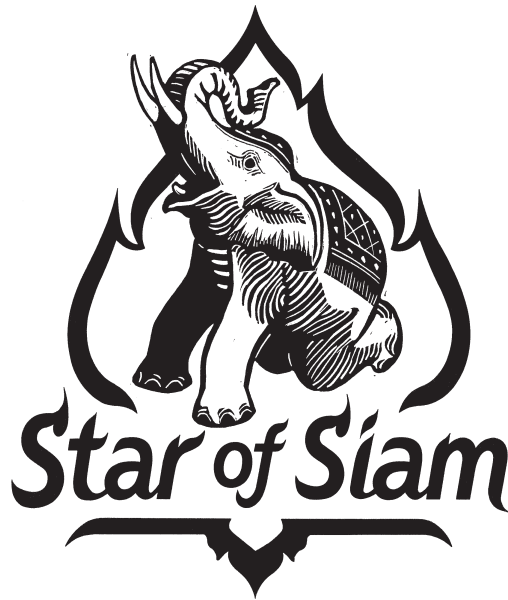


20
great
YEARS



Voted
Best Thai!
Long Beach
Press-Telegram

FEATURING CHEF THAWORN

WWW.STAROFSIAMONLINE.COM
11AM TO 10 PM; CLOSED TUESDAY

2109 E. BROADWAY LONG BEACH, CALIFORNIA 90803 562.439.1564

Chef's Favorite Seafood



Halibut Panang 12.95

Halibut fillet in a peanut panang curry sauce with organic Kaffir lime leaf.

Teriyaki Salmon 12.95

Salmon in a light teriyaki glaze.

Garlic Salmon 12.95

Salmon with garlic and cilantro.

Steamed Lemon Trout 12.95

Tender trout fillet steamed with lemon, garlic and cilantro.

Siam Apple Trout 14.95

Trout (whole, butterfly cut) in a light tempura batter, served with a wonderful green apple salsa with lime juice, green chili, garlic, palm sugar, dried shrimp and cilantro.

* Items marked with an asterisk are available Mild, Medium or Hot.
\$10 minimum on all credit card transactions. No checks please. Some dishes and condiments may contain MSG, please advise your server if you are allergic. Also be advised that we cook with peanuts, shellfish, and other items that some people are allergic to.

A 20% gratuity will be added for groups of six or more.

Please drink responsibly.

Cocktail Time!

Made to order with premium
Jinro & Han Asian vodka

Mojito \$7

The classic Mojito with fresh mint, lime juice, and cane sugar.

Lychee Martini \$7

Thai tropical fruit martini, made with real Thai Lychee juice, not syrup.

Pomegranate Martini \$7

A great martini made with the fruit of fertility, be careful!

Cosmo Martini \$7

A pretty good cosmo, smooth and clean.

Lemon Drop Martini \$7

Another classic, you'll like it....

Beer and Wine
in the back

Blue Raspberry Lemon Drop Martini \$7

Deep blue like the Gulf of Siam. Tastes good too.

Sour Apple Martini \$7

We like sour.

Mango Martini \$7

Mango in the shape of a martini.

Mai Thai \$7

Just like they serve at the Oriental Hotel, Bangkok.

Star of Siam Bloody Mary \$7

Made from scratch with Seracha and other Thai spices.

Star of Siam Pina Colada \$7

Pineapple juice and Thai coconut milk, made from scratch.

ZATO - Thai Sake \$6

Made from sticky rice using ancient (home-brew) recipes, this drink has just recently become available for export. Served chilled, it is light and refreshing.

APPETIZERS

Thai Egg Rolls (4) 4.95

Wonderful crispy Thai egg rolls with glass noodles, black mushrooms, cabbage & celery with our chef's special dipping sauce.

Fried Wontons (10) 4.50

Crunchy wontons with seasoned pork and onion, with our special dipping sauce.

Beef or Chicken Satay (5) 7.95

Tender, marinated lean beef or chicken breast; barbecued on skewers, served with peanut sauce and cucumber with chilies.

