Siam

Thai and Teppan-yaki Restaurant

Thai menu

An optional service charge of 10% will be added to your bill. Feel free to opt out if you wish.

If a wine or stated vintage is not available a suitable alternative will be offered.

Thai Set Banquets

The following set menus are available for groups of 2 or more. Parties of 8 or more are requested to order from one of these set menus unless an alternative menu has been agreed in advance:

Set Menu A £29.50 per person

Vegetable spring rolls
Chilli squid
Stuffed chicken wings
~~~
Hot and sour Chicken soup
or
Chicken Coconut cream soup
~~~
Penang Curry with King Prawns
Chicken with sweet and sour chilli sauce
Beef stir-fried with vegetables and oyster sauce
Steamed Thai Rice

Set Menu C £42.00 per person

Chicken Satay
Thai Fish Cakes
Pork Money bags
King Prawn spring roll
~~~
Hot and sour King Prawn soup
or
King Prawn Coconut cream soup
~~~
Crying Tiger
or
Crispy Duck Pancakes
~~~
Roast Duck Red Curry with Bamboo Shoots
Chicken with cashew nuts
Crispy Sea Bass in special curry paste
Siam special egg noodles with chicken and prawn
Steamed Thai Rice

## Set menu B £35.00 per person

Prawn toast
Kimchi Gyoza
Duck spring rolls
Chicken Satay
~~~
Hot and sour Chicken soup
or
Chicken Coconut cream soup
~~~
Optional 3rd course £5.50 per person
Crispy Duck Pancakes
~~~
Green Curry with Chicken
Slow-cooked Massaman Curry with lamb
King Prawns stir-fried with Thai basil
Steamed Thai Rice

Vegetarian Set Menu

£23.95 per person

Vegetable spring rolls
Sweetcorn cakes
Mushroom Satay
~~~
Hot and Sour Vegetable soup
or
Coconut cream soup with vegetables
~~~
Choose 2 mains from the following:

1 - Pineapple Red curry with vegetables
2 - Yellow curry with mushroom
3 - Thai Green curry with bean curd
4 - Stir fried mushroom and ginger
5 - Sweet and sour vegetables with white bean curd
Steamed Thai Rice

Starter platters

(minimum 2 people)

Platter A £9.95 per person
Vegetable spring rolls, chilli squid and stuffed chicken wings.

Platter B £10.95 per person
Prawn toast, crispy kimchi gyoza, duck spring rolls and chicken satay.

Platter C £11.95 per person
Chicken satay, Thai fish cakes, pork money bags and king prawn spring roll.

Special Isaan Platter £12.95 per person
Spicy papaya salad (medium or hot), sticky rice and grilled BBQ pork skewers with a spicy chilli dip.

Vegetarian Platter V £7.95 per person
Vegetable spring rolls, sweetcorn cakes and mushroom satay.

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Please inform staff of any food allergies, we will accommodate where possible. Due to the presence of nuts in our restaurant, there is a possibility that nut traces may be found in any of our dishes.

Thai starters

Thai Prawn crackers £3.95
Served with a peanut sauce and sweet chilli sauce.

Specials

A - Steamed mussels in Thai red curry sauce £11.50
1/2 kilo of steamed Menai mussels in a Thai red curry sauce **(medium/hot).**

B - Barbecue King Prawn £10.95
King Prawns grilled on bamboo skewers with a spicy seafood sauce.

C- Chilli & Garlic King Prawns £10.95
Pan-fried King Prawns with lemon oil, chilli and garlic **(med/hot).**

D- Crispy Belly Pork £9.95
Crispy belly pork served with a barbecue apple sauce.

1. Chilli Squid 6pcs £9.25
Whole baby squid slices deep-fried in a chilli breadcrumb batter, served with garlic mayonnaise.

2. King Prawn Cakes 4pcs £ 9.95
King prawn mixed with Thai herbs and kaffir lime leaves, served with a sweet and sour cucumber relish.

3. Minced pork money bags 5pcs £7.95
Bite sized servings of minced pork and vegetables wrapped in a rice dough parcel and lightly deep-fried. Served with a sweet and sour chilli sauce.

