



Sawasdee! A warm welcome to Baan Siam—which means house/home of Siam—from me, **Chef Jeeraporn (P'Boom)**, and my team. From 2014–2019, we operated as Baan Thai on 14th Street, NW, Washington, DC. Baan Siam is **same same ... but** also a bit **different**. Please enjoy our authentic dishes from all over Thailand.

Thai cuisine comprises dishes from the country's four main regions: **Northern Thailand, North-eastern Thailand, Central Thailand, and Southern Thailand**. In all regions, Thai dishes have strong aromatic components and a spicy edge.

Thai cuisine is known for its complex interaction of at least three, and up to five, basic taste senses in each dish or in the overall meal: **sour, sweet, salty, bitter, and spicy**. Curry is an important dish in Thailand. Thai curry dishes are made from different chili pastes, coconut milk or water, meat, seafood, vegetables or fruit, and herbs. Generally, the spiciest curries are water-based, as there is no coconut fat to alleviate the heat.

Our carefully selected menu represents original recipes from all of Thailand's regions. We invite you to enjoy these traditional dishes just as we make them in Thailand. Therefore, we will not make any substitutions or other changes to these recipes. The main ingredients are listed with each dish.

In Thailand, meals are always enjoyed “family style”: all the dishes are placed in the center of the table and are shared by everyone around the table.

= medium spicy = spicy = very spicy

= gluten free T* = can replace meat with tofu



The drink

Draft beers				
Singha Golden Lager	Thailand	ABV 5.0%	16oz Pint	8
New Belguim House Golden Pilsner	Fort Collins, CO	ABV 4.8%	16oz Pint	8
Hellbender Bare Bones German-style Kolsch	Washington, DC	ABV 4.7%	16oz Pint	8
Delirium Tremens Belgian Golden Ale	Belgium	ABV 8.5%	11oz Snifter	10
Allagash White Belgian-style Witbier	Portland, ME	ABV 5.2%	13oz Tulip	9
Bell's Amber Amber Ale	Kalamazoo, MI	ABV 5.8%	16oz Pint	9
Maine Beer Co. Peeper Pale Ale	Freeport, ME	ABV 6.0%	13oz Tulip	9
DC Brau The Corruption NW-style IPA	Washington, DC	ABV 6.5%	16oz Pint	9
Muay Thai IPA Brewed with Thai Tea	Jessup, MD	ABV 5.0%	16oz Pint	8
Sloop Juice Bomb Hazy IPA	East Fishkill, NY	ABV 6.5%	16oz Pint	8
DC Brau On the Wings of Armageddon IPA	Washington, DC	ABV 9.2%	13oz Tulip	10
Austin Eastciders Original Dry Cider	Austin, TX	ABV 5.0%	13oz Tulip	8
Thin Man Minky Boodle Fruited Sour Ale	Buffalo, NY	ABV 7.0%	13oz Tulip	8
Boulevard Tank 7 Farmhouse Saison Ale	Kansas City, MO	ABV 8.5%	13oz Tulip	9
Ommegang Three Philosophers Quad Ale & Kriek Ale	Cooperstown, NY	ABV 9.7%	13oz Tulip	9
Port City Porter	Alexandria, VA	ABV 7.5%	16oz Pint	8
Beer Flight 4 x 6oz Tasters				14

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A **20% gratuity** will automatically be added for a party of five or more.

Frozen cocktails

Frozen Lychee. Lychee Purée, Vodka, More Vodka, Lychee Liquor, Lime Juice, Club Soda	16
Frozen Mango. Mango Purée, Yuzu Juice, José Cuevo Tequila, Lemonade	16
White Lotus. Soju, Sake, Yuzu Juice, Calpico, Lime Juice, Sprite	16