Mee-Krob 7.95

Unique, crunchy, sweet, and aromatic noodles with pork and shrimp. A Star of Siam speciality.

Sarong (6) 7.95

Seasoned ground pork and shrimp wrapped with crispy egg noodles, with dipping sauce.

Stuffed Chicken Wings (2) 7.95

Boneless chicken wings stuffed with seasoned ground pork and glass noodles, served with our dipping sauce.

Thai Sausage Plate 7.95

The popular Issan style sausage from North-East Thailand, made with pork, rice, and lemongrass, served Thai style. Classic Issan taste.

Nura Kem (Salty Dried Beef) 7.95

Wonderful salty and crispy strips of Australian Beef, a really special dish from North-East Thailand.

Thai Hot Wings * 7.95

Fiery and flavorful, with a spicy Thai sherry sauce. Really good!

Crispy Garlic Wings 7.95

Crispy yet tender inside; the garlic experience to die for.

Combination Appetizer Plate 8.95

A great selection of egg rolls, fried wontons, garlic wings & vegetable tempura.

SOUPS

Hot and Sour Shrimp Soup * (serves one) 4.95 or chicken 4.75

Tender shrimp and mushrooms in a rich broth of Thai spices, lemon grass, and lime juice and chilies.

Hot and Sour Seafood Soup * (hot pot) 12.95

Shrimp, catfish, mussels, squid and mushrooms in a rich broth of Thai spices, lemon grass, lime juice and chilies.

Chicken Coconut Milk Soup * (serves one) 4.75

Chicken breast and mushrooms in a exotic broth of coconut milk, lime juice, galanga, and other Thai spices.

Wonton Soup (serves one) 4.75

Wontons stuffed with seasoned ground pork, with bok choy, and chicken breast.

Chicken Vegetable Soup (serves one) 4.75

Mixed vegetables and sliced chicken breast in a rich yet mild broth.

Noodle Soup (large bowl)

Rice noodles and bean sprouts in a robust broth with roasted garlic and green onions.

Choice of Beef, Pork, Chicken, or Vegetarian 7.25

Or Shrimp or Seafood 8.95

Tofu Soup (serves one) 4.75

Soft tofu in a light broth with ground pork, green onions, and cilantro.

Glass Noodle Soup (serves one) 4.75

Clear glass noodles (bean thread noodles) with ground pork, black mushrooms, green onions, and cilantro.

Egg Noodle Soup (large bowl)

Egg noodles in a rich clear broth with...

Ground Pork and chicken breast (serves one) 7.25

Or Seafood (serves one) 8.95

SALADS

Larb (Beef or Chicken)* 7.95

Chopped very lean beef or chicken breast, chili, onions, lime juice, and mint leaves. Served with cabbage and lettuce.

Salad Kaik (Thai Salad) 7.95

*Romaine lettuce, cucumbers, bean sprouts, hard boiled egg, with **Peanut Sauce** dressing.*

B.B.Q. Beef Salad * 7.95

Grilled sliced lean beef, lettuce, onion, & tomato; with chili and lime juice dressing.

Nam Thok * 7.95

Grilled thinly sliced lean tender beef, special roasted rice, mint leaves, and onion with chili and lime juice dressing over lettuce.

Yum Yai Salad * 7.95

Romaine lettuce, shrimp, chicken, onion, spiced with lemon juice and chili.

Naim-Sot * 7.95

Very lean ground pork with ginger, lime juice, onion, freshly roasted peanuts, spiced with dried chili.

Yum Woon Sen (Glass Noodle Salad) * 7.95

Light and delicate glass noodles (clear bean thread noodles) with pork and shrimp with home made lime juice dressing, with onion and chili.

Squid Salad * 8.95

Tender squid gently cooked to perfection with ginger, dried chili, and lime juice dressing.

Shrimp Salad * 8.95

Shrimp, lemon grass, mint leaves, cilantro, red onion, dried chili, and lime juice, really good.

