



SIAM'S TALAY GRILLE

INN AT LOST CREEK

Appetizers

Crispy Spare Rib sesame seeds, cilantro, microgreens tossed in Asian BBQ 13

☒ **Chicken Satay** marinated grilled chicken, peanut sauce 10

Crab Rangoon Alaskan king crab, carrots, scallions, cream cheese, sweet chili sauce 12

Siam's Tempura sweet chili sauce
Gulf Shrimp 13, Calimari 12,
Fresh Veggies 10 Mixed 12

Tuna Tataki Yellow Fin Tuna, mixed greens, jalapeno vinaigrette, house pickled ginger, ponzu drizzle 18

Shishito Peppers Pan fried and tossed with furikake and ponzu sauce 8

Pork Dumplings shallots, carrots, garlic; (steamed or fried) with ginger soy 12

Curry Puff Handmade puff pastry with red/sweet potato and carrot curry, lightly fried with sweet chili sauce 12

Hand Rolls

Wrapped in edible soy paper with sushi rice and butter lettuce

Tempura Gulf Shrimp Green apple wasabi curry sauce 7

☒ **Steamed Alaskan King Crab** Mango, Siam's Thailandaise sauce 7

Tempura Soft Shell Crab Mango, Siam's Thailandaise sauce 7

☒ **Yellow Fin Tuna*** Green apple, wasabi curry sauce 7

Crispy Duck Green apple, basil sauce 7

Crispy Tofu Green apple, peanut sauce 5

Asparagus Green apple, Siam's Thailandaise 5

New Winter Feature:

Choo Chee Curry

Kaffir leaves in a light coconut sauce

Crispy Half Duck 30

☒ **Yellow Fin Tuna** 28

Orchid Lettuce Wraps

Served in butter lettuce with red pepper threads, green apple, mango salsa with a seaweed salad garnish

Crispy Yellow Fin Tuna* 7

☒ **Grilled Gulf Scallop*** 7

☒ **Gulf Shrimp** 7

☒ **King Crab Salad** 7

Fried Tofu 6

Steamed Buns

Warm bun served with house hoisin, cucumber sangchae, scallions

Butter Poached Alaskan King Crab 7

Tempura Soft Shell Crab 7

Grilled Elk* 6

Siam's Crispy Duck 6

Shiitake Mushroom 5

Traditional Thai

☒ **Pad Thai** stir fried thin rice noodles, bean sprouts, egg, scallions, peanuts

☒ **Pad Si Ew** stir fried flat rice noodles, egg, carrots, broccoli, dark soy sauce

☒ **Pad Ped** stir fried red & green bell peppers, green peppercorns, Kaffir lime & basil leaves in a spicy light curry coconut sauce

☒ **Drunken Noodles** stir fried rice noodles, egg, onions, tomatoes, red & green peppers, bamboo shoots, Thai basil

☒ **Thai Fried Rice** stir fried rice, egg, onions, tomatoes, snow peas

☒ **Vegetable Stir Fry** baby corn, broccoli, cabbage, carrot, green bean & mushrooms

☒ **Pad King Sod** sautéed ginger, onions, green & red peppers, mushrooms & scallions in our ginger garlic sauce

☒ **Peanut Stir Fry** broccoli, green beans, Napa cabbage, red & green peppers, mushrooms, tomatoes, carrots, peanut sauce

☒ **Lime Chili Stir Fry** green beans, tomatoes, carrots, red & green peppers, mushrooms, Napa cabbage, broccoli, fresh lime

☒ **Red Curry** bamboo shoots, red peppers, kaffir lime leaves, Thai basil, coconut milk

☒ **Green Curry** green peppers, Thai basil, bamboo shoots, green beans, kaffir lime leaves, coconut milk

☒ **Yellow Curry** bananas, red peppers, onions, coconut milk

☒ **Massaman Curry** roasted peanuts, carrots sweet and Russet potatoes, onions, coconut milk

☒ **Panang Curry** carrots, green beans, coconut milk

☒ **Jungle Curry** red & green peppers, green beans, basil, baby corn, mushrooms (does not contain coconut milk)