4. Crispy spring rolls
Crispy spring rolls stuffed with mixed vegetables and glass noodles. Lightly deep-fried until golden and served with a sweet and sour chilli sauce.

-Pork	5pcs	£7.95
-Duck	5pcs	£9.50
-King Prawn	5pcs	£9.95
-Mixed Vegetable	4pcs V	£7.50

6. Prawn toast 5pcs £8.95
Crispy deep fried slices of toast topped with marinated minced prawns and sesame seeds. Served with sweet and sour cucumber relish.

7. Spicy Thai fish cakes 4pcs £9.95
Cod combined with a spicy red curry paste, chopped green beans and kaffir lime leaves. Lightly deep-fried and served with a sweet and sour cucumber relish, topped with chopped peanuts.

8. Stuffed chicken wings 3pcs £8.50
Deep-fried chicken wings stuffed with minced pork, glass noodles, garlic , herbs, and mixed vegetables. Served with a sweet and sour chilli sauce.

11. Salt & pepper ribs/wings/squid/mushrooms
Deep fried with spring onion, peppers, coriander , garlic and chilli.

- Pork ribs		£9.95
- Chicken wings	5pcs	£8.95
- Squid		£8.95
- Mushrooms Vegan	5pcs	£8.95
- French fries Vegan		£8.00

12. BBQ Spare ribs £9.95
Pork ribs cooked in a homemade barbecue sauce.

13. Satay
Grilled on bamboo skewers and served with a peanut sauce and cucumber relish.

- Marinated chicken	5pcs	£9.50
- Mixed vegetable V	3pcs	£7.50

(Mushroom, onion, pineapple, cherry tomato and peppers)

14. Grilled pork skewers 5pcs £9.50
Grilled strips of marinated pork served with a spicy chilli dip.

15. Spicy & sticky wings/ribs 5pcs
glazed with a homemade sauce of sweet and sour tamarind, palm sugar, garlic and chilli.

- Pork ribs		£9.95
- Chicken wings	5pcs	£8.50

16. Deep Fried Crab Meat 4pcs £10.50
Deep-fried crabmeat, king prawns and cod minced together with Thai herbs then wrapped in yellow bean pastry served with side salad and a sweet and sour chilli sauce.

17. Shui Mai (Chinese style dumpling) 5pcs £10.50
Marinated minced pork, prawn and water chestnut, steamed in a wonton pastry. Served with sweet soya sauce.

18. Grilled Scallops £ 12.95
Lightly grilled marinated fresh scallops served with chilli, lemon and garlic sauce.

19. Sweetcorn Cakes Vegan £7.95
Sweet corn mixed with Thai herbs, kaffir lime leaves, curry paste and tempura batter. With a sweet and sour cucumber relish.

20. Vegetable Tempura Vegan £7.95
Assorted vegetables in a light tempura batter and deep-fried until golden. Served with a sweet and sour chilli sauce.

21. Crying Tiger £12.50
Thai style barbecued Sirloin steak served with a spicy chilli dip.

22. Aromatic Duck with pancakes
Roasted crispy duck shredded and served with pancakes, leek, carrot and cucumber. Served with a Hoi Sin and sesame oil sauce.
(Shredded duck may contain bones)

Quarter (6 pancakes)	£14.00
Half (12 pancakes)	£25.00

Soup

27. Hot and Sour soup (Tom Yam)
The classic Thai hot and sour soup, made with a rich broth of mixed vegetables liberally spiced with chilli, lemon-grass, lime juice, citrus leaves and Thai herbs. **Served hot.**

Prawn	£8.95
Chicken	£8.00
Mixed vegetable Vegan	£7.50
Fisherman's soup - Mixed Seafood **(extra spicy)**	£10.95

28. Thai coconut cream soup (Tom Kha)
A rich and creamy vegetable broth mixed with thin coconut cream and seasoned with lemon-grass, galangal, chilli oil and other aromatic spices. **Served medium.**

Prawn	£8.95
Chicken	£8.00
Mixed vegetable Vegan	£7.50

Spicy Thai Salads

Thai salads are traditionally ordered as a side order to compliment any Thai meal. Bursting with a variety of flavours and textures, made from a spicy combination of chilli, celery, onion, carrot, spring onion, tomato and coriander.
(Served Hot or medium)