Duck Salad * 8.95

Wonderful BBQ duck over lettuce, with sliced cucumber, tomato, red onion, garlic, lime juice, cilantro and chilies.

Chicken Sesame Salad 7.95

Chicken breast and crunchy napa cabbage with a light and tangy dressing, crunchy wonton skins and roasted almonds.

Som Tham (Green Papaya Salad) * 7.95

A wild and exotic favorite throughout Thailand, crisp green papaya, with crushed peanuts, lime juice, and palm sugar, green chiles, dried shrimp, garlic, green beans, and tomatoes.

Star of Siam Green Salad 3.95

Dinner salad with romaine lettuce, purple cabbage, tomatoes, carrots, and cucumbers, with our home made sesame seed dressing.

NOODLES

Pad Thai * 7.95

Thin rice noodles with shrimp and chicken, egg, bean sprouts, and ground peanuts.

Pad-see-eu

Rice noodles (seasoned with black bean), broccoli, and egg with...

Choice of Beef, Pork, Chicken, or Vegetarian 7.95

or Shrimp 8.95

or Combination 8.95

Lad-na Noodles

Rice Noodles with broccoli, in a light bean sauce with...

Choice of Beef, Pork, Chicken, or Vegetarian 7.95

or Shrimp or Seafood 8.95

or Combination 8.95

Chow Mein

Fresh, (soft not crispy), chow mein noodles and assorted vegetables with...

Choice of Beef, Pork, Chicken, or Vegetarian 7.95

or Shrimp 8.95

or Combination 8.95

Pad Kee Mao * (Spicy Drunken Noodles)

Wide rice noodles with tomatoes, mint leaves, green chilies and roasted garlic on a bed of romaine lettuce with...

Choice of Beef, Pork, Chicken, or Vegetarian 7.95

or Shrimp 8.95

or Combination 8.95

Pad Woon Sen (Stir-fried Glass Noodles)

Soft clear glass noodles stir fried with vegetables, egg, and black mushrooms with...

Choice of Beef, Pork, Chicken, or Vegetarian 7.95

or Shrimp 8.95

or Combination 8.95

Kui-tio Pad Gai 7.95

Wide rice noodles stir fried with roasted garlic, green onions, and chicken (or vegetarian) on a bed of romaine lettuce. A great dish from Central Thailand.

RICE

Thai Fried Rice

Not your typical fried rice, this one is good! Healthy, not greasy.

Choice of Beef, Pork, Chicken, or Vegetarian 7.95

Or Shrimp 8.95

Or Combination (Beef, Chicken, Pork, and Shrimp) 8.95

Thai Pineapple Fried Rice

Same as above, with chunks of pineapple from Thailand

Choice of Beef, Pork, Chicken, or Vegetarian 7.95

Or Shrimp 8.95

Or Combination (Beef, Chicken, Pork, and Shrimp) 8.95

Spicy Thai Fried Rice *

Fried rice with Thai green chillies, roasted garlic, green onion, brown onion, and cilantro.

Choice of Beef, Pork, Chicken, or Vegetarian 7.95

Or Shrimp 8.95

Or Combination (Beef, Chicken, Pork, and Shrimp) 8.95

Sticky Rice 2.00

A special kind of rice from Northern Thailand (not sweetened).

Brown Rice 1.50 per person

Hearty California grown brown rice.

Steamed Rice (Thai Jasmine Rice) 1.00 per person

Premium steamed rice from Thailand (the variety called Jasmine rice).



SEAFOOD

Whole Pacific Pompano fish with chili sauce * 16.95

Whole Pompano deep fried until crispy, topped with a wonderful chili, basil sauce.

Whole Pacific Pompano fish with ginger sauce 16.95

Whole Pompano deep fried until crispy, topped with a ginger, black mushroom sauce.

Spicy Cat Fish * 14.95

Wonderful Cat Fish fillets with mint leaves, garlic, and green chiles. Yes!

Siam Apple Trout 14.95

Trout whole (butterfly cut) in a light tempura batter, served with a wonderful green apple salsa with lime juice, green chili, garlic, palm sugar, dried shrimp and cilantro. An adventure!

