

Siyam Orchid

À la Carte Menu

STARTERS



Por Pia Tod – 15.00

Deep fried vegetables spring roll, sweet chili sauce
Greek Salad.



Hed Tod Krob – 08.00

Tempura mushroom with sesame dressing



Sa Tay Kai – 08.00

Chicken Satay in Southern Style, Peanut Sauce, Cucumber
pickled,
toasted bread



Pla Tord Ta Krai – 16.00

Battered Fried fish with Lemongrass, Coriander garlic lime
dressing



Seua Rong Hai – 18.00

Grilled beef steak, roasted tomato and chili relish, sauté
vegetables

Orchid's Set Kin Len – 20.00

Chef's Selection Hors D'oeuvre:

Medium – 40.00

Large – 55.00



– Gai Hor Bai Toei (Pandan Chicken Sesame Soy Sauce)



– Por Pia Pak (Vegetable Spring Rolls with Sweet Chili
Sauce)



– Sa Tay Kai (Chicken Satay (Chicken Satay with Peanut
Sauce)



– Tod Mon Goong (Deep- Fried Shrimp Cake with Plum
Sauce)



– Pomelo Salad Bite

Prices are in USD, inclusive of 10% service charge and 17% T-GST.



Alcohol



Fish



Hot & Spicy



Pork



Beef



Gelatin



Lamb



Poultry



Dairy



Gluten



Meat



Seafood



Egg



Gluten Free



Nuts



Sesame



Shellfish



Soy



Vegan



Vegetarian



THAI SALADS

Yam Tao Hu – 15.00

Tofu, mushroom, cashew nut, coriander, carrot, soya lime dressing



Som Tum Thai Goong – 22.00

Spicy green papaya salad with prawns



Larb Gai – 15.00

Chopped chicken cooked in lime dressing with red onion, mint and spring onion

TOM - SOUP



Orchid's Pok Teak Talay – 20.00

Aromatic spicy seafood clear soup with basil



Geang Jued Pak – 15.00

Vegetable soup with mixed vegetables, glass noodles and tofu

Tom Yum

Aromatic spicy and sour soup, chili paste and mushroom with a choice of:



- Vegetarian (mixed vegetables clear soup) – 12.00
- Prawns – 27.00
- Seafood – 18.00

Tom Kha

Aromatic coconut milk soup, mushroom, with a choice of:



- Vegetarian (mixed vegetables) – 08.00
- Chicken – 16.00
- Prawns – 22.00

Gaoy Teaw Tom Yum Nam Khon

Rice noodles in aromatic spicy and sour creamy soup, chili paste, and fried shrimp wanton with a choice of:



- Chicken – 18.00
- Prawns – 23.00
- Seafood

SET MENU

Orchid's Selection – 56.00



- Pla Neung Ma Nao (Steamed Fish with Herbs in Chili Lime Sauce)
- Massaman Curry with Braised Beef
- Stir-Fried in Salted Egg Yellow Curry Gravy with Prawn
- Phad Thai with Vegetables
- Steamed Thai Jasmine Rice

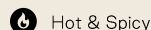
Prices are in USD, inclusive of 10% service charge and 17% T-GST.



Alcohol



Fish



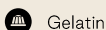
Hot & Spicy



Pork



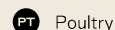
Beef



Gelatin



Lamb



Poultry



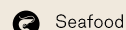
Dairy



Gluten



Meat



Seafood



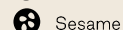
Egg



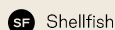
Gluten Free



Nuts



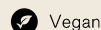
Sesame



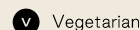
Shellfish



Soy



Vegan



Vegetarian



KEANG - CURRY

Keang Keaw Wan – 15.00

Green curry gravy, eggplant with a choice of:

- Vegetarian (bamboo shoot, eggplant, carrot, tofu) – 20.00
- Chicken – 20.00



Keang Massaman

Massaman Curry, raisin, cashew nut with a choice of:

- Braised Beef – 30.00
- Lamb – 25.00



Keang Daeng

Red curry gravy, eggplant with a choice of:

