



**Kanom Tuay Pana Cotta (d) \$15**

pandan pana cotta topped with salted coconut cream served with fresh fruits + crumble.

**LOUDER LOUDER**  
ลาวต๋อย  
THAI RESTAURANT



**Mango Cheesecake (d) \$15**

housemade cheesecake+ a bed of crumble & refreshing mango sauce.



**OPENING HOURS:**

LUNCH SUN-THU 11-3 PM

DINNER SUN-THU 5- 9 PM

FRI-SAT 5- 10 PM

(KITCHEN CLOSSES 30 MINS BEFORE CLOSING TIME)

47 LAKE ST, NORTHBRIDGE | T. 0402717555

WWW.LOUDERLOUDER.COM.AU

f LOUDERLOUDERRESTAURANT

ig LOUDERLOUDER\_RESTAURANT

# Starter

- **Seared Half-Shell Shark Bay Scallops (gf,n) \$21** หอยเชลล์ย่าง  
Scallops | Sliced apples, radish & roasted almonds+light spicy salad sauce.
- **Thai Chicken Satay (d,gf,n) \$15** 🍴 ไก่สะเต๊ะ  
Grilled chicken satay skewers | Cucumber relish & peanut sauce.
- **Tofu Satay (gf,n) \$12** เต้าหู้ทอด  
Deep Fried Tofu | Cucumber relish & peanut sauce.
- **Thai Pork Sausages \$14** ไส้กรอกอีสาน  
Grilled fermented pork sausages | Chilli, ginger & cucumber.
- **Fried Chicken Wing \$15** ปีกไก่ทอด  
Deep fried battered chicken wings | Sweet chilli sauce.
- **Taro Spring Roll (v) \$13** ปอเปี๊ยะทอด  
Taro and mixed vegetable filling.
- **Grilled BBQ Chicken \$17** ไก่ย่างแบบ  
Grilled Thai style marinated chicken maryland | Issan style dipping sauce.
- **Thai Beef Salad \$25** สลัดเนื้อย่าง  
Thai style marinated sliced beef scotch fillet | Salad & Issan style sauce.
- **Salt & Pepper Squid \$16** ปลาหมึกทอด  
Squid | Spicy mayonaise sauce.
- **Salmon Rocket Roll (gf) \$16** 🌶️ 🍴 แซลม่อนโรล  
Salmon sashimi | Thai spicy sauce & salad.
- **Coffin Bay Oysters (gf) 6: \$24 | 12: \$39** 🌶️ หอยนางรมสด  
Coffin Bay Oysters | Thai spicy sauce, fried onion, garlic & dill.



# Fish

- **Lime & Garlic (gf) \$42** 🌶️ 🍴 ปลากระพงนึ่งมะนาว | Approx. wait time 25 mins!  
Steamed whole barramundi fish | lime, chilli, garlic & coriander.
- **Ginger & Spring Onion \$42** 🍴 ปลากระพงนึ่งซีอิ๊ว | Approx. wait time 25 mins!  
Steamed whole barramundi fish | spring onion, soy sauce, sesame oil & ginger.
- **3-Flavours Barra \$42** 🍴 ปลากระพงทอดรส  
Deep fried whole barramundi fish | Louder Louder's special sauce.

# Main

- **Pad Thai (gfo,n,vo) Prawn \$27 | Seafood \$29** ผัดไทยกุ้ง | ผัดไทยทะเล  
Stir-fried rice noodle | Egg, tofu, peanut, bean sprout, Louder Louder's Pad Thai sauce.
- **Chicken Cashew Nut (n) \$26** ไก่ผัดเม็ดมะม่วง  
Deep fried battered chicken | Capsicum, spring onion, chili paste & cashew nut.
- **Signature Crispy Pork Belly (d) \$25** 🍷 หมูทอดเจ๊จ  
Deep fried special battered pork belly | Issan style sauce & sweet chilli sauce.
- **Roasted Pork Belly Chilli & Basil \$28** 🌶️🍷 กะเพราหมูกรอบ  
Stir-fried roasted pork belly | Garlic, chili, snake bean, & Thai sweet basil.
- **Stir Fry Seasonal Vegetable (vo) \$22** ผัดผักรวม  
Seasonal vegetable | Oyster sauce & garlic.



