Siam

Thai and Teppan-Yaki Restaurant

Thai early sitting menu

1 course £14.95 2 courses £ 19.95

Sunday to Friday until 7pm
Saturday until 5pm

(Available until 4pm on Fridays and Saturdays in December, Valentines Day and New Years Eve)

Starters

1. TOD MAN PLAH
Spicy Thai fish cakes (3 pcs)
Cod combined with a spicy red curry paste and chopped green beans, lightly fried and served with a sweet and sour cucumber relish.

2. KANOM BANG NAH GUNG
Prawn toast (3 pcs)
Slices of toast topped with minced prawns and sesame seeds, deep-fried and served with sweet and sour cucumber relish.

3. SATAY GAI
Chicken Satay (3 pcs)
Lean strips of marinated chicken grilled on bamboo skewers and served with a peanut sauce and cucumber relish.

4. KHANOME JEEB (3 pcs)
Steamed prawn and pork dumplings
Marinated minced prawn, pork and water chestnut, steamed in a wonton pastry. Served with sweet soya sauce.

5. HED PAD PRIK KHUAR
Salt and pepper mushrooms V
Mushrooms deep-fried with spring onion, peppers, coriander, garlic and chilli.

6. SEE KHRONG MOO BAR-BQ
Spare Ribs
Pork ribs marinated in home-made barbeque sauce.

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

8. POH PIA PED TOD
Duck Spring Rolls (3 pcs)
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.

9. POH PIA PAK
Vegetable Spring Rolls (3 pcs)
Crispy spring rolls stuffed with glass noodles and mixed vegetables, served with a sweet and sour chilli sauce.

Soup

Served with chicken or mixed vegetables.
King Prawns £1.50 extra

10. TOM YAM
Hot and Sour soup V
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.**

11. TOM KAH
Thai coconut cream soup V
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**.

V = suitable for Vegans

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

Available for groups of up to 10 people, larger parties please email us to discuss menu options.

Main Courses

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

Price includes Beef, Pork, Chicken, Mixed Vegetables or White Bean Curd.
(Duck, Squid or Fillet of Sea Bass £3.00 extra. King Prawns £3.50 extra or Mixed Seafood £5.00 extra)

Includes boiled rice (egg fried rice £1.50 extra)

Curries

12. GAENG KEAW WAN
Thai Green Curry
A traditional Thai green curry paste with Thai herbs and spices, aubergine, French beans, bamboo shoots and coconut cream. (Recommended with Chicken or King Prawns) **Served medium.**

13. GAENG MASSAMAN
Massaman Curry
A fragrant massaman curry paste with potatoes, onions, peanuts and a smooth coconut cream. (Recommended with Chicken or Beef) **Served mild to medium.**

14. GAENG DAENG
Thai Red Curry
A traditional Thai red curry paste with Thai herbs and spices, French beans, pepper, bamboo shoots and coconut cream. (Recommended with King Prawns or Beef) **Served medium.**

15. GAENG GAREE
Thai Yellow Curry V
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.**

16. GAENG PENANG
Penang 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). **Served medium/hot.**

17. PAD PRIK GAENG
Thai Red Curry with green beans
Stir-fried long green beans, bamboo shoots, basil, and fresh peppercorns with Thai red curry paste. (Recommended with Duck) **Served hot.**

Stir-fried

18. PAD PRIK YUAK
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)

19. PAD MED MAMUANG HIMMAPARN
Stir-fried with cashew nuts
Stir-fried with cashew nuts, onions, mange tout, sliced carrots and crispy dried chilli.

20. PAD KRAPOW
Stir-fried Thai basil
Thai basil leaves stir-fried with onions, French beans, garlic and chilli. (Recommended with pork or seafood). **Served hot**

Try this dish the classic way with minced pork and a Thai style fried egg on top for £2.50 extra

21. 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.**

22. PAD PREOW WAN
Sweet and sour sauce
Thai style sweet and sour sauce stir-fried with peppers, onions, mange tout, cucumber, tomatoes and pineapple. **Served mild**

23. GUAY TIAW PAD THAI
Pad Thai
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 - boiled rice not included)

24. KHAO PAD
Fried Rice
Fragrant Thai rice stir fried with onions, sliced carrots, spring onions, and a meat of your choice.

Most Thai curry pastes contain trace amounts of shrimp paste, however, all main course dishes can be prepared suitable for Vegan on request. Please let us know when ordering.

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

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.

Available for groups of up to 10 people, larger parties please email us to discuss menu options.