Spicy Scallops * 14.95

Tender, large Japanese scallops stir fried with straw mushrooms, chili, mint, and garlic. Really good.

Garlic Squid 8.95

Tender squid gently stir-fried with garlic, cilantro, and black pepper.

Spicy Seafood Combination * 14.95

Cat fish, shrimp, squid, New Zealand green tipped mussels, gently cooked to perfection, with chili, mint, and garlic.

Shrimp with Thai-Indian Curry * 10.95

Large tender Shrimp in a rich Thai-Indian style (yellow) curry sauce, with straw mushrooms, celery, onions, and green bell peppers.

Garlic Shrimp 10.95

Large, tender Shrimp richly flavored with garlic, cilantro, and black pepper.

Sweet and Sour Shrimp 8.95

Tempura battered shrimp with onion, green bell peppers, tomatoes, pineapple and home made sweet and sour sauce.

Shrimp with Baby Corn and Mushrooms 8.95

Shrimp with baby corn, onions, green onions, and straw mushrooms, in a brown sauce.

Pud Preg-King Shrimp * 8.95

Tender Shrimp stir fried with fresh green beans, chili paste and Thai spices.

Shrimp Tempura (8) 8.95

Tempura battered shrimp served with our special dipping sauce.

B.B.Q. Shrimp 10.95

Shrimp marinated and barbecued on skewers with a special sauce.

Spicy Squid * 8.95

Tender squid in a wild chili, mint, and garlic sauce with green bell peppers.

ENTREES, CURRIES, AND STIR-FRIED DISHES

Duck Curry * 8.95

Wonderful red coconut milk curry made with tender roast duck, chunks of Thai pineapple, tomatoes and green bell pepper.

Crying Tiger Rib-eye Steak 13.95

The most tender rib-eye steak is marinated in ginger, garlic, and cilantro served with a extra special spicy sauce popular along the Mekong River.

Beef or Chicken Teriyaki 7.95

Well seasoned slices of lean beef or chicken breast with garlic, black pepper and Teriyaki sauce, served with our home made dipping sauce.

Thai Pepper steak (Beef or Chicken) 7.95

Well seasoned slices of lean beef or chicken breast with green bell peppers, celery, onions and garlic in a rich black pepper brown sauce.

Lemon Chicken 7.95

Sliced chicken breast in a tempura batter with a sweet and sour lemon sauce.

Orange Peel Beef 7.95

Sliced lean beef with a sweet and tart orange peel sauce (with special imported orange peel).

Beef or Chicken with Oyster Sauce and Broccoli 7.95

Thinly sliced lean beef or chicken breast in a rich oyster sauce with garlic and broccoli.

B.B.Q. Chicken half 7.95 whole 14.95

Organic California chicken marinated in exotic Thai spices, grilled, and served (on the bone) with our delicious sweet and sour dipping sauce.

B.B.Q. Baby Back Ribs 13.95

A large, full rack of meaty and tender baby back pork ribs marinated in Thai spices, and smothered with our own delicious Thai BBQ sauce.

The following entrees are ala carte and can be ordered with...

Choice of Chicken, Pork, Beef, or Vegetarian. 7.95

Or Shrimp (some use larger shrimp and cost more, as below) 8.95

Ga-pao Mint leaves * (Chicken, beef, pork, (large shrimp 10.95), or veg with Mint leaves)

Stir fried with Mint leaves, green bell peppers, garlic, and green chiles. Lots of flavor!

Pad King Ginger * (ginger and black mushrooms)

Fresh ginger, black mushrooms, and green bell peppers, in a light bean sauce.

Stir fried Vegetables (Chicken, beef, pork, shrimp, or veg)

Fresh broccoli, snow peas, carrots, mushrooms, and onions in a light bean sauce with chicken, beef, pork, shrimp, or veg.

Sweet and Sour (Tempura battered: Chicken, beef, pork, shrimp, or veg)

Onion, bell peppers, Thai pineapple and home made sweet and sour sauce.