- **Signature Slow-Cooked Pork Knuckle 🍷**  
**\$47 leg | \$28 half leg** ขาหมู  
Louder Louder's special recipe – 24 hours slow-cooked premium pork knuckle with spice, herbs & coriander.
- **Chilli & Basil Squid \$26** 🌶️ กะเพราปลาหมึก  
Stir fried squid | Garlic, chilli, snake bean, & Thai sweet basil.
- **Stir Fried Prawn & Asparagus \$26** ผัดหน่อไม้ฝรั่งกุ้ง  
Prawn | Asparagus, snow pea & garlic.
- **Pad Cha Soft Shell Crab \$26** 🌶️🍷 ปูต้มผัดฉ่า  
Stir fried lightly battered soft shell crab | Black pepper corn, kra chai & chilli.
- **Pad Cha Seafood \$29** 🌶️ ผัดฉ่าทะเล  
Stir fried squid, prawn, mussel with spicy sauce | Black pepper corn, kra chai & chilli.
- **Stir fried Thai Style Chilli Mussel (n) \$25** ผัดหอยแมลงภู่  
Stir fried green lipped mussel | Chilli paste, garlic & Thai sweet basil.
- **Roasted Pork Belly & Chinese Broccoli \$28** 🌶️ ผัดคะน้าหมูกรอบ  
Stir-fried roasted pork belly | Chinese Broccoli, garlic & chilli.



- **Tiger Prawn Shrimp Paste Fried Rice \$32** 🌶️🍷 ข้าวผัดมันกุ้งลายเสือ  
Stir fried rice with oil shrimp paste & grilled tiger prawn | Red onion, spring onion & garlic.
- **Prawn Pineapple Fried Rice \$27** ข้าวผัดสับปะรดกุ้ง  
Stir-fried rice & prawn | Pineapple slices, curry powder & 'pepper'.
- **Fried Rice Chicken \$25 | Prawn \$27 | Seafood \$29** ข้าวผัด  
Stir-fried rice & chicken | Egg & spring onions.

## Hot Pot

- **Spicy Tom Yum (d,n) Prawn \$29 | Seafood \$32** 🌶️🍷  
Spicy sour soup with prawn | seafood (squid, prawn, mussel), chilli jam, mushroom, milk & Thai herbs. ต้มยำกุ้ง | ต้มยำทะเล
- **Poh Tak Seafood (gf) \$32** 🌶️  
Spicer version tom yum in clear broth with squid, prawn, mussel | Thai herbs, mushroom & chilli | ป๊ะแตกทะเล
- **Pork Soft Bone Soup (gf) \$27** 🌶️  
Spicy sour clear broth with stewed pork soft bone | roasted dried chili & Thai herbs. ต้มแซ่บกระดูกหมูอ่อน
- **Tom Kha Gai (gf) \$27**  
Spicy sour coconut soup with boneless chicken Maryland | mushroom, roasted dried chili & Thai herbs. ต้มข่าไก่
- **Oom Chicken (gf) \$26** 🌶️🌶️  
Spicy Thai herbs paste with boneless chicken maryland | sawtooth coriander, dill & 'fish anchovy sauce' อ่อมไก่

## Degustation Menu

### Shark Bay Scallops Ob Woon sen \$29

Ob woonsen is a classic Thai dish featuring scallop meats & glass noodles, deliciously seasoned with sesame oil, garlic, ginger & celery. All it's cooked in one pot with fresh herbs like black pepper, chilli & vegetable.

In Thai, Ob (Casseroled)+  
Woon sen (Glass noodle).

หอยเชลล์อบวุ้นเส้น



### Exmouth Tiger Prawns "Pla-goong" \$35

Chargrilled Exmouth tiger prawns served with chopped lemongrass, shallots & chilies and drizzled in a deliciously spicy Thai salad dressing.

ปลาทู๋งลายเสือย่าง



### Phed-Mak Pad Kaprao Beef \$26

Phed-Mak in Thai means very spicy.

Pad kaprao is one of the most popular & the most beloved Thai street food dish of all time.