Cocktails

A Smokey Old Poe. Amontillado Sherry, Rye Whiskey, Raicilla Mezcal, PX Sherry, Bitters, Star Anise	16
Safety Third. Aged Rum, Montenegro Amaro, Tamarind Syrup, Fresh Lemon Juice, Apple Cider	15
Chiang Mai Gold. Mekhong Whiskey, Ginger Liquor, Ginger Syrup, Lime Juice, Club Soda	16
Lychee Martini. Absolut Vodka, Lychee Purée, Lychee Liquor, Lime Juice	16
Starting Trouble. Silver Tequila, Lychee Liquor, Triple Sec, Lime Juice	15
Yuzu Dreams. Melon Liquor, Pisco, Yuzu Juice, Calpico, Honey, Fresh Lemon Juice	15

Sake

Hakushika Extra dry	26
Hakushika Nigori Snow Beauty	26
Hakushika Premium Gold	26
Chilled Soju	14
Hot Sake	14

Sparkling wines

	Per Glass
JP Chenet Dry Sparkling Rosé, France	15
Avissi Prosecco	14
	Per Bottle
Conquilla Brut Rosé – D.O. Cava Cava, Spain, 2022 Made with 100% Pinot Noir grapes, this rose has aromas and flavors of red fruit, mineral notes, and dried spices. Balanced acidity with a generous, toasty finish.	52
Cremant d' Bordeaux Brut – Tentation Par Maucaillou Bordeaux, France, 2020 A creamy wine with baked apple flavors and warm acidity. Perfumed with Muscadelle and given structure by Cabernet Franc.	55

White & Rosé wines

Chardonnay – Presqu'île Santa Barbara, CA, 2022 Tangy and palate-coating, while nuanced with flavors of white pear, apple, toast, and salty sea air.	15/55
Sauvignon Blanc – Pullus Štajerska, Slovenia, 2022 Notes of gooseberry, currant leaves, grapefruit, and gentle aromatic of passion fruit, nettle, grapefruit, and elderflower.	15/55
Pinot Grigio – Tuo by Sorgente Friuli, Italy, 2021 Dry, refreshing, and crisp acidity, with notes of green apple and bosc pear.	14/53
Vinho Verde – Quinta de Santiago Minho, Portugal, 2022 Green apple and lime juice, with incredible acidity, tasteful minerality, and a slight effervescence.	12/46
Dragonstone Riesling – Leitz Rheingau, Germany, 2022 A medium-bodied Riesling Qualitätswein with racy acidity, lush stone fruit, ripe apple, and orange blossoms on the nose.	15/55
Atlantis Rosé Madeirense, Portugal, 2022 Made from 100% Tinta Negra. Notes of fruit, like strawberries and pomegranates. Very fresh on the palate, leaving an intense fruity aftertaste.	14/53
Ein-Zwei-Zero Rosé (Alcohol-free) – Leitz Rheingau, Germany, 2021 Notes of pale strawberries, raspberry, and citrus; slight hints of fresh grapefruit and an underlying mineral base. The finish is dry and relatively long.	13/49
Grüner Veltliner – Weingut Jägerl Wachau, Austria, 2022 Mature, subtle, and sophisticated. Exotic white fruit paired with a mineral essence and a well-balanced interplay of acid, with a floral touch.	65
Riesling Reserve – Trimbach Alsace, France, 2021 Pale, bright straw-yellow with aromas of lemon peel, honeyed fruit, and menthol on the nose. Ripe, supple, and rich, yet lean and precise with a mineral character.	65
Sancerre Sauvignon Blanc – Joseph Mellot Loire Valley, France, 2022 Crisply textured and full of citrus fruit, with a herbal, mineral edge, lively acidity, and a clearly defined sense of structure.	63
Sherry Wines	
Valdespino – Palo Cortado	12
Tio Pepe – Fino en Rama	11

Red wines

Côtes du Rhône – Domaine Les Aphillanthes 14/53
Rhône Valley, France, 2020

Boasts scents of ripe cherries and raspberries.
Medium-bodied, supple, and silky.

Pinot Noir – Pullus 14/53

Štajerska, Slovenia, 2021

Raspberries and strawberries on the nose, medium body and juicy, mouthwatering acidity.

Malbec Reserva – Fabre Montmayou 15/55

Mendoza, Argentina, 2022

Intense bouquet with red cherry fruit and spices.
Complex and well balanced with vanilla and chocolate notes and sweet, silky tannins.

