

Siri

สิริ - Phuket & Local Thai Cuisine

WE SERVE AUTHENTIC THAI and LOCAL PHUKET FAVOURITES

At Siri, we take pride in showcasing dishes that draw on the culinary traditions of Phuket and Southern Thailand. Our team has also curated a selection of all-time Thai and Peranakan favourites that represents a mix of Thai, Portuguese and Chinese melting pot and Phuket's rich history.

Siri focuses on meticulously selecting the local farm-raised, free-range & organic product from Phuket and other regions in Thailand. Our Culinary Team ensures that every dish has its balance in the exotic taste of herbs, spices and a perfect combination of complex flavour and texture that offers you a sense of place.

Being a welleisure resort, we go an extra mile to ensure that our guests can enjoy varieties of food regardless of dietary restrictions. Prepared with dietary knowledge, our culinary team is selective of cooking methods, types of cooking oil, and a combination of ingredients that are full of necessary nutrients to enhance your overall wellbeing.

Enjoy a wide variety of Siri, a healthy & delicious authentic Thai cuisine while enjoying yourself in Phuket, and your journey will be even more impressive!

Should your dietary requirements be more specific, kindly inform our server when placing your order and our chefs will be more than happy to oblige.

All prices are quoted in Thai baht and subject to 10% service charge plus 7% vat



ของทานเล่น - STARTER

Chef's Recommendation to Share for Two

ภูเก็ตรวมมิตร - Phuket Taster 520

กุ้งโฮ่ - Goong Sarong - Deep fried prawns wrapped with noodles

ปูจ๋า - Poo Ja - Deep fried crab meat and prawns, water chestnuts served in its own shell

ทอดมันปลาภูเก็ต - Tod Man Phuket Traditional "Phuket Style" fish cakes

ปอเปี๊ยะ - Po Pia - Crispy konjac noodles spring rolls

อมาราราซิก - Amatara Mixed Entrée 520

ซ่อม่วง - Chor muang, Chicken dumpling

จีบนก - Jeeb nok, Fish dumpling

ถุ้งทอง - Toong tong, Fried pastry with prawn

ค่างขาวเผือก - Kang Khao Puak,

Stuffed mushroom and taro croquette

กะหรี่ปั๊พ - Curry Puffs, Filled with beef and potato

เกี้ยมทอด - Gien Tod Phuket 360

Chef's Recommendation

"Local Phuket Crispy Deep Fried Pork Rolls"

Minced spiced pork meat and water chestnuts wrapped in tofu

กุ้งโฮ่ - Goong Sarong 360

Deep fried prawns wrapped with noodles

ปูจ๋า - Poo Ja 360

Deep fried crab meat and prawns, water chestnuts served in its own shell

ทอดมันปลาภูเก็ต - Tod Man Phuket 320

Traditional "Phuket Style" fish cakes served with pickled vegetable and sweet chili sauce

ทอดมันกุ้ง - Tod Man Goong 360

Golden baked prawn cake served with pickled vegetables, plum sauce

ปอเปี๊ยะ - Po Pia 290

Crispy konjac noodles spring rolls with cabbage, spring onion, celery served with plum sauce

สะเต๊ะไก่ - Satay Gai 320

Grilled, marinated chicken skewers served with pickled vegetables, peanut sauce

เต้าหู้เสวย - Tofu Savoy 290

Deep fried soft Ke-nu Tofu, tamarind sauce

ซุ๊ป - SOUP

ต้มยำกุ้งน้ำข้น 460

Tom Yam Goong Nam Khon

Hot and sour soup with white sea prawns, lemongrass, kaffir lime leaves, galangal and mushrooms

ต้มข่าไก่ - Tom Kha Gai 390

Aromatic coconut soup with chicken, lemongrass, kaffir lime leaves, galangal and coriander

ต้มส้มปลาภูเก็ต 420

Tom Som Pla Phuket

Seabass in Traditional "Phuket Style sour soup"