It's a combination of stir fried ground beef, chilies, garlic & fragrant Thai sweet basil. (dry version)

กะเพราเนื้อสับเผ็ด



## Curry

- *Massaman Beef Ribs Curry (gf,n) \$40* 🍛  
ซีโครงเนื้อมัสมั่น  
**Louder Louder's signature dish** –48 hours slow cooked short beef rib with special recipe aromatic massaman curry served with roasted potato & fresh pineapple.
- *Green Maryland Fillet Chicken Curry (gf) \$28* 🍛🌶️🌶️  
แกงเขียวหวานไก่  
Slow-cooked boneless chicken Maryland fillet green curry, bamboo shoots, Thai eggplants & Thai sweet basil.
- *Red Duck Curry \$30*  
แกงเผ็ดเป็ดย่าง  
Roasted Duck in a slightly sweet red curry sauce & seasonal tropical fruits.
- *Panang Pork Curry (gf) \$26*  
แกงพะแนงหมู  
Pork sliced panang curry | kaffir lime leave & chilli.

# Thai Spicy Salad 🌶️

- **Som Tum Thai (gf,n,vo) \$22** 🌶️ 🌶️ ลืมตำไทย  
Hand chopped green papaya | chilli, tomatoes, snake bean, peanut & dried shrimp.
- **Som Tum Thai Soft Shell Crab (n) \$25** 🌶️ 🌶️ 🍷 ลืมตำไทยปูนิ่มทอด  
Hand chopped green papaya | Som Tum Thai version + battered soft shell crab.
- **Som Tum Thai Prawn (gf,n) \$27** 🌶️ 🌶️ ลืมตำไทยกุ้ง  
Hand chopped green papaya | Som Tum Thai version + prawns.
- **Som Tum Pu Plara (gf) \$22** 🌶️ 🌶️ ลืมตำปูปลาร้า  
Hand chopped green papaya | chilli, tomatoes, snake bean, \* tiny salted crab & fish anchovy sauce \*.
- **Som Tum Plara + Raw Prawn (gf) \$27** 🌶️ 🌶️ ลืมตำปลาร้ากุ้งสด  
Hand chopped green papaya | Som Tum Pu Plara version + Raw Prawn & fish anchovy sauce.
- **Som Tum Luang Pra Bang (gf) \$22** 🌶️ 🌶️ ลืมตำหลวงพระบาง  
Sliced green papaya | Thai herbs, num pu & \* fish anchovy sauce \*
- **Num Tok Kor Moo Yang \$26** 🌶️ 🌶️ น้ำตกคอหมูย่าง  
Grilled fatty pork jowl salad | with herbs & roasted dried chilli.
- **Miang Kor Moo Yang \$28** 🍷 🌶️ 🌶️ เมี่ยงคอหมูย่าง  
Grilled fatty pork jowl with fresh salad | spicy seafood sauce & rice vermicelli.

- **Grilled Chicken Liver Skewers (2) \$12** 🌶️ 🌶️ 🌶️ ตับไก่ย่าง  
Grilled marinated Thai style chicken livers.
- **Minced Duck Salad (gf) \$27** 🌶️ 🌶️ 🍷 ลาบเป็ด  
Duck minced salad | herbs & roasted dried chilli.
- **Minced Pork Salad (gf) \$22** 🌶️ 🌶️ ลาบหมู  
Pork minced salad | herbs & roasted dried chilli.
- **Larb Salmon \$27** 🌶️ 🌶️  
Lightly battered salmon cubes | herbs & roasted dried chilli.
- **Spicy Salmon Salad (gf) \$27** 🌶️ 🌶️ 🌶️ ยำแซลมอนสด  
Raw salmon | Mixed Thai herbs, corn, chilli & \* fish anchovy sauce \*
- **Spicy Glass Noodle & Seafood Salad (gf) \$27** 🌶️ 🌶️ 🌶️ ยำวุ้นเส้นทะเล  
Glass noodle with minced pork, squid, prawn, mussel | Mixed Thai herbs & chilli.
- **Goong Chae Nam-pla (gf) \$24** 🌶️ 🌶️ 🍷 กุ้งแช่น้ำปลา  
Raw prawn | lightly tossed with garlic, chilli & spicy seafood sauce..
- **BBQ Pork Ribs (d) - Full rack- \$37** 🌶️ 🌶️ 🌶️ ซีโครงหมูย่าง  
Grilled marinated slow cooked full rack of pork ribs with our Louder Louder's special sauce with sprinkles of ground rice and \*chilli flakes\*.