Tempranillo Rioja – Hermanos Hernáiz El Pedal 14/53

Rioja Alto, Spain, 2020

Youthful and fragrant, with aromas of violets and wild forest fruits, over a background of toasted bread and strawberry fruit gums and caramel.

Beaujolais Pierre-Marie Chermette – Griottes 14/53

Beaujolais, Burgundy, France, 2021

A charming, medium-bodied cuvée with notes of cherries and strawberries.

Zinfandel – Quivira Vineyards 60

Sonoma County, CA, 2018

Rustic and earthy with nice, bright acidity. Cranberry and cherry flavors contribute to its crisp texture.

Cabernet Sauvignon – Juggernaut Hillside 55

Hillside, CA, 2020

Rich and intense with a complex character and smooth finish. Luxurious texture with black currants and vanilla. Aroma of licorice and blackberry.

Pinot Noir 16th Generation Houtes-Côtes de Nuit Rouge – Domaine Guy & Yvan Dufouleur 60

Burgundy, France, 2019

The nose is pleasant aromas of young, fresh blackcurrant, raspberry, and cherry. On the palate it is frank and well balanced. The structure is round and elegant.

Spirits

\$3 up-charge for Martinis / Manhattans / Old Fashioned**Vodka**

Absolut Citron	12	Ketel One Citron	12
Grey Goose	13	Titos	12
Ketel One	12	WóDKA	10

Gin

Beefeater	13	Hendrick's	14
Bombay Sapphire	13	Tanqueray	12

Rum

Bacardi	11	Mount Gay Eclipse	13
Bacardi Anejo 4 Year	13	Ron Zacapa 23	18
Captain Morgan	11		

Tequila / Mezcal

Don Julio Reposado	17	Espolon Reposado	14
Don Julio Silver	16	Fidencio	14
El Tesoro Anejo	23	La Venenosa Taberna	15
Espolon Blanco	13	Patron	15

Bourbon

Bare Knuckle	11	Laws Four Grain	15
Blue Run High Rye	20	Makers Mark	12
Buffalo Trace	13	Noah's Mill	13
Bulleit	12	Nobel Oak Double Oak	13
Eagle Rare	17	Old Forester 1910	14
Elijah Craig Small Batch	14	Widow Jan 10 Year	15
Four Roses	12	Wilderness Trail	14
Jim Beam	11	Woodford Reserve	14
Knob Creek	12	1792 Small Batch	13

Rye

Basil Hayden Dark Rye	14	Knob Creek Twice Barreled	12
Bulleit Rye	12	Michter's Rye	13
Blue Run Rye	20	Redemption Rye	13
Doc Swinson's	15	Whistlepig 10 Year	17

Whiskey

Bushmills	9	Mekhong Cane Whiskey	10
Crown Royal	12	Nikka Coffey Grain	15
Hibiki Harmony Suntory	17	Taketsura Pure Malt	18
Jack Daniels	10	Toki Suntory	14
Jameson	10	Uncle Nearest 1856	13

Scotch

Dewars 12 Year	12	Johnnie Walker Blue	35
Glenlivet 12 Year	13	Johnnie Walker Red	11
Glenmorangie 10 Year	13	Laphroaig	13
Highland Park 18 Year	18	Maccallan 12 Year	15
Johnnie Walker Black	13	Oban 14 Year	15

Non-alcoholic drinks

Coke, Diet Coke, Sprite, Fanta Orange, Ginger Ale (free refill)	4
Iced tea (free refill)	4
Cranberry juice	4
Thai iced tea / Tamarind iced tea / Roselle iced tea	6
French Press coffee	6
Hot Jasmine tea or Green tea	4

The seasonal specials

Spicy-sour soup with pork rib



ต้มแซ่บกระดูกหมู /
Tom sêp grà-duuk moo
Pork rib, lemongrass,
tomatoes, mushrooms,
red onion, chili, culantro,
galangal, lime juice