Choose one of the following for your salad:

23. Yam

NEUA - Beef Sirloin	£10.50
MOO - Pork	£8.95
GAI - Chicken	£8.95
PLA MUK - Squid	£9.50
GUNG - Prawn	£9.95
TALAY - Mixed Seafood	£11.95
PAK - Mixed vegetable	£7.95
WUN SEN - Glass noodle	£10.50

A Traditional Thai salad with mixed seafood and minced pork, combined with glass noodles.
(Served Hot or medium)

25. Spicy Papaya Salad (Som Tam) £11.50
Thailand's most popular salad from the Northeast Isaan region. Papaya, French beans, carrot, cherry tomato, chilli, ground nuts and garlic.
(Served Hot or Medium)

Side Orders

30. Steamed Thai Rice £3.70
31. Egg fried rice £4.50
32. Sticky Rice £4.50
Served in a traditional bamboo basket
33. Coconut Rice £4.50
34. French fries £4.50
35. Fried rice noodles £6.50
(contains ground peanut and egg)
36. Siam special noodles £7.50
Egg noodles stir-fried with chicken, prawn and egg. **(lightly spiced)**
37. Pad pak fai dang Vegan £7.50
Mixed vegetables stir-fried with fresh chilli, garlic and yellow bean sauce **(medium/hot)**
38. Siam salad Vegan £4.50
Mixed green salad with a homemade tamarind dressing (not spicy).

Extras

67. Chilli Oil £2.00
68. Chopped chilli £1.50
69. Duck pancake pastry (6 pieces) £1.00
70. Thai style fried egg £3.00

Thai Main Courses

The following serving suggestions may be selected with any curry or stir-fried dish. Where appropriate we have recommended what we believe are the best combinations.

Chicken	£13.00
Beef	£14.00
Pork	£13.00
Duck	£14.50
Crispy Belly Pork	£16.50
Mixed Seafood	£18.00
Scallops	£17.50
King Prawns	£15.50
Squid	£13.95
Salmon	£14.50
Sea Bass	£16.50
Crispy Sea Bass fillets	£17.50

(Crispy Sea Bass only available with recommended dishes)

Mixed Vegetables	£12.00
Bean curd and vegetables	£12.75
Mushrooms	£12.00
Butternut squash	£12.00

Most main courses can be prepared and served as a vegetarian dish. Please note that some of our regular curries contain trace amounts of shrimp paste.

Curries

39. Thai red curry
A traditional red curry with Thai herbs and spices, French beans, peppers, bamboo shoots and coconut cream. (Recommended with King Prawns or Beef) **Served medium.**

40. Thai green curry
A traditional green curry with Thai herbs and spices, aubergine, French beans, peppers, bamboo shoots and coconut cream. (Recommended with Chicken, King Prawns or Crispy Sea Bass) **Served medium.**

41. Pineapple red curry
A red coconut curry with pineapple, cherry tomatoes, peppers and grapes. **Served medium.**

42. Penang hot thick curry
A spicy thick red curry with coconut cream, onion, green beans, peppers and Thai herbs, topped with Kaffir lime leaves. (Recommended with King Prawns or Beef) **Served medium/hot.**

43. Thai special curry paste with Kaffir lime leaves. (Shu-Shee)
Green beans, onion and peppers, topped with a hot thick tamarind curry sauce and kaffir lime leaves.
Recommended with Beef, crispy Sea Bass, or Seafood)
Served hot.

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44. Yellow curry
A mild and creamy aromatic yellow curry with onion, potatoes and coconut cream. (Recommended with Chicken, Beef or Sea Bass) **Served mild.**

45. Massaman curry
Fragrant Thai muslim curry with onion, potatoes, peanuts and a smooth coconut cream finish. (Recommended with Beef or Chicken) **Served medium to mild.**

46. Jungle curry
A traditional spicy curry from the Isaan region of Thailand. With fresh chilli, bamboo shoots, baby corn, long bean, mushroom, aubergine and coriander, this curry is not for the faint hearted. Differs from most other Thai curries as it has no coconut cream. (Recommended with Beef or Chicken) **Served hot.**