Miang Kor Moo Yang



Larb Salmon



# VEGAN

- Taro Spring Roll ปอเปี๊ยะทอด \$12
- Deep Fried Tofu + Green Salad สลัดเต้าหู้ทอด \$16
- Steamed Tofu & Ginger เต้าหู้นึ่งซีอิ๊ว \$20
- Vegan Som Tum Thai (gf,n) ล้มตำเจ \$22
- Stir Fried Vegan Seasonal Vegetable (gfo) ผัดผักเจ \$22
- Vegan Fried Rice (gfo) ข้าวผัดเจ \$23
- Vegan Pineapple Fried Rice ข้าวผัดสับปะรดเจ \$23
- Vegan Pad Thai (gf,n) ผัดไทยเจ \$23
- Vegan Massaman Curry (gf,n) มัสมันเจ \$25
- Vegan Green Curry (gf) 🌶️ แกงเขียวหวานเจ \$25

not 100% vegetarian due to using the same kitchen equipment.

## Side Dish

- Steamed Jasmine Rice \$4
- Sticky Rice \$5
- Coconut Rice \$5
- Fried Egg \$4
- Satay Sauce (n) \$3
- Chopped Red Bird's Eye Chillies \$1

Here at Louder Louder, some dishes, you can choose your own level of spiciness according to your liking since we know that every one of us have different levels of tolerance to spicy food.

For those who never experience Thai level of spiciness before, it is best to start with Little Loud!

### # Louder Louder's Spicy Levels

- Little Loud (Mild)
- Loud (Medium) >> Standard Level
- Louder (Hot)
- Louder Louder (Super Spicy!)

### # Dietary Requirement

please check the sign in each dish

- v Vegetarian (with egg)
- vo Vegan option available (without egg)
- gf Gluten free
- gfo Gluten free option
- n Contains nut
- d Contains dairy product

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, & wheat (gluten).

**We cannot guarantee that any of our products are 100% allergen free.**

# All prices are GST inclusive

# Prices, ingredients & food availability are subjected to change without prior notice

# Any food intolerance, please kindly advise our staff

# 15% surcharge on public holidays

# No split payment

# 50c per take away container



Thai Milk Tea Slushie

# THAI TABLE BANQUET SETS

## T&C

- MINIMUM 4 PEOPLE IS REQUIRED.
- SET MENU APPLIES TO ALL & EVERYONE WHEN BEING SELECTED.
- ANY ALLERGIES & SPECIAL DIET REQUIREMENTS WILL BE OFFERED ALTERNATIVE/ SUBSTITUTION DISHES.
- GROUP BOOKING OF 10 & MORE WILL BE REQUIRED TO HAVE BANQUET SET MENU SELECTED.
- KIDS BETWEEN 7-12 YO WILL BE REQUIRED TO HAVE ONE OF OUR KIDS SET MENU. [1 KID/ 1 SET]

## KIDS SET MENU

\$20 /SET

- CHICKEN WINGS/ BBQ CHICKEN  
WITH CHIPS/ STEAMED RICE/ STICKY RICE  
JUICE/ SOFT DRINK
- FISH & CHIPS  
JUICE/ SOFT DRINK

LOUDER LOUDER

# THAI TABLE CLASSIC SET \$45 PP

MIN 4 PP

## GRILLED BBQ CHICKEN

Grilled Thai style marinated chicken maryland | Issan style dipping sauce.

## TARO SPRING ROLL (V)

Crispy Pastry Rolls | Taro and mixed vegetable filling.

## SOM TUM THAI (GF,N,VO) 🌶️

Spicy Green Papaya Salad | Traditional hand chopped green papaya with chilli, tomatoes, snake beans, Thai pea eggplant, peanuts and dried shrimp.

## GREEN MARYLAND CHICKEN CURRY (GF,VO) 🌶️🌶️

Marinated Boneless Chicken Maryland Green Curry | bamboo shoots, Thai eggplants & Thai sweet basil.

## CHICKEN CASHEW NUTS (N)

Deep fried battered chicken | capsicum, spring onion, chili paste & cashew nut.

## PADTHAI PRAWN (GFO,N,VO)

Stir-fried rice noodle | egg, tofu, peanut, bean sprout, Louder Louder's Pad Thai sauce.