11

Basil fried rice with smoked duck



ข้าวผัดกระเพราเป็ดรมควัน
/
Khao pad grà-prao bpè
rom-kwan
Smoked duck, rice,
green beans, basil, egg,
green & red peppers,
chili garlic sauce
25

Spicy-sweet calamari



ปลาหมึกทอดคลุกน้ำจิ้ม /
Bplaa-muk tohd klúk
nahm-jim
Breaded calamari,
peanuts, cilantro,
sweet chili sauce

14

Egg noodles with crispy pork belly



บะหมี่แห้งหมูกรอบ /
Bà-mii hêng moo gròp
Egg noodles, fried pork belly,
peanuts, bok choy,
sweet chili sauce

22

Esaan-style chicken curry



แกงอ่อมไก่ /
Gaeng-òhm gàì
Chicken, yu choy,
Napa cabbage, Thai
eggplant, pumpkin,
roasted rice, dill,
Esaan-style chili paste

22

Branzino steamed red curry



ห่อหมก /
Haw mòk
Branzino fillet (± 1 lb), egg,
coconut milk, cabbage,
Southern Thai chili paste

27

The start

Spicy-sour soup with shrimp

T* GF 🌶️🌶️



ต้มแซ่บกุ้ง /
Tom sêhp goong
Shrimp, lemongrass,
galangal, tomatoes,
mushrooms, chili, culantro,
lime juice

10

Golden-fried pockets



ถุงทอง /
Toong tohng
Ground chicken,
ground shrimp, rice paper,
sweet chili sauce

11

Coconut soup with chicken

T* GF 🌶️🌶️



ต้มข่าไก่ /
Tom kàa gàì
Chicken, young coconut
meat, coconut milk,
mushrooms, tomatoes,
lemongrass, galangal, chili,
cilantro, kaffir lime leaves

10

Grilled pork skewers



หมูสะเต๊ะ /
Sà-dtê moo
Pork, peanut sauce,
cucumber, vinegar,
shallots, syrup

12

Pineapple chicken bites

GF



ม้าฮ่อ /
Máa-hô
Pineapple, ground chicken,
garlic, peanuts, pepper,
sweet fermented radish

10

Fried Asian pumpkin

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ตะบองทอด /
Fák-tohng tohd
Asian pumpkin,
tempura flour, chili paste,
sweet & sour sauce

10

Chicken tapioca dumplings

GF



สาหร่ายไก่ /
Saa-kuu sài gàì
Tapioca, ground chicken,
garlic, peanuts, pepper,
sweet fermented radish

10

Baan Siam roll

T* GF 🌶️🌶️



ก๋วยเตี๋ยวลุยสวน /
Gúu-ai-dtiao lui sán
Shrimp, mixed greens,
carrot, mint,
spicy lime sauce

12

Thai-style fried chicken wings



ปีกไก่ทอดกระเทียมพริกไทย
/
Bpiik gàì tohd gra-ttiam
phrik-Thai
Chicken wings, garlic, pepper,
sweet chili sauce

10

Green mango salad

GF



ยำมะม่วง /
Yum má-mánuang
Green mango, peanuts,
scallions, onion,
cilantro, shallots,
roasted coconut flakes

11

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Crispy lotus root & grilled shrimp salad GF 

ยำรากบัวกุ้งย่าง /
Yum râak buua grôp
goong yâang
Fried lotus root, grilled
shrimp, peanuts, scallions,
onion, cilantro, roasted
coconut flakes, chili paste

14

Beef "Nahm Dtok" salad GF 

เนื้อนำटक /
Yum nahm dtok núua
Grilled beef, shallots,
scallions, cilantro,
mint, roasted rice,
spicy lime dressing

14

The side

White jasmine rice	3
Brown rice	4
Sticky rice	3
Stir-fried garlic rice	8
Steamed noodles	4
Seasoned noodle soup broth.....	5
Steamed vegetables	5
Boiled egg (one)	2
Thai-style fried egg (one)	3
Steamed tofu.....	4
Fried tofu.....	4
Small cucumber salad	4
Peanut sauce.....	3
Sweet & sour sauce	3
Sweet chili sauce.....	3
Crispy pork belly	9
Thai-style fried chicken breast.....	9
Homemade Baan Siam red/green chili paste (≠7oz).....	14