- Vegetarian (roasted pumpkin, baby corn, carrot) – 18.00
- Chicken – 21.00
- Prawn – 30.00
- Pan Seared Salmon Steak – 35.00

TOD - DEEP FRIED



Pla Tod Sauce Ma Kham – 28.00

Fried whole fish glaze with chili tamarind sauce, fried shallot, coriander



Pla Tod Sam Ros – 26.00

Fried whole fish with sweet and sour sauce, capsicum, onion

PHAD - STIR FRIED



Orchid's Ka Praw

Signature stir-fried holy basil in spicy oyster sauce

- Chicken – 22.00
- Beef – 29.00



Phad Prew Whan Goong – 25.00

Stir Fried Prawn, Pineapple, Cucumber, Onion in Sweet and Sour Sauce



Phad Med Ma Mueng

Stir fried cashew nut in sweet roasted chili sauce with a choice of:

- Chicken – 22.00
- Lobster 700g – 95.00



Gai Krob Sauce Ma Nao – 30.00

Crispy chicken in sour plum sauce



Phad Prik Thai Dam

Stir fried black pepper sauce, vegetables with a choice of:

- Beef – 48.00
- Lobster 700g – 95.00

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Phad Pong Ka Ree Sauce Khai Khem

- Stir-fried in salted egg yellow curry gravy with a choice of:
- Prawns - 36.00
 - Seafood - 34.00



Phad Pak Ruam

- Stir fried mixed vegetables with a choice of:
- Tofu (No Meat) - 30.00
 - Prawn - 36.00



Phad Pak Bung Fai Deang

- Sauté morning glory in oyster sauce with a choice of:
- Vegetarian (No Meat) - 17.00
 - Beef - 46.00
 - Prawn - 36.00

NUENG - STEAM



Pla Neung Khing - 26.00

Steamed Fish with Soya and Ginger Sauce

SEN & KHAO - NOODLES & RICE



Orchid's Khao Pad Sapparos - 21.00

Baked pineapple fried with chicken, cashew nut, and raisin



Phad Thai

- Sauté morning glory in oyster sauce with a choice of:
- Vegetarian (Mixed Vegetables) - 29.00
 - Chicken - 22.00
 - Prawn - 30.00



Rad Nha Mee Krob

- Fried egg noodles with vegetables gravy with a choice of:
- Vegetarian (Mixed Vegetables) - 21.00
 - Chicken - 20.00
 - Beef - 25.00
 - Seafood - 25.00



Goong Ob Woon Sen - 41.00

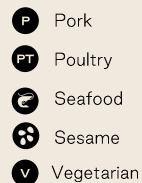
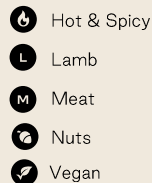
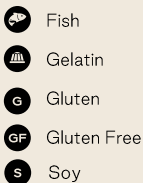
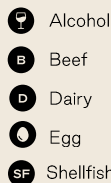
Steamed Prawn in Soya Ginger Sauce with Glass Noodles



Khao Pad

- Thai fried rice with vegetable, egg and a choice of:
- Vegetarian (Mixed Vegetables) - 18.00
 - Chicken - 22.00
 - Beef - 31.00
 - Prawn - 35.00
 - Seafood - 32.00

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GF V

SIDE DISH

Khao Hom Ma Li

Steamed Thai jasmine rice with a choice of:
- Family Size - 08.00

Khai Jeaw

Stir fried mixed vegetables with a choice of:
Thai Omelet with a choice of:

GF D

- Plain - 09.00
- Minced Prawn - 21.00

V

French Fries - 08.00

KA NOM WHAN - THAI SWEET

Orchid Dessert Platter - 22.00

- Yellow mango with coconut sticky rice
- Sesame battered fried banana with vanilla ice cream
- Mixed fruits

D V

Ma Mueng - 19.00

Coconut milk sticky rice, sweet mango and mango ice-cream

GF D V

Fak Thong - 12.00

Thai tea pumpkin custard with honey pumpkin ice cream

D

Kluai Khaek - 15.00

Banana cake with banana caramel ice cream and white sesame seed

D

Phon La Mai Ruam - 18.00

Fruit plate: pineapple, honey melon, grapes, kiwi, watermelon,

V GF

SIYAM ORCHID'S HOMEMADE SWEETS

Khao Hom Ma Li - 12.00

Jasmine rice ice cream

GF D V

Cha-Nom - 12.00

Thai milk tea ice cream

D

Manao Ta-Krai Sorbet - 08.00

Jasmine rice ice cream

GF D V


Mixed Berries Sorbet - 12.00

Ice Cream Scoop - 06.00


Vanilla, chocolate, strawberry

D

Prices are in USD, inclusive of 10% service charge and 17% T-GST.