## BBQ PORK RIBS (D)

Grilled marinated slow cooked full rack of pork ribs with our Louder Louder's special sauce with sprinkles of ground rice and chilli flakes.

## STEAMED RICE

Steamed premium jasmine rice.

LOUDER LOUDER

# THAI TABLE SIGNATURE SET \$55PP

MIN 4 PP

## THAI CHICKEN SATAY (D,GF,N)

Grilled Chicken Satay Skewers | cucumber relish & peanut sauce.

## SALMON ROCKET ROLL (GF) 🌶️

Salmon belly sashimi | Thai style seafood sauce & salad.

## THAI BEEF SALAD

Thai style marinated sliced beef scotch fillet | Salad & Issan style sauce.

## BEEF RIB MASSAMUN CURRY (GF,N, VO)

Louder Louder's signature dish | 48 hours slow cooked short beef rib with special recipe aromatic massaman curry served with roasted potato & fresh pineapple.

## 3-FLAVOURS BARRA

Deep fried whole barramundi fish | Louder Louder's special sauce.

## SPICY TOM YUM PRAWN HOT POT (D,N) 🌶️

Prawn | chili jam, mushroom, milk, lemongrass, kaffir lime leave, coriander.

## WHOLE LEG SLOW COOKED PORK KNUCKLE

Slow-cooked pork knuckle | Chinese broccoli, spice, coriander.

## STEAMED RICE

Steamed premium jasmine rice.

LOUDER LOUDER

# THAI TABLE PREMIUM SET \$65 PP

MIN 4 PP

## HALF-SHELL SEARED SCALLOPS (GF,N)

Scallops | Sliced apple, shallots & roasted almonds mixed with refreshing light spicy salad sauce.

## THAI CHICKEN SATAY (D,GF,N)

Grilled Chicken Satay Skewers | cucumber relish & peanut sauce.

## SALT & PEPPER SQUID

Squid | Sweet chilli mayonaise sauce.

## THAI BEEF SALAD

Thai style marinated sliced beef fillet | salad & Issan style dipping sauce.

## BEEF RIB MASSAMUN CURRY (GF,N, VO)

Louder Louder's signature dish | 48 hours slow cooked short beef rib with special recipe aromatic massaman curry served with roasted potato & fresh pineapple.

## EXMOUTH TIGER PRAWN PLA-GOONG 🌶️

Chargrilled Exmouth Tiger Prawn | Chopped lemongrass, shallots, chillies & drizzled in a deliciously spicy Thai salad dressing.

## SPICY TOM YUM SEAFOOD HOT POT (D,N) 🌶️

Prawn, Squid, Green lib Mussel | chili jam, king oyster mushroom, milk, lemongrass, kaffir lime leave, coriander.

## LIME & GARLIC (GF) 🌶️

Steamed whole barramundi fish | lime, chilli, garlic & coriander.

## STEAMED RICE

Steamed premium jasmine rice.

## COMPLIMENTARY DESSERT



LOUDER LOUDER  
**SET MENU**  
**VEGAN \$39PP**

INDIVIDUAL CHOICE MENU

MIN 2 PP

**STARTERS**

(1) Choice of

**TARO SPING ROLLS**

Crispy Pastry Rolls | Taro & mixed vegetable filling.

**DEEP FRIED TOFU SALAD**

Deep Fried Tofu | Mixed salad + chilli apple cider sauce

**MAIN**

(1) Choice of

**VEGAN MASSAMUN CURRY (GF,N)**

Seasonal vegetable + special recipe aromatic massaman curry served with roasted potato & fresh pineapple.

**VEGAN GREEN CURRY (GF) 🌶️**

Seasonal vegetable | bamboo shoots, Thai eggplants & Thai sweet basil.

**VEGAN PADTHAI (GF,N)**

Stir-fried rice noodle | seasonal vegetable, tofu, peanut, bean sprout, Louder Louder's vegan Pad Thai sauce.

**VEGAN FRIED RICE (GF)**

Stir-fried rice & seasonal vegetable.

**SIDE**

**STEAMED RICE**

Steamed premium jasmine rice.

LOUDER LOUDER  
**SET MENU**  
**LITTLE LOUD \$45 PP**

INDIVIDUAL CHOICE MENU

MIN 2 PP

**STARTERS**

(1) Choice of

**THAI CHICKEN SATAY (D,GF,N)**

Grilled Chicken Satay Skewers | cucumber relish & peanut sauce.

