

Siam

Thai 2-course lunch menu

£ 7.95 per Person
12.00 p.m. – 3.30 p.m.

Thai and Teppan-Yaki Restaurant

Starters

- 1. KHANOME JEAB**
Steamed prawn and pork dumplings
Steamed minced prawn, pork and water chestnut, wrapped in a wonton sheet and served with sweet soya sauce.
- 2. PLA MEUK CHUB BANG TOD**
Chilli Squid
Baby Squid deep-fried in a chilli batter served with garlic mayonnaise.
- 3. KAGI AGI** ✓
Mixed vegetable tempura
Japanese style vegetables deep-fried in tempura batter served with a sweet and sour chilli dip.
- 4. POH PIA PED TOD**
Duck Spring Rolls
A special recipe of roasted duck, mixed vegetables, glass noodles wrapped in a rice dough sheet and served with a sweet and sour chilli sauce.
- 5. TOM YAM GUNG**
Hot and sour King Prawn soup
King Prawns in rich vegetable broth mixed liberally spiced with chilli, lemon-grass, lime juice, galangal, and other aromatic spices.
- 6. TOM KAH GAI**
Chicken in spicy coconut cream soup
Pieces of chicken in rich vegetable broth mixed with thin coconut cream and seasoned with lemon-grass, mushrooms, galangal, chilli and other aromatic spices.
- 7. SATAY GAI**
Chicken Satay
Lean strips of marinated chicken grilled on bamboo skewers and served with a peanut sauce and cucumber relish.
- 8. SATAY HED** ✓
Mushroom satay
Mushroom, peppers, onion and tomato grilled on bamboo sticks and served with a peanut satay sauce.
- 9. TOM YAM PAK** ✓
Hot and Sour mixed vegetable soup
Hot and sour mixed vegetable soup liberally spiced with chilli, lemon grass, lime juice and citrus leaves.
- 10. SEE KHRONG MOO BAR-BQ**
Spare Ribs
Pork ribs marinated in a home-made barbeque sauce.

Main Courses

- 11. GAENG KEAW WAN GAI**
Thai Green curry with chicken
Chicken cooked in a traditional Thai green curry paste with Thai herbs and spices, French beans, bamboo shoots and coconut cream. (medium)
- 12. GAENG MASSAMAN GAE**
Massaman curry with lamb
Lamb cooked in a mild massaman curry paste with potatoes, onions and peanuts with a smooth coconut cream.
- 13. GAENG PENANG GUNG** £2.00 extra
King Prawn Penang Curry
A spicy thick red curry with coconut cream and Thai herbs, topped with shredded kaffir lime leaves.
- 14. GAENG SAPPOROD GAI**
Pineapple curry with Chicken
A red coconut curry with pineapple, cherry tomatoes, and grapes. (medium)
- 15. PAD PRIK GAENG PED TUN** £2.00 extra
Thai red curry with Duck and green beans
Stir-fried long green beans, holy basil, and fresh peppercorns with Thai red curry paste. (hot)
- 16. GAENG GAREE GAI**
Thai mild yellow curry with Chicken
An aromatic mild and creamy yellow curry with onions and potatoes, finished with a smooth coconut cream.
- 17. PAD GAPRAO MOO SAP**
Pork stir-fried with Thai basil
Minced pork stir-fried with spring onion, green beans, garlic, chilli and Thai basil leaves. (hot)
- 18. MOO PAD MED MAMUANG HIMMAPARN**
Pork with cashew nuts
Pork stir-fried with cashew nuts, onions, mange tout, sliced carrots and crispy dried chilli.
- 19. PAD RAHD PRIK PLA** £2.00 extra
Sea Bass with sweet and sour chilli sauce
Sea Bass stir-fried and topped with a sweet and sour chilli pepper sauce with garlic, grapes, pineapple and cherry tomatoes.
- 20. GUAY TIAW PAD THAI GAI**
Pad Thai with Chicken
Thai rice noodles stir-fried with chicken, bean sprouts, spring onions, egg and ground peanuts. Served with ground chilli.

All main dishes (except #20) are served with boiled rice – fried rice £1.80 extra
✓ = suitable for vegetarians, Any main course can be served as a vegetarian dish.

A discretionary service charge of 10% will be added for groups of 6 or more.