 Alcohol

 Fish


 Hot & Spicy

 Pork

 Beef

 Gelatin


 Lamb

 Poultry

 Dairy

 Gluten


 Meat


 Seafood

 Egg

 Gluten Free


 Nuts

 Sesame

 Shellfish

 Soy

 Vegan

 Vegetarian

Plant

Plant-Based Bliss' is Sun Siyam's promise to elevate and enhance the beauty of vegetarian and vegan dining for the guest.

Meet Cherie Tu. The Sydney born-and-bred cookbook author, recipe developer, and internet sensation has garnered a community of over 1 million followers across Youtube, TikTok, and Instagram—all drawn to her plant-based recipes ranging from a three-ingredient matcha mousse to King oyster mushroom 'scallops' to her 'Salads that Don't Suck' series.

Among her followers is the Sun Siyam culinary team, with whom she is tweaking, testing, and tasting dishes — all plant-based—that will ultimately make up 30% of the resorts' menus and buffets. Desserts included. During her trip to the Maldives, which she claims "looks even better in person", she discovered *dhiyaa hakaru*, traditional Maldivian sweetener made from coconut sap.

While Cherie has been plant-based for 10 years and believes in incorporating more plant foods into one's diet, she isn't a fan of labels and rules. The plant-based dishes at Sun Siyam can be enjoyed by anyone and everyone. "Even if someone doesn't want to go full vegan, just swapping out a couple of their usual animal-based dishes for my plant-based ones is a positive change."

Growing up in an Asian household meant lots of delicious and deeply flavourful food—namely Chinese and Vietnamese cuisine. And while she draws inspiration from her mother's cooking, ultimately, she's creating for her community. Their feedback and input is everything. "I love to create content that they enjoy and benefit from."

When asked about her dream dinner party guests, she's earnest: "Is it corny to say my dream guests would simply be my closest friends and family? Feeding people who I love and care about brings me the most joy."

■ Find her on Instagram at [@thrivingonplants](#)

Based



Bliss

Plant Based Bliss



STARTERS



Pad Phak Tod Krob Kab Nahm Prik Phow – 12.00

Crispy veg with roasted Thai chili paste



Som Tum – 10.00

Spicy green papaya salad

SOUP



Tom Kha Phak – 08.00

Coconut milk soup with vegetable



Glass Noodles Soup – 06.00

Clear broth with vegetable and glass noodles

MAIN COURSE



Kaeng Phed Phak – 14.00

Vegetable red curry with Jasmin rice



Had Phad Sauce Prik Thi – 12.00

Sautéed mushroom with black pepper sauce with Jasmin rice



Phad Phak Teahu – 10.00

Stir-fried vegetable with tofu with Jasmin rice



Phad Thai – 10.00

Stir fried noodles, tofu in sweet tamarind sauce with mixed vegetables

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Alcohol

Beef

Dairy

Egg

Shellfish

Fish

Gelatin

Gluten

Gluten Free

Soy

Hot & Spicy

Lamb

Meat

Nuts

Vegan

Pork

Poultry

Seafood

Sesame

Vegetarian

DESSERT



Seasonal Cut Fruit – 10,00

Watermelon, pineapple, honey melon, grapes



Khao Niew Ma Muang – 14,00

Coconut sticky rice, sweet mango, coconut ice cream and mango sorbet

Prices are in USD, inclusive of 10% service charge and 17% T-GST.



Alcohol



Beef



Dairy



Egg



Shellfish



Fish



Gelatin



Gluten



Gluten Free



Soy



Hot & Spicy



Lamb



Meat



Nuts



Vegan



Pork



Poultry



Seafood



Sesame



Vegetarian