Special curries

E - Slow cooked Chicken Yellow Curry £17.95
Quarter chicken on the bone slow-cooked in southern Thai yellow curry sauce. Served on grilled aubergines (Hot)

F - Slow cooked Lamb Massaman Curry £19.95
Traditional slow cooked lamb Massaman curry with onion, potatoes and peanuts in a coconut cream sauce. (Medium)

Stir-fried dishes

47. Stir-fried Thai basil
Thai basil leaves stir-fried with onions, French beans, garlic and chilli. (Recommended with Crispy Belly Pork or Seafood) **Served hot.**

Try this dish the classic way with minced pork and a Thai style fried egg on top for £16.50

49. Stir-fried garlic and pepper
Stir-fried with a thin coating of garlic, white pepper and coriander. (Recommended with Scallops, Squid, or any meat).

50. Sweet and sour sauce
Thai style sweet and sour sauce stir-fried with peppers, onions, mange tout, cucumber, tomatoes and pineapple.

51. Thai red curry with green beans
Stir-fried red curry paste with green beans, bamboo shoots, baby aubergine, sweet basil and fresh peppercorns. **Served hot.**

52. Stir-fried green pepper
Stir-fried green pepper with onions, mushrooms, red pepper, fresh chilli and holy basil in a yellow bean sauce. Recommended with King Prawns or Chicken)

55. Stir-fried oyster sauce
Mushrooms, spring onions, mangetout, sliced carrots and garlic stir-fried in oyster sauce.

56. Stir-fried special chilli paste
A special dark spicy chilli paste, quickly stir-fried with onion, green beans, peppers and kaffir lime leaves. (Recommended with Mixed Seafood, Crab claws, Crispy Sea bass or Chicken) **Served hot.**

58. Stir-fried cashew nuts
Stir-fried with cashew nuts, onions, mange tout, sliced carrots and crispy dried chilli.

60. Sweet and sour chilli sauce
Pineapple chunks, grapes, cherry tomatoes and spring onions stir-fried in a sweet and sour chilli sauce. (Recommended with Crispy Sea Bass or Salmon) **Served medium to hot.**

Rice & Noodles

The following options can be selected with rice or noodle dishes:

Mixed veg £14.00 , Chicken £15.00, Pork £15.00, Beef £16.00, Duck £16.50, King Prawns £17.50, Mixed Seafood £20.00.

62. Fried rice
Thai Jasmine rice stir-fried with egg, onions, tomato, spring onion and spring greens. Served with Pik Nam Pla (chopped chilli in fish soy sauce)

63. Pineapple fried rice
A Thai style of fried rice with pineapple chunks, egg, spring onions, cashew nuts and raisins.

64. Fried rice with Thai basil
Thai Jasmine rice stir-fried with spicy Thai basil, chilli, spring onions, French beans and garlic. (Recommended with Pork or Seafood) **Served Hot.**

65. Pad Thai rice noodles
Thailand's most popular noodle dish. Made from rice noodles stir-fried with bean sprouts, spring onions, egg and ground peanut. (Recommended with King Prawn or Chicken)

66. Fried noodles in a dark soy sauce (Pad See-Ew)
Flat wide rice noodles, stir-fried in a dark soy sauce with egg, spring greens, onions, mange tout and broccoli.

Main Course specials

G - Crispy belly pork stir-fried with spring green - KANAH MOO GROP £17.95
Crispy belly pork stir-fried with garlic, fresh chilli and spring cabbage. **Served medium/hot**

H - Grilled Sea Bass £21.95
Whole Sea Bass marinated and grilled with Thai herbs and topped with fresh chilli and lemon sauce. (Due to the way in which this dish is cooked we are unable to serve it filleted)

K - Steamed Sea Bass £21.95
Whole Sea Bass steamed with chilli, coriander, garlic and fresh lime juice. (Due to the way in which this dish is cooked we are unable to serve it filleted)

L - Crispy Sea Bass in 3-flavour sauce - PLA SAM ROD £21.95
Whole fried crispy Sea Bass with red and green peppers and pineapple in a 3 flavour sauce: sweet, sour and spicy. **Served medium.**