

# VEGGIE CORNER

No animal products



SIAM NIYOM  
SIMPLY THAI



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## STARTER & SOUPS

- V1 **Vegetable Spring Rolls 6.25**  
Crispy vegetable spring rolls, served with sweet chilli sauce
- V2 **Corn Fritters (N) 6.25**  
Sweet corn cakes spiced with Keffir and paprika, served with sweet chilli sauce
- V3 **Vegetable Tempura 6.25**  
Lightly battered, deep fried vegetables with sweet chilli sauce
- V4 **Mushroom Tom Yum (GF) 6.95 🍴**  
Spicy mushroom soup with sweet smoked chilli jam, fresh herbs and squeeze of lime jam
- V5 **Mushroom Tom Kha (GF) 6.95 🍴**  
Our Mild and Silky coconut soup of mushroom with fresh galangal

## SALAD

- V6 **Larb Tofu Salad (GF) 7.50 🍴**  
Scramble tofu tossed with shallot, chilli, roasted rice and lime dressing
- V7 **Lime and Chilli Tofu Salad 7.95 🍴**  
Deep fried tofu in a mixed salad leaves, tomatoes, onion with light lime and chilli dressing

## MAINS

- V8 **Pad Thai Tofu (N) 10.50**  
A wok – tossed winner, rice noodle stir-fried with tofu, mushroom, chives, bean spouts, sweet turnip and crushed roasted peanuts
- V9 **Pad See-Ew Jay 10.50**  
Rice noodles with tofu, mushroom and mixed vegetables. Wok glazed with soya sauce
- V10 **Pad Kee Mao Jay - Dranken Style 10.50 🍴🍴**  
A country side of central part of Thailand. Wok fried a combination of chilli, wild ginger, kaffir leaves and green peppercorn
- V11 **Vegetable and Tofu Kapao 10.25 🍴**  
Mixed vegetables and mushroom flash-fried with crushed garlic, red chilli and plenty of basil
- V12 **Wok-Fried Tofu With The Choice of (N) 10.25**  
Sweet and sour sauce  
Fresh ginger sauce  
Cashew nuts
- V13 **Lemongrass Tofu 12.25**  
Deep fried tofu with a tangy lemongrass and tamarind sauce. Finished with crispy shallot
- V14 **Cracked Black Pepper Tofu 13.25**  
Wok fried Tofu with garlic, cracked black pepper sauce, mushroom and spring onion.
- V15 **Wild Ginger Tofu 13.25 🍴🍴**  
Stir fried Tofu with wild ginger, bell pepper, chilli, lemongrass, kaffir lime leaf and green pepper corn- country style
- V16 **Tofu Vegetable Green Curry (GF) 12.25 🍴**  
Our vigorous mixed vegetables and tofu in green curry, which owes its exciting colour to a blend of fresh green chilli and Thai basil

## STARTER

- S1 **Siam Niyom Mixed Platter 14.25**  
*Priced per two people, minimum two people*  
Handcrafted dumplings, vegetable spring rolls, pork spare ribs with sea salt, chicken satay, Thai fish cake
- S2 **Spicy Thai Prawn Crackers with Sweet Chilli Sauce 3.25**
- S3 **Moo Ping 6.25**  
Grilled marinated pork on skewers. Served with a tamarind dipping sauce popular Thai street food, loved by all ages and at all time of the day
- S4 **Prawn Tempura 6.95**  
Prawn fritters tossed with pepper and sea salt with sweet chilli sauce
- S5 **Duck Spring Rolls 7.25**  
Shredded duck breast with cabbage, sweet corn and five spice. Served with homemade sauce
- S6 **Duo of Dumplings (N) 7.25**  
Roses of Siam – handcrafted dumplings with caramelised chicken and peanut Kanom Jeeb – Thai-style steamed pork & prawn dumpling, served with sweet and sour soya reduction
- S7 **Paprika and Sea Salt Calamari 7.25**  
Crisp calamari finished with garlic, fresh red chilli, spring onions and white pepper
- S8 **Prawns On Toast & Golden Bags (N) 7.95**  
Sesame prawn & chicken toast and mince chicken wrapped in Thai pastry with sweet chilli sauce
- S9 **Fish Cake & Lemongrass Prawn (N) 7.95**  
Red curry and kaffir fish cakes and deep-fried minced prawns & chicken with Thai herbs. Served with cucumber sweet chilli salsa

### SIGNATURE DISHES

- S10 **\*Grilled beef - Cha-Poo, seasonal 7.95 🍴**  
Chargrilled marinated beef with Betelnut leaves. Served with Tangy Lime and Chilli pickle vegetables
- S11 **\*Pork Spare Ribs, Himalayan Salt with Chilli 6.25**  
Deep fried pork ribs tossed with Himalayan salt, garlic pepper and chilli
- S12 **\*Siam Niyom's Chicken Wings 6.25**  
Deep fried chicken wings with fine Thai fish sauce, lemongrass, kaffir lime leaves. Served with Sriracha sauce

## SOUP

- S13 **The King of Thai Soups (GF) 7.95 🍴🍴**  
Prawns and mixed mushroom freshly simmered with lemongrass, galangal and Kaffir
- S14 **Chicken Tom Kha (GF) 6.95 🍴**  
Chicken and mushroom galangal in silky, herb-infused coconut cream