**SALT & PEPPER SQUID**

Squid | Sweet chilli mayonaise sauce.

**SALMON ROCKET ROLL (GF) 🌶️**

Salmon belly sashimi | Thai style seafood sauce & salad.

**THAI PORK SAUSAGES**

Salmon belly sashimi | Thai style seafood sauce & salad.

**MAIN**

(1) Choice of

**RED DUCK CURRY**

Roasted Duck in a slightly sweet red curry sauce & seasonal tropical fruits.

**GREEN MARYLAND FILLET GREEN CURRY (GF) 🌶️🌶️**

Slow-cooked boneless chicken Maryland fillet green curry, bamboo shoots, Thai eggplants & Thai sweet basil.

**PHED-MAK PAD KAPRAO BEEF 🌶️🌶️**

It's a combination of stir fried ground beef, chillies, garlic & fragrant Thai sweet basil. (dry version)

**PADTHAI SEAFOOD (GFO,N)**

Stir-fried rice noodle | egg, tofu, peanut, bean sprout, Louder Louder's Pad Thai sauce.

**ROASTED PORK BELLY CHILL & BASIL 🌶️**

Stir-fried roasted pork belly | Garlic, chili, snake bean, & Thai sweet basil.

**TIGER PRAWN SHRIMP PASTE FRIED RICE**

Stir fried rice with oil shrimp paste & grilled tiger prawn | Red onion, spring onion & garlic.

**MIANG KOR MOO YANG**

Grilled fatty pork jowl with fresh salad | spicy seafood sauce & rice vermicelli.

# PRIVATE FUNCTION PARTY

*Stir fried  
Thai Style  
Chilli Mussel*



**Good  
Food  
Brings  
People  
Together**

Capacity: up to 25 people

| TIME         | DAY       | *MINIMUM SPEND* |
|--------------|-----------|-----------------|
| 11 AM - 3 PM | EVERY DAY | \$800           |
| 5 PM - 9 PM  | MON - THU | \$1000          |
| 5 PM - 10 PM | FRI - SAT | \$1500          |
| 5 PM - 9 PM  | SUN       | \$1200          |

Bookings T&Cs : \$300 deposit is required to secure the booking.  
Spend the minimum amount on Food & Drinks .  
Extra charge applies if stay longer than the time limit.



คาราโอเกะ

# Lunch Special

Available Monday - Friday  
11.00 am - 03.00 pm only

[Excluding public holidays]



## Signature Lunch

- Grilled Fatty Pork Jowl + Rice | ข้าวหน้าคอหมูย่าง \$18
- Grilled Beef + Rice | ข้าวหน้าเนื้อย่าง \$19
- Slow-cooked Pork Knuckle w/ egg + Rice | ข้าวขาหมู \$20
- Slow-cooked Pork Knuckle w/ egg + Egg Noodle | หมี่ขาหมู \$20
- Shrimp paste fried Rice | ข้าวผัดมันกุ้ง \$22
- Stir fried basil with roasted pork belly | ข้าวราดกะเพราหมูกรอบ \$20
- Stir fried Chinese broccoli with roasted pork belly | ข้าวคะน้าหมูกรอบ \$20
- Stir fried rice + Grilled pork jowl | ข้าวผัดคอหมูย่าง \$20

## Pick & Mix Your own lunch

- Tofu + Veg \$18
- Chicken | Pork | Beef \$19
- Prawn \$22
- Seafood \$23
- Pad Thai (n, vo) | ผัดไทย
- Fried Rice (vo) | ข้าวผัด
- Stir-Fry Basil + Rice | ข้าวราดกะเพรา
- Stir-Fry Garlic Pepper + Rice | ข้าวราดกะเทียมพริกไทย
- Green Curry + Rice (gf,vo) | ข้าวราดแกงเขียวหวาน
- Panang Curry + Rice (gf) | ข้าวราดแกงพะแนง
- Pineapple Fried Rice (vo) | ข้าวผัดสับปะรด
- Pad Se-ew | เส้นใหญ่ผัดซีอิ๊ว
- Drunken Noodle | เส้นใหญ่ผัดซีเม