Cashews and dried chili * (Chicken, beef, pork, shrimp, or veg)

Roasted whole cashews and bamboo shoots with roasted chili pods.

Kung Pao * (Chicken, beef, pork, (large shrimp 10.95), or veg)

Roasted whole peanuts, onions, and roasted chili pods.

Red Curry * (large shrimp 10.95)

An exotic red coconut milk curry with mint leaves, bamboo shoots and green and red bell peppers.

Yellow Curry * (large shrimp 10.95)

Yellow coconut milk curry with potatoes, green bell peppers, and onions.

Green Curry * (large shrimp 10.95)

A wonderful green curry with coconut milk, mint leaves, bamboo shoots, and green bell peppers.

Panang Curry * large shrimp 10.95

A kind of red curry, panang is made with coconut milk, ground peanuts, green bell peppers and special organic Kaffir lime leaves.

Thai-Indian Curry * (large shrimp 10.95)

Thai-Indian style (yellow) curry sauce, with mushrooms, celery, onions, and green bell peppers.

Garlic (Chicken, beef, pork, (large shrimp 10.95) or veg.)

Richly flavored with garlic, cilantro, and black pepper.

Pud Preg-King * (green beans with chili paste)

Fresh green beans and green bell peppers stir fried with chili paste, Thai spices and your choice of meat.

Snow peas (Chicken, beef, pork, shrimp, or veg)

Fresh snow peas stir fried with onions, mushrooms, and carrots in a light bean sauce with your choice of meat.

Baby Bok Choy (Chicken, beef, pork, shrimp, or veg)

Fresh Baby Bok Choy stir fried with garlic in a light bean sauce with your choice of meat.

Pa Ram

Steamed broccoli is topped with your choice of meat (or veg) smothered with Thai peanut sauce. This is a great dish!

VEGETARIAN (Other items are available vegetarian-style too)

Thai Vegetarian Egg Rolls (4) 4.95

Glass noodles, black mushrooms, cabbage, & celery; with dipping sauce.

Vegetarian Mee-Krob 7.95

Unique, crunchy, sweet, and aromatic noodles. A Star of Siam speciality.

Vegetarian Hot and Sour Soup * (serves one) 4.75

Vegetables and mushrooms in a rich broth of Thai spices, lemon grass, and lime juice and chilies.

Vegetarian Coconut Milk Soup * (serves one) 4.75

Vegetables and mushrooms in a exotic broth of coconut milk, lime juice, galanga, and other Thai spices.

Stir Fried Vegetables (available steamed) 7.95

Fresh broccoli, broccoli, snow peas, carrots, mushrooms, onions, and bamboo shoots in a light bean sauce (also available steamed, without the sauce).

Spicy Thai Egg Plant (seasonal) * 7.95

Fresh Thai egg plant (not American egg plant), stir fried with mint leaves, garlic, chilies and green and red bell peppers.

Thai Egg Plant (seasonal) 7.95

Fresh Thai egg plant (not American egg plant), stir fried in a garlic and black bean sauce.

Stir-fried Broccoli 7.95

Fresh broccoli stir fried with garlic in a light bean sauce.

Vegetable Fried Rice (available without eggs) 7.95

Pineapple Vegetable Fried Rice (available without eggs) 7.95

Spicy Vegetable Fried Rice (available without eggs) 7.95

Substitute Brown Rice add \$2

Thai Vegetable or Tofu Curry (red, green or yellow) * 7.95

Vegetable Tempura 7.95

Vegetable Pad Thai * (Tofu optional, available without eggs) 7.95

Garlic Vegetables or Garlic Tofu 7.95

Fried Tofu and lettuce with rich garlic, cilantro, and black pepper.

Sweet and Sour Tofu 7.95

Tofu with onion, bell pepper, pineapple and home made sweet and sour sauce.