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สลัด - SALAD

- ส้มตำ - Som Tam** 🌶️ 320
Served with grilled chicken 460
Traditional green papaya salad with chili, peanuts, long bean and cherry tomato, fish sauce, tamarin and coconut sugar dressing
- ยำไก่ย่าง, หมูย่าง, เนื้อย่าง** 🌶️ 420
Yam Gai Yang, Yam Moo Yang, Yam Neua Yang
Thai style spicy salad with onion, celery, chili, tomato with your choice of grilled chicken, grilled pork or grilled beef
- ยำทะเล - Yam Ta lay** 🌶️ 460
Thai style spicy salad with onion, celery, chili, tomato with seafood
- ยำส้มโอ - Yam Som-O** 🌶️ 450
Chef's Recommendation Siamese pomelo salad with grilled river prawn, crispy shallot, chili, kaffir lime leaves and tamarind dressing



แกง - CURRY

- แกงปูหมีหู้** 🌶️ 560
Gaeng Phoo Mee Hoon
Red curry with crab meat and beatal leaves in coconut milk and served with vermicelli noodles
- จู้จีปลาแซลมอน** 🌶️ 720
Choo Chi Salmon
Salmon in red curry, Thai basil, kaffir lime leaves and coconut milk
- แกงเขียวหวาน ไก่, หมู, เนื้อ** 🌶️ 420
Gaeng Keow Wan Gai, Moo, Neua
Green curry with eggplants and basil leaves, coconut milk with your choice of chicken, beef or pork
- พะเนียง ไก่, หมู, เนื้อ** 🌶️ 460
เลิรฟในกระทงทอง
Panaeng Gai, Moo, Nuea
Rich coconut Panang curry with your choice of chicken, pork or beef served in puff golden cup
- แกงเผ็ดเปิดอย่าง** 🌶️ 550
Gang Phed Ped Yang
Red curry with roasted duck, pineapple grape, lychee, cherry tomato, basil leaves in coconut milk
- มัสมั่นน่องไก่ หรือเนื้อ**
เลิรฟกับข้าว หรือโรตี่ 560
Massaman Curry with Potatoes, Peanuts and Lotus seed
With your choice of chicken drumstick or beef served with jasmine rice and roti
- หมูฮ้อง - Moo Hong** 490
Traditional "Phuket's signature" braised pork belly stew, served with watermelon and Nam Yam (Shrimp Paste Chili Sauce)



อาหารจานหลัก - MAIN DISH

เนื้อผัดบร็อกโคลี่ - Nuea Pad Broccoli 420
Wok fried beef, shitake mushrooms and broccoli in oyster sauce

ไก่ผัดเม็ดมะม่วง - Gai Pad Met Ma Muang 420
Stir fried chicken, cashew nuts, water chestnuts, carrots, onions and dry chili

ผัดกระเพรา ไก่, หมู, เนื้อ - Pad Kaphrao 360
Your choice of chicken, pork, or beef stir-fried with chili, garlic and hot basil

ไข่เจียวปู - Khai Jaew Poo 420
Thai style omelet with crab meat

ปูนิ่มทอดผัดผงกะหรี่ 560
Poo Nim Tod Pad Pong Karee
Deep fried soft shell crab with onion, eggs, spring onion, celery and curry powder

กุ้งอบวุ้นเส้น - Goong Ob Woon Sen 720
Steamed prawns with vermicelli

กุ้งทอดกระเทียมพริกไทย 720
Goong Tod Kratiem Prik Tai
Deep fried prawns in garlic and black pepper sauce

กุ้งพริกเกลือ - Goong Prik Klua 720
Wok fried prawns with chili and salted seasoning

กุ้งราดซอสมะขาม 720
Goong Tod Rad Sauce Makham
Deep fried prawns in tamarind sauce

Fish - make to your own style
ปลากระพง - Seabass 890

- นึ่งมะนาว - Neung Manao ๑
Steamed with lemon, garlic & chili
- ทอดกระเทียม - Tod Kratiem
Deep fried with garlic and pepper served with spicy seafood sauce
- ทอดน้ำปลา - Tod Nam Pla
Deep fried with fish sauce with mango salad
- ราดพริกสามรส - Rad Prik Sam Rod ๑
Deep fried with sweet and chili sauce
- นึ่งซีอิ๊ว - Neung Se-ew
Steamed with soya sauce
- ทอดขมิ้น - Thod Kamin
Phuket southern Thai style deep fried fish with fresh turmeric

จานผัก - VEGGIE DISH

ผักเหมียงผัดไข่ 320
Pak Miang Pad Khai (๑ option)
Wok sautéed Phuket local spinach with egg, dry shrimps and oyster sauce

ผัดคะน้า หมูกรอบ 350
Pad Kana Moo Grob (๑ option)
Stir fried kale and crispy pork