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The main

Thai vermicelli in chili peanut sauce



ขนมจีนน้ำพริก /
Kanom jeen nahm phrik
Thai thin rice noodles,
coconut milk, peanuts,
ground chicken,
ground shrimp, red onion,
garlic, tempura vegetable,
chili powder
19

Ginger Branzino



ปลาทอดราดขิง /
Bplaa râat sohd kîng
Whole Branzino filleted
(± 1 lb), mushrooms,
scallions, ginger, celery,
green & red peppers,
garlic sauce
27

“Khao soi” with chicken



ข้าวซอยไก่ /
Khao soi gà
Egg noodles, chicken thigh,
pickled cabbage,
scallions, red onion,
Northern Thai chili paste
19

Northern Thai mixed curry with chicken T*



แกงโฮะไก่ /
Gaeng hô gà
Chicken, bamboo shoots,
glass noodles, ginger,
Thai eggplant, yu choy,
Northern Thai chili paste
19

Tom yum noodle soup with roasted pork & ground chicken T*



ก๋วยเตี๋ยวต้มยำหมูแดงไก่ลิบ
/ Guuai-dtiiao tom yum
moo dang gàì sup
Rice noodles, roasted pork,
ground chicken, bean
sprouts, scallions, cilantro,
lime juice, garlic, chili
pepper, ground peanuts
19

Northern Thai pork curry



แกงฮังเล /
Gaeng hunglay
Pork shoulder, ginger,
Northern Thai chili paste
19

Floating market noodle soup



ก๋วยเตี๋ยวเรือ /
Guuai-dtiiao rûi
Sliced flank steak,
rice noodles, scallions,
cilantro, bean sprouts,
pork blood, spiced broth
19

Papaya curry with chicken T*



แกงปทุมมะลกอไก่ /
Gaeng bpaa malagoh gàì
Green papaya, chicken,
green & red peppers,
Central Thai chili paste
19

Stir-fried glass noodles with chicken & shrimp T*



สุกี้แห้งไก่กั๊ง /
Suki hêng gàì kup goong
Glass noodles, chicken,
shrimp, egg, Napa cabbage,
yu choy, scallions, celery,
fermented red bean curd &
sesame seed sauce
20

Chicken red curry with chayote T*



แกงพริกแก้วไก่ /
Gaeng fák méeo gàì
Chicken, chayote,
Thai basil,
green & red peppers,
Central Thai chili paste
19

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Chicken green curry

T* GF 🌶️🌶️🌶️



แกงเขียวหวานไก่ /
Gaeng kiiiao wan gài
Chicken, green & red peppers,
sweet basil, green beans,
Thai eggplant, Asian pumpkin,
Central Thai chili paste

19

Shrimp stir-fried with spicy shrimp paste

🌶️🌶️



กุ้งผัดกะปิ /
Goong pad gà-bpì
Shrimp, string beans,
green & red peppers,
onion, scallions,
spicy shrimp paste

20

Southern Thai beef curry

GF 🌶️🌶️🌶️



แกงระวางเนื้อ /
Gaeng rá-wêêng núua
Top round beef,
green & red peppers,
lemongrass,
Southern Thai chili paste

19

Chinese broccoli stir-fried rice with pork

T*



ข้าวผัดหมูรตไฟ /
Khao pad moo rót-fai
Chinese broccoli, pork, onion,
tomatoes,
scallions, egg

19

Roasted duck red curry

GF 🌶️🌶️🌶️



แกงเผ็ดเป็ดย่าง /
Gaeng pèt pbèt-yâang
Duck breast, pineapple,
cherry tomatoes, Thai
eggplant, green &
red peppers, basil,
Central Thai red chili paste
(served with brown rice)

24

Shrimp chili paste fried rice with crispy pork belly

🌶️🌶️🌶️



ข้าวผัดพริกเผาหมูกรอบ /
Khao pad phrik pǎo
moo gróp
Fried rice, shrimp chili paste,
green & red peppers, egg,
green beans, Thai basil,
crispy pork belly