BEVERAGES

WORLD CLASS BEER

Singha (Thailand) small 4.00 large 6.50

Sapporo (Japan) large 6.50

Tsingtao (China) 4.00

Anchor Steam Beer (America) 4.00

Heineken (Holland) 4.00

Lite Beer (Miller) 3.50

Miller Genuine Draft 3.50

New!

*Martinis and Mojitos
see page one*

SAKE & PLUM WINE

Hakutsuru Premium Japanese Sake 4.25

Takara Japanese Plum Wine glass 5.25, bottle 14.95

CALIFORNIA TABLE WINE

Merlot, Chardonnay, White Zinfandel, Chablis
glass 4.95; ½ carafe 10.95; carafe 17.95

COFFEE, TEA, SOFT DRINKS

Thai Iced Tea 1.95

Thai Iced Coffee 1.95

Oliang (Thai coffee without cream) 1.95

Tropical Iced Tea *Tropical brewed iced tea,
with lemon (refills free)* 1.95

Hibiscus Iced Tea *Hibiscus flower iced tea* 1.95

Raspberry Iced Tea 1.95

Calistoga Water *Sparkling mineral water
with a twist of lemon* 1.95

Red or Green Thai soda 1.95

Coke, Diet Coke, Sprite, Root Beer 1.95

Pink Lemonade 1.95

Hot Coffee 1.50

Hot Jasmine Tea (per person) 1.50

Green Tea (per person) 1.50

DESSERTS

Thai coconut ice cream 3.50

Thai coconut ice cream with Thai tropical fruit.

Japanese Green Tea ice cream 3.50

Premium Green Tea ice cream.

Japanese Mochi ice cream 2.95

*Japanese ice cream wrapped in Mochi: Green Tea,
Chocolate, Mango, Coffee or Vanilla.*

Mango with sticky rice (seasonal) 6.95

Italian ice cream truffles 3.50

Italian ice cream choose from:

Dark Amour rich chocolate gelato with raspberry sorbetto covered with dark chocolate; **White Amour** white chocolate gelato with strawberry sorbetto covered with white chocolate; **Turtle** butter pecan gelato covered with pecans and dark chocolate.

Wine Corkage charge \$8

Star of Siam

Lunch Specials

Served 11-3 Daily

\$6.95

Each of the following serve one person and come with Steamed Rice and Chicken Vegetable Soup or Green Salad with home made sesame seed dressing.

(Brown Rice or Fried Rice add \$1.00)

- ① Thai B.B.Q. Chicken
- ② Yellow Chicken Curry
- ③ Cashew Chicken
- ④ Beef with Broccoli and Oyster sauce
- ⑤ Pork with Ginger and Black Mushrooms
- ⑥ Stir-fried Chicken with mixed Vegetables
- ⑦ Glass noodles with Chicken and Vegetables
- ⑧ Thai Pepper Steak
- ⑨ Chicken with Green Beans and Almonds
- ⑩ Pud Preg-King Chicken (green beans with chili paste)
- ⑪ Shrimp with Baby Corn (7.95)
- ⑫ Chicken with Mint Leaves (7.95)
- ⑬ Teriyaki Salmon (8.95)
- ⑭ Garlic Salmon (8.95)
- ⑮ Steamed Lemon Trout (8.95)

Most of these can be ordered Vegetarian Style

THAI DINNER COMBINATIONS

(FOR TWO OR MORE)

"BANGKOK" DINNER #1

11.95 per person

Wonton soup

Egg roll

Chicken with ginger and black mushrooms

Chicken with cashews and dried chili pods

Steamed rice

If three people add beef with broccoli and oyster sauce

If four people add chicken stir fried with glass noodles

"PATTAYA" DINNER #2

13.95 per person

Chicken with coconut milk soup

Mee-krob

Ga-pao beef with mint leaves and garlic

Stir fried vegetables

Steamed rice

If three people add pork with green beans and chili paste

If four people add Pad King Ginger pork

"ISSAN" DINNER #3

14.95 per person

Hot and sour shrimp soup

Som tham (green papaya salad)

Beef Larb

BBQ chicken (half)

Sticky rice

If three people add spicy squid

If four people add garlic pork

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