

# Siam

Thai and Teppan-Yaki Restaurant

## Thai 2-course early sitting menu

£ 10.95 per Person

3.30 p.m. – 6.45 p.m.

### Starters

- TOD MAN PLAH**  
*Spicy Thai fish cakes*  
Cod combined with a spicy red curry paste and chopped green beans, lightly fried and served with a sweet and sour cucumber relish.
- KANOM BANG NAH GUNG**  
*Prawn toast*  
Slices of toast topped with minced prawns and sesame seeds, deep-fried and served with sweet and sour cucumber relish.
- SATAY GAI**  
*Chicken Satay*  
Lean strips of marinated chicken grilled on bamboo skewers and served with a peanut sauce and cucumber relish.
- 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.
- KAGI AGI** ✓  
*Mixed vegetable tempura*  
Japanese style vegetables deep-fried in tempura batter served with a sweet and sour chilli dip.
- SATAY HED** ✓  
*Mushroom satay*  
Mushroom, peppers, onion and tomato grilled on bamboo sticks and served with a peanut satay sauce.
- GEOW TOD**  
*Crispy Wonton*  
Minced pork, spring onion, garlic and coriander wrapped in crispy wonton pastry, served with a chilli plum sauce.
- SEE KHRONG MOO BAR-BQ**  
*Spare Ribs*  
Pork ribs marinated in home-made barbeque sauce.

- PLA MEUK CHUB BANG TOD**  
*Chilli Squid*  
Baby Squid deep-fried in a chilli batter served with garlic mayonnaise.
- 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.

### Soup

- 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.
- 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.
- 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.
- TOM KAH HED** ✓  
*Mushrooms in spicy coconut cream soup*  
Mushrooms in a rich vegetable broth mixed with thin coconut cream and seasoned with lemon-grass, mushrooms, galangal, chilli and other aromatic spices.

✓ = suitable for vegetarians

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

# Main Courses

Choice of one and includes boiled rice (fried rice £1.50 extra)

The following may be selected with any curry or stir-fried dish:

Beef – Pork – Chicken – Mixed Vegetables, White Bean Curd  
(Duck, Lamb, Fillet of Sea Bass, King Prawns or Mixed Seafood £2.00 extra)

## Curries

15. **GAENG KEAW WAN**  
*Thai Green curry*  
A traditional Thai green curry paste with Thai herbs and spices, French beans, bamboo shoots and coconut cream. (Recommended with Chicken or King Prawns) Served medium.
16. **GAENG MASSAMAN**  
*Massaman curry*  
A fragrant massaman curry paste with potatoes, onions, peanuts and a smooth coconut cream. (Recommended with Lamb, Chicken or Beef) Served mild.
17. **GAENG PENANG**  
*Penang Curry*  
A spicy thick red curry with coconut cream and Thai herbs, topped with shredded kaffir lime leaves. (Recommended with King Prawns or Beef) Served hot.
18. **GAENG GAREE**  
*Thai Yellow curry*  
An aromatic mild and creamy yellow curry with onions and potatoes, finished with a smooth coconut cream. (Recommended with Chicken, Beef or Sea Bass) Served mild.
19. **GAENG SAPPOROD**  
*Pineapple curry*  
A red coconut curry with stir-fried pineapple, cherry tomatoes, and grapes. Served medium.
20. **PAD PRIK GAENG**  
*Thai red curry with green beans*  
Stir-fried long green beans, holy basil, and fresh peppercorns with Thai red curry paste. (Recommended with Duck) Served hot.

## Stir Fried dishes

21. **PAD NAMAN HOI**  
*Stir-fried with oyster sauce*  
Stir-fried mushrooms, spring onions, onions, sliced carrots and garlic in oyster sauce. (Recommended with Beef)
22. **PAD MED MAMUANG HIMMAPARN**  
*Stir-fried with cashew nuts*  
Stir-fried with cashew nuts, onions, mange tout, sliced carrots and crispy dried chilli.
23. **PAD RAHD PRIK**  
*Sweet and sour chilli sauce*  
Stir-fried and topped with a sweet and sour chilli pepper sauce with garlic, grapes, pineapple and cherry tomatoes. (Recommended with Sea Bass) Served medium
24. **PAD KRATIEM PRIK THAI**  
*Stir-fried garlic and pepper.*  
A Thai style of stir-fry - thinly coated with garlic, white pepper and coriander (Recommended with pork or beef) Served medium.
25. **GUAY TIAW PAD THAI**  
*Pad Thai*  
Thai rice noodles stir-fried with bean sprouts, spring onions, egg and ground peanuts. Served with ground chilli. (boiled rice not included)
26. **KHAO PAD**  
*Fried Rice*  
Fragrant Thai rice stir fried with onions, sliced carrots, spring onions, and a meat of your choice.

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