19

Spicy chicken in banana leaf

GF 🌶️🌶️🌶️



ห่อหนึ่งไก่ /
Hó nung gài
Boneless chicken thigh,
glass noodles, scallions,
cilantro, culantro, Thai
eggplant, string beans,
Northern Thai chili paste

19

Tom yum fried rice with shrimp

🌶️🌶️



ข้าวผัดต้มยำ /
Khao pad tom yum goong
Shrimp, rice, egg,
lemongrass, tomatoes,
chili, onion, cilantro,
tom yum chili paste

20

Spicy lemongrass chicken

GF 🌶️🌶️🌶️



ควักลิ้งไก่ตะไคร้ /
Kúua-gling gài dtà-krài
Chicken, lemongrass, green
& red peppers, Thai basil,
southern Thai chili paste

19

Stir-fried garlic rice with Thai-style fried chicken



ข้าวผัดกระเทียมไก่ทอด /
Khao pad grà-tiiam gài tohd
Rice, chicken, garlic,
ginger sauce

19

Shrimp stir-fried with curry powder

T* 🌶️🌶️



กุ้งผัดผงกะหรี่ /
Goong pad pong gà'rii
Shrimp, onion, scallions,
green & red peppers, egg,
shrimp chili paste,
curry powder

20

Stir-fried rice with garlic shrimp



ข้าวผัดกุ้งกระเทียม /
Khao pad goong grà-tiiam
Rice, shrimp, egg, scallions,
cilantro, garlic sauce

20

The vegetarian

Spicy fried mushrooms



เห็ดทอด /
Hèt tohd

Mushrooms, chili paste,
tempura flour,
sweet chili sauce

10

Stir-fried basil with tofu & green beans



ผัดกะเพรา /
Gà-prao dtào-hûu

Tofu, basil, green beans,
green & red peppers,
onion, chili garlic sauce

18

Stir-fried "Woon-Sen" noodles with tofu



ผัดวุ้นเส้นเต้าหู้ /
Pad Woon-Sen dtào-hûu

Tofu, glass noodles, egg,
onion, Chinese broccoli,
tomato, scallions,
garlic sauce

18

Stir-fried tofu with bok choy



ผัดบวมเต้าหู้ /
Pad bùuap dtào-hûu

Tofu, bok choy,
chili garlic sauce

18

Stir-fried mixed vegetables



ผัดผักรวม /
Pad pàk ruuam

Yu choy, Napa cabbage,
Chinese broccoli,
mushrooms,
chili garlic sauce

18

Curry powder fried rice with tofu



ข้าวผัดผงกระหรี่ /
Khao pad pong gà-rìi

Tofu, rice, pineapple, egg,
onion, scallions, fried onion,
green & red peppers

18

The sweet

Coconut milk griddle snack



ขนมครก /
Kanom krok
Coconut milk, rice flour,
wheat flour, sugar, salt

12

Mango & sticky rice (seasonal)

GF



ข้าวเหนียวมะม่วง /
Khao-niiao má-mánuang
Mango, sticky rice,
coconut milk,
sugar, salt

12

Thai iced tea ice cream



ไอศกรีมชาไทย /
Ai-sà-griim chaa Thai
Mt. Desert Island™ Thai iced
tea ice cream, palm seed, mint,
coconut jelly, condensed milk
Waffle bowl: tapioca flour, rice
flour, egg, coconut milk,
sesame seed

14

Coconut ice cream



ไอศกรีมกะทิ /
Ai-sà-griim gà-ti
Mt. Desert Island™ coconut
ice cream, coconut milk,
coconut jelly, coconut roll,
roasted peanuts, sweetened
sweet potato, sweetened
sticky rice

14

The finish

Liqueur

Bénédictine	12
Disaronno	11
Frangelico	11
Grand Marnier	10
Kahlúa	10
Luxardo	12
Sambuca	11
Yellow / Green Chartreuse	12

Brandy / Cognac

Asbach Brandy	
3 Year	10
15 Year	20
21 Year	30
Hine Rare	15

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