese kale, carrots, and broccoli. Topped with savory brown sauce.
- N6 Lo Mein
Pan fried egg noodles with ginger, carrots, Chinese kale, sesame oil, and celery.

HOUSE SPECIALTY PLATES

- H1 Siam Spare Ribs \$17.99
Baked spare ribs cooked to perfection and tossed in our authentic seasoning sauce with onions, celery, bell peppers, and scallions.
- H2 Lemongrass Chicken \$17.99
Four deep fried chicken breast on lemongrass. Served over a steamed vegetable bed and drizzled with red curry sauce.
- H4 Bird's Nest (Mee Krob)
Hard boiled quail eggs pan fried and tossed in our authentic seasoning sauce with Chinese kale and carrots. Served over crunchy deep fried egg noodles.
- H5 Steamed Seafood (Hor Mok) \$18.99 Talay
Steamed mixed seafood with glass noodles, napa cabbage, green onions, basil, and red curry sauce. Wrapped in banana leaf.
- H6 Larb*
Choice of meat finely chopped and mixed in fresh scallions, cilantro, galangal, kaffir lime leaves and onions. Then tossed in Thai chili, ground rice powder, lime juice, and

mussel, scallop, squid, and crab meat tossed in Thai chili paste with onion, cilantro, scallion, celery, and carrots. Served over a lettuce bed.

SOUPS

G1 Tom Yum

Thai hot and sour soup with lemongrass, kaffir lime leaves, galanga, mushrooms, and scallions.

G2 Tom Ka

Creamy Thai coconut soup with lemongrass, kaffir lime leaves, galanga, mushrooms, and scallions.

G3 House Soup

Chicken broth soup with mixed vegetables and glass noodles.

G4 Wonton Soup

Chicken broth soup with wonton, scallions, and fried garlic.

G5 Egg Noodles Soup

Noodles soup with napa cabbage, egg, and scallions.

G6 Pho' Noodles Soup

Popular rice noodles soup topped with onions, scallions, tomato, celery, and fried garlic. Served with fresh basil, bean sprouts, lime, and jalapeno.

G7 Kow Piak

Homemade chicken noodles soup boiled with ginger root then topped with twisted cruller, green onions, and fried garlic.

FRIED RICE

Delicious pan fried rice in eggs prepared in assorted Thai styles, flavored with Siam Pad Thai's authentic seasoning sauce made in-house. Choice of meat.

R1 Basil Fried Rice (Drunken Fried Rice)*

Onions, bell peppers, Chinese Kale, and fresh basil.

R2 Thai Fried Rice*

Mixed vegetables, broccoli, and sesame oil.

R3 Cool Spring Fried Rice*

Onions, black beans, mango, grapes, green onions, and sweet sausage.

R4 Pineapple Fried Rice*

Pineapple, cashew nuts, peas, carrots, and onions.

massaman sauce with potatoes, onions, carrots, pumpkins, and sweet potatoes. Topped with crushed peanuts.

K6 Gang Lueng (Pineapple Curry)*

Choice of meat simmered in coconut milk and yellow curry sauce with pineapple, baby corn, pumpkin, bamboo, yellow bell peppers, and potatoes.

STIR FRY DISHES

Thai style stir fry dishes that are pan fried and flavored with Siam Pad Thai's authentic seasoning sauce made in-house. Choice of meat. Served with a side of white rice.

F1 Pad Garlic (Garlic Stir Fry)*

Choice of meat topped with savory brown sauce and fried garlic.

F2 Pad Kra Prao*

Choice of meat stir fry with bell peppers, onions, mild chili paste, minced garlic, and basil.

F3 Pad Ped*

Stir fry simmered in coconut milk, red curry paste, bell peppers, onions, mushrooms, green beans, bamboo, and chopped kaffir lime leaves.

F4 Pad Cashew Nut*

Stir fry with cashew nut, onions, bell peppers, minced garlic, broccoli, zucchini, baby corn, celery, sesame oil, carrots, and Hoisin sauce.

F5 Pad Ginger (Ginger Stir Fry)*

Stir fry with ginger, peas, three types of mushrooms (white, black fungus, and shiitake), bell peppers, baby corn, mixed vegetables, basil, scallions, roasted chili paste, and sesame oil.

F6 Pad Prew Wan (Sweet & Sour Stir Fry)*

Stir fry with pineapple, cucumber, bell peppers, onions, celery, scallions, and sweet & sour sauce.

F7 Pad Raummit (Vegetable Medley)*

Mixed veggies stir fried with minced garlic and Hoisin sauce.

F8 Stir Fry with Peanut Sauce*

Choice of rice or noodles stir fry with minced garlic topped with peanut sauce. Served over a vegetable bedding.

F9 Spicy Egg Plant Stir Fry*

Fried eggplant stir fry with bell peppers, onions, bamboo, carrots, cashew nut, basil, and roasted chili paste.

F10 Sweet Chili Tamarind Sauce*

Stir fry with napa cabbage, bell peppers, onions, bamboo, carrots, celery, minced garlic, and tamarind sauce.

F11 Broccoli Delight*

Stir fry with broccoli, minced garlic, and Hoisin sauce.

F12 Siam Stir Fry*

Stir fry with mango, cashew nut, bell peppers, and red onions.

Thai seasoning.

H7 Basil Mussels (Sea Blossom) 17 \$19.99

Choose from mild to spicy. Green shell mussels infused with authentic Thai Seasoning and cooked with fresh basil, ginger, onions, and bell peppers.

H8 Siam Pepper Steak* \$18.99

Stir fry thin slice of beef with bell peppers, onions, hoisin sauce, tapioca flour. Served with white rice.

SIDES

Steamed Rice \$3.99

Sticky Rice \$5.49

Brown Rice \$4.99

Fried Rice \$6.99

Extra Tofu \$2.50

Extra Veggies \$2.50

Extra Cashew Nuts \$1.50

Peanut Sauce \$2.25

Extra Chicken \$2.99

Extra Beef \$3.99

Extra Shrimp \$3.99

DESSERTS

D1 Sweet Rice with Mango \$5.95

Sweet rice tossed in coconut milk with sugar. Topped with mango and coconut milk sauce.

D2 Fried Banana with Vanilla \$5.99

Ice-Cream

Banana wrapped in egg dough and deep fried. Topped with honey and sesame seeds. Served with Vanilla Ice-Cream.

DRINKS

Soft Drinks \$3.99

Bottled Water \$2.99

Coconut Juice \$4.50

Apple Juice \$3.25

Bubble Tea \$6.99

A delicious cold and frothy drink with tapioca pearls; sweetened with sugar, half and half milk, and artificial flavor. Topped with whipped cream.