ALL TRADITIONAL THAI MAIN COURSES INCLUDE A CHOICE OF THE FOLLOWING:

Siam's Crispy Half Duck 33

Tempura Fried Soft Shell Crab 32

Wild Gulf Shrimp 27

Squid 26

Snake River Farms Wagyu Beef* 27

Gulf Scallops* 28

Regal Crest all Natural Chicken 25

Organic Tofu (Steamed or Fried) 20

Mixed Vegetables 17

Soups

☒ **Tom Kha** coconut galangal soup, shiitake mushroom, scallion
cup 7 pot 17

☒ **Tom Yum** shrimp paste, lemongrass, chili flake, cilantro, scallion, mushroom
cup 7 pot 17
with your choice of:

Organic Tofu: cup +1 pot +2

Regal Crest Chicken: cup +2 pot +4

Gulf Shrimp: cup +3 pot +5

Seafood (shrimp squid & scallop)
Cup 4 pot +6

☒ **Miso Soup** wakame, scallions, tofu, mushroom cup 6 pot 15

Contemporary Thai

Pad Ka Prow Siam's crispy half duck, basil sauce, broccoli, baby carrots, Thai basil 33

☒ **Panang Short Rib** panang braised beef, carrots, asparagus, Frangelico parsnips 28

Curry BBQ Burger Snake River Farms Wagyu Beef, tempura onion rings, aged white cheddar, brioche bun, served with tempura vegetables and choo chee curry sauce * 18

☒ **Scallops** grilled, soy sautéed green beans five spice ginger sweet potato puree* 27

☒ **Lobster** two grilled Maine lobster tails, Frangelico parsnip puree, asparagus, brown butter ponzu sauce 30

☒ **Elk** tamarind marinated elk short loin, Togarashi rice noodles, Napa cabbage, apple kimchi sauce* 32
add 4 oz. lobster tail 14

Salads

Talay's House Salad mixed greens, tomatoes, red onions, cucumbers, crispy wontons, soy sesame vinaigrette 6

Yum Seafood scallop and shrimp cakes, mixed greens, mint, cilantro, cucumber, fried avocado, crispy shallots, pickled pineapple, chili garlic vinaigrette 12



☒ Indicates gluten free.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



Beverage Menu



Cocktails

Shanghai Tunnel

Mt. Gay Black Barrel Rum, Marble
Gingercello, lime, ginger beer. 12

Surat Thani Sunset

Aperol, passion fruit puree, prosecco
soda water. 12

Phuket Cooler

Tito's Vodka, Marble Gingercello, lemon,
cucumber. 13

Lamphun Margarita* NEW*

Mezcales de Leyenda San Luis Potosi Mezcal,
St. Germaine, Cointreau, muddled roasted
shishito pepper, blood orange and lime. 13

Slow Train to Bangkok

Mt. Gay Silver Rum, Captain Morgan,
Malibu, Strawberry and Passion fruit. 13

Classic Mai Tai

Mt. Gay Silver and Black Barrel Rum,
Curaçao, Giffard Orgeat, lime. 13

Chiang Mai Toddy

Tamarind Hot Cider, Irish Whiskey, Cinnamon
Toasted Cloves, Garnished with an Orange 10

Beer

On Draft

Avery Brewing Liliko'i Kepolo 7

Sweetwater 420 Pale Ale 7

Elevation Brewing First Cast IPA 7

Sapporo 6

Telluride Brewing Redfish Ale 7

Telluride Brewing Face Down Brown 7

In Bottle

Hitachino Nest White Ale 8

Tsingtao 6

Chang 6

Tiger 6

Amstel Light 6

Buckler N/A 6

Sake

Diaginjo:

Konteki – Tears of Dawn

720 ml...84 300ml...40

Tokubetsu Junmai:

Ama No To – Heaven's Door

300ml...36



Rihaku:

Wandering Poet – 300ml...30

Ginjo:

Tozai – Well of Wisdom

300ml...20

Nigori:

