

SATURDAY & SUNDAY 12:00pm - 3:00pm



SIAM NIYOM
SIMPLY THAI

LUNCH

STARTER

5.95

Chicken Satay (N)

Vegetable Spring Rolls

Paprika and Sea Salt Calamari

Kaffir Corn Cake (N) (V)

Chilli & Thai Herbs Chicken Wings

Himalayan Salt & Chilli Pork Spare Ribs

Thai Dumplings

Vegetable Tempura (V)

SOUP

6.25

Tom Yum Gai (GF) 🌿🌿

Tom Kha mushroom (V) 🌿

SALADS

6.95

SomTum & E Sarn Green Papaya Salad (N) (GF) 🌿

Larb Gai – Northeast Style Salad (GF) 🌿

Spicy Tofu Salad (V) 🌿

NOODLES

9.95

Pad Thai Prawns (N) (GF)

Rice noodles stir-fried with spring onions, bean sprouts, crisp tofu, sweet turnip and crushed roasted peanut. Just like in Thailand's best stalls.

Pad Se Ew Gai

Wok fried rice noodles with chicken, soya sauce and vegetables.

Pad Kee Mao Tofu (V) 🌿🌿

Wok fried spicy noodles with Tofu, vegetables, wild ginger Thai holy basil, drunken style.

ALLERGEN INFORMATION*

For food allergies and intolerances before ordering please speak to a member of our staff about your dietary requirements.

Some dishes may contain traces of nuts, GMO, wheat or gluten products, please ask before you order.

Slightly spicy More spicy Contain Nuts Vegetarians & Vegan Gluten Free
🌿 🌿🌿 (N) (V) (GF)

CURRY

11.95

Thai Red Curry Chicken 🌿

Massaman Curry Chicken 🌿

Jungle Curry Chicken (GF) 🌿🌿

Green Curry Tofu (V) 🌿

Jasmine Rice or Plain Noodle

RICES

10.95

Chicken or Tofu Fresh Ginger & Vegetable Oyster Sauce Served with Jasmine Rice and Thai Omelet. (GF) (V)

Chicken or Tofu Sweet & Sour Sauce Served with Jasmine Rice and Thai Omelet. (V)

Chicken Cashew Nut & Vegetables Oyster Sauce Served with Jasmine Rice and Thai Omelet. (N)

Gai Tod Hat Yai

Originally from Hat Yai town in the southern region of Thailand, fried chicken thigh marinated with cumin powder and garlic. Topped with fried shallots, served with sweet chilli sauce.

Chicken Thai Basil and Chilli 🌿🌿

A well-known dish of chicken stir-fry with Thai basil, garlic and crushed bird's eyes chilli. Served with Jasmine rice and Thai style omelet.

SIMPLY THAI SET MENU

14.95

Your choice of one starter:

- Thai dumpling
- Vegetable spring rolls (V)
- Chicken Satay (N)
- Spicy Tofu Salad (V)
- Kaffir Corn Cake (N) (V)

Your choice of one main dish:

- 🌿 Tofu basil and chilli, sweet and sour sauce or fresh ginger sauce (V)
- 🌿 Green curry (V), Red curry, Chicken or Tofu
- 🌿 Chicken basil and chilli
- 🌿 Coconut braised beef
- 🌿 Chicken massaman curry

Jasmine Rice or Plain Noodle

Including a glass of

HOUSE WINE(125ml), THAI BEER, THAI HERBAL TEA

Chef's Specials

LUNCH

Starter

Sichuan Peppercorns Whitebait Fish 5.95 🌿

Deep fried marinated white bait fish with Himalayan salt, garlic tossed in Sichuan peppercorns & kaffir lime leave

Mains

Moo Krob Pad Krapao 12.25 🌿🌿

A well-known dish of crispy pork belly stir fry with chilli, garlic, fine bean and Thai holy basil

Tiger Cry 14.25 🌿

Traditional grilled marinated beef sirloin E Sarn style combined with spicy authentic tamarind sauce

Tamarind Crispy Duck Leg 13.25

Serve with ginger & tamarind salsa and sautéed onions

E Sarn Gai Yang & Som Tum 12.50 🌿

Popular street food grilled chicken thigh fillet marinated with pepper coriander and garlic served with green Thai papaya salad, Northern east style

Curry

Lamb Shank Massaman 14.95 🌿

Our mild and rich southern curry of slow-braised lamb shank potato and onion. A perfect blend of warm spices and creamy coconut milk with pickle onion

Grilled Curried Seabass 13.50

Grilled seabass with aromatic Panang curry reduction and kaffir leaves

Ko Pha Ngan Curry 13.95 🌿

A combination of southern style prawns, crab meat and mussel in red curry sauce with betel nut leaves, (Cha-Poo seasonal) and keffir lime

Noodles & Rice

Pineapple Rice Talay Tai (N) 11.95

Special pineapple fried rice with prawns, mussel, squid, egg and cashew nut

Kao Soi Gai 10.95 🌿

Chieng Mai style yellow curry soup with chicken and egg noodles. Served with onion pickle, coriander, chilli oil and shallot

Tom Yum Noodle Soup (GF) 10.95

A fiery street – stall classic, noodle soup with prawns, Finished with red chilli and coriander