ผักบุ้งผัดเคย 320
Pak Boong Pad Kapi
Stir fried morning glory with shrimp paste sauce

ผัดผักรวม - Pad Pak Ruam 320
Mixed vegetable stir fried with soy sauce

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ก๋วยเตี๋ยวและข้าว - NOODLE AND RICE

ผัดไทยกุ้งแม่น้ำ 460

Pad Thai Goong (🌿 option)

Wok fried rice noodles with River prawn, tofu, egg, peanuts, sweet turnip, beans sprouts and chives, tamarind sauce, traditional condiments

ผัดซีวี่ 360

Pad See-Lew Goong, Gai, Moo,

Nuea, Talay (🌿 option)

Stir fried rice noodles with egg, kale, carrots, black soya and oyster sauce. Your choice of prawns, chicken, pork, beef or seafood

ข้าวผัด 350

Khao Pad Goong, Poo, Gai, Moo, Nuea (🌿 option)

Fried rice with egg, carrots, kale and soya sauce.

Your choice of prawns, crab meat, chicken, pork or beef

ข้าวผัดสับปะรดทะเล 430

Khao Pad Sapparod Talay (🌿 option)

Fried jasmine rice, pineapple, raisin, cashew nuts, seafood and curry powder served in a half pineapple

ผักลวกน้ำพริก - DIPS

น้ำพริกกุ้งเสียบ 🌶️ 320

Nam Prik Goong Seab

Shrimp Paste Chili Sauce with Phuket dried Shrimps served with local herb and vegetables

น้ำพริกกุ้งสด 🌶️ 290

Nam Prik Goong Sod

Shrimp Paste Chili Sauce with Fresh Shrimps served with local herb and vegetables



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ของหวาน - SOMETHING SWEET

ข้าวเหนียวมะม่วง - Khao Niew Ma Muang
Mango and sticky rice, coconut ice cream and coconut cream, sesame seeds

ขนมเค้กไทย - Thai Fruit Cake

ผลไม้รวม
Fresh Seasonal Thai Fruit

320 **Homemade Ice Cream and Sorbet** 190
Strawberry ice-cream/chocolate ice-cream/
Vanilla ice-cream/Coconut sorbet/mango sorbet/
Lime sorbet

270

270 Our homemade ice cream is made out of dairy free products contains only coconut cream and coconut sugar




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Siri Western Cuisine Menu


Available from 04:00 p.m. to 11:00 p.m.
(Last order at 10:30 p.m.)

STARTER


Veggie Riceberry Paper Rolls  320
Marinated tofu, vegetables, avocado and glass noodles,
gluten free rice paper, peanut dip

SALAD

Caesar Salad 460
Bacon, parmesan, soft egg, cos lettuce, crouton with grilled chicken

Nicoise Salad ( option) 620
Pan seared yellow fin tuna loin, wrapped with sesame seeds, capers,
ripe vine tomatoes, French beans, roasted walnuts, olives,
garden greens, Aceto balsamic de Modena and honey dressing

SOUP

Spinach and Asparagus  360
Plant spinach and green asparagus with a hint of nutmeg

Sweet Corn Cream  360




BURGER

Beef Burger 520
Grilled beef patty, homemade sesame bun, cheddar cheese,
caramelized onions, tomato chutney and French fries

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Siri Western Cuisine Menu

PIZZA

- Margherita**  460
Garlic, tomato and tomato sauce, mozzarella cheese, fresh Italian basil
- Pepperoni ( option)** 560
Olives, mushrooms, garlic, capsicum and mozzarella cheese
- Chicken and Avocado**  560
Topped with red shallots, chili and mozzarella cheese

PASTA

With your choice of spaghetti, fettuccini, penne or gluten free spaghetti

- Bolognese** 420
Slow cooked beef, tomato and parmesan
- Carbonara** 420
Bacon, cream, parmesan and egg yolk
- Pesto Style**  390
Italian basil leaves, cashew nuts, parmesan cheese extra virgin olive oil

DESSERTS

- Crème Brûlée** 320
Vanilla custard topped with a layer of hardened caramelized coconut sugar, served in a coconut shell
- Brownie Cake** 320
Double fudge brownie chocolate cake slice served vanilla ice cream
- Chocolate Lava Dome** 320
Soft center chocolate soufflé served with strawberry ice cream

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