Tozai – Snow Maiden

300ml...16

HOUSE HOT and COLD SAKE

5 oz...7 10 oz...12

NA BEVERAGE

Thai Iced Tea...5

ZUBER Fizz

Orange Cream...4

Vanilla Cream...4

Creamy Root Beer...4

Bottle List

Champagne:

NV Charles Heidsieck Brut...100

NV Veuve Clicquot, Yellow Label Brut...140

NV Billecart-Salmon Blanc de Blanc Brut...185

NV Billecart-Salmon Brut Rose...195

2004 Moët & Chandon Dom Perignon...430

NV Dom Ruinart Blanc de Blanc Brut 375ml...95

NV Perrier-Jouët 1.5L...325

White:

2015 Chablis, Bernard Defaix, Chablis, France ... 65

2015 Chardonnay, Rodney Strong 'Chalk Hill',
Sonoma, California...60

2016 Chardonnay, Frogs Leap, Napa Valley... 88

2016 Chardonnay, Rombauer, Carneros,
Napa Valley, California...90

2015 Chardonnay, Cakebread, Napa Valley, California...79

2016 Sauvignon Blanc, Cloudy Bay,
Marlborough, New Zealand...85

2015 Sauvignon Blanc, LeMont, Sancerre, France...65

2015 Pinot Grigio, Scarpetta, Della Venezia, Italy...50

2012 Pinot Blanc, Jostmeyer, Alsace, France...60

2015 Riesling Trocken, Keller, Rheinhessen, Germany ... 70

2015 Riesling Kabinett, J.B. Becker, Rheingau, Germany...85

2015 Riesling, Leitz 'Dragonstone', Rheingau, Germany...60

Red:

2015 Pinot Noir, La Crema, Sonoma, California...85

2014 Pinot Noir, Shea Wine Cellars, Willamette Valley, OR...110

2014 Pinot Noir, Emeritus, Russian River Valley, California...90

2016 Zinfandel, Ridge '3 Valleys', Sonoma, California...80

2014 Cabernet Sauvignon Blend, Rodney Strong 'Symmetry',
Alexander Valley, California...110

2014 Cabernet Sauvignon, Rodney Strong 'Reserve', Sonoma
County California ...95

2013 Cabernet Sauvignon, Jordan,

Alexander Valley, California...115

2015 Cabernet Sauvignon, Pride, Napa Valley, California...150

2012 Brunello di Montalcino, La Togata, Tuscany, Italy...150

Wines by the Glass

Bubbles:

Champagne, Charles Heidsieck Brut Reserve ... 25/100

Sparkling Pinot Noir, Gruet, New Mexico ... 16/64

Prosecco, Mionetto, Veneto, Italy...11/44

White:

Chablis, Roland Lavantureux, Chablis, France.....16/62

Chablis, Domaine Bernard Moreau, Bourgogne, France.....12/48

Dry Riesling, Eva Fricke, Rheingau, Germany15/60

Sauvignon Blanc, Capture, Sonoma, California...14/56

Chardonnay, Davis Bynum, Sonoma, California.....14/56

White Blend, Sokol Blosser "Evolution #9", Oregon...10/40

Pinot Grigio, Telski White Label, Dolomites, Italy..... 10/40

Rose, Rodney Strong, Russian River Valley California...11/36

Chardonnay, Frogs Leap, Napa Valley...22/88

Red:

Cabernet Sauvignon, Joel Gott, Napa Valley, California...14/56

Pinot Noir, Left Coast, Willamette Valley, Oregon...14/56

Cinsaut, Sutcliffe, Cortez, Colorado....14/56

Merlot, Rodney Strong, Sonoma, California...12/48

Zinfandel, Cline 'Ancient Vines', Sonoma, California...13/52

Cabernet Blend, Telluride Red, Cortez, Colorado...14/56

Syrah, Sutcliffe, Cortez, Colorado...14/56

Malbec, La Madrid Gran Reserva, Mendoza, Argentina...14/56

Thank you for joining us tonight at...

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