## SALAD

- S15 **Beef Salad 9.25 🍴**  
Grilled marinated beef fillet mixed salad leaves, with a light lime and chilli dressing
- S16 **Larb Chicken (GF) 7.95 🍴**  
Minced chicken salad with shallots, chilli, roasted rice and lime dressing.
- S17 **Som Tum / Soft Shell Crab Tempura 9.50 🍴**  
Green papaya, carrots, fine beans, peanuts, cherry tomatoes with lime, chilli, palm sugar dressing and crispy soft shell crab
- S18 **Nam Tok Duck 8.95 🍴**  
A classics North-east salad. Duck breast with shallots, chilli flakes roasted rice and lime dressing
- S19 **Sear Prawns with Lime and Chilli Paste 8.25 🍴🍴**  
Tossed with lemongrass, shallots and roasted chilli dressing

### 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* (N) *Vegetarians & Vegan* (V) *Gluten Free* (GF)

## VEGGIE LOVER SET MENU

Add extra £2.50 for your first bottle of Thai beer

Choice of 1 Starter + 1 Main Dish

### STARTERS

Mushroom Tom Yum Soup  
Vegetable Spring Rolls  
Corn Fritters  
Vegetable Tempura

### MAINS

Pad Thai Tofu  
Pad See Ew Jay  
Vegetable Kapao served with Jasmine rice 🍴  
Vegetable Green Curry served with Jasmine rice 🍴  
Wok-Fried Tofu with fresh ginger sauce served with Jasmine rice  
Pad Kee Mao Jay 🍴🍴  
Tofu with Black Pepper Sauce + Jasmine Rice  
Wok - Fried Tofu with cashew nuts + Jasmine Rice

**£15.95**  
"COME WITH"  
THAI HERBAL TEA

## SET MENU EARLY BIRD

Evening menu available from 5.00pm until 7.00pm, Monday to Sunday.

## MAINS

CHICKEN 10.25 | PRAWNS 11.50 | BEEF 11.25

- M20 **Pad Num Mun Hoi**  
Stir-fried onion, bell pepper and spring onion with oyster sauce
- M21 **Pad Med Ma Mueng**  
Stir-fried Cashewnut, dry chilli and spring onion (N) (GF)
- M22 **Pad Khing** 🍴  
Sautéed Ginger, Spring Onion and Pineapple (GF)
- M23 **Pad Prew Wan**  
Sweet and Sour Sauce, Wok fried onion, pineapple, tomatoes and sweet and sour sauce.
- M24 **Pad Kra Prow** 🍴🍴  
Stir-fried with crushed garlic, fine bean, red chilli and Thai basil.
- M25 **Pad Kra Tiem Pring Thai** 11.95 🍴🍴  
Pepper and Garlic With Crispy Pork Bellysautéed in cracked black pepper, garlic sauce mushrooms and spring onion

### SIGNATURE DISHES

- M26 **\*Coconut Braised Beef** 13.50 🍴  
Slow-brasied Beef in a coconut cream reduction. Finished with mint, lemongrass, lime, shallot and coriander
- M27 **\*Phuket Gai Yang** 12.50 / half chicken  
Our star dish. Grilled marinated chicken with Turmeric homemade recipe. Served with spicy authentic tamarind sauce
- M28 **\*Tiger Cry** 14.25 🍴  
Traditional grilled marinated beef sirloin E Sarn style combined with spicy authentic tamarind sauce
- M29 **\*Tamarind Crispy Duck Leg** 13.25  
Serve with ginger & tamarind salsa and sautéed onions

## CURRY

CHICKEN 11.50 | PRAWNS 12.50 | BEEF 12.25

- M30 **Classic Green Curry** 🍴  
With Thai eggplant and bamboo shoot and sweet basil leaves
- M31 **Thai Red Curry** 🍴  
With bamboo shoot, Thai eggplant and sweet basil leaves
- M32 **Massaman Chicken or Prawns** 🍴  
Mild curry of warm spices potato, onion garnished with roasted shallot and pickle
- M33 **Jungle Curry (GF)** 🍴🍴🍴  
The spiciest curry cooked with mixed Thai herbs, vegetables (No coconut milk)

## CURRY

- M34 **Prawn & Crab Meat Pineapple Curry** 12.75 🍴  
Red curry prawns with kaffir lime and fresh pineapple chunks
- M35 **Roasted Duck Red Curry** 13.25 🍴  
Sliced roasted duck breast in red curry served with pineapple, cherry tomato and Lychee

### SIGNATURE DISHES

- M36 **\*Grilled Beef Sirloin** 14.25 🍴  
Choice of glacé green curry sauce or perfume of Panang curry sauce
- M37 **\*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 vegetables
- M38 **\*Grilled Curried Seabass** 13.50 🍴  
Grilled Seabass with aromatic Panang curry reduction and kaffir leaves
- M39 **\*Ko Pha Ngan Seafood and Cha-Poo 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

## SEA

- M40 **Wild Ginger Seabass Fillet** 13.95 🍴  
Stir-fried lightly battered Seabass with bell pepper, chilli, lemongrass, Kaffir leaves and green peppercorns - country style
- M41 **Lime and Chilli Seabass (GF)** 13.95 🍴🍴  
Herb steamed Seabass in a light and piquant chilli – garlic sauce, infused with fresh herbs
- M42 **Lemongrass Seabass** 13.95 🍴  
Lightly battered Seabass fillet glazed with a tangy lemongrass and tamarind sauce, finished with a crispy shallot
- M43 **Crispy Soft Shell Crab** 13.50 🍴  
Choice of black pepper sauce or perfume curry powder sauce

## BANGKOKIAN FAVORITE CORNER

- M44 **Chicken Satay (N)** 6.25  
Marinated in curried coconut milk. Served with peanut sauce and lightly pickle vegetables
- M45 **Seafood Pok -Tak Soup (GF)** 8.95 🍴🍴  
Hot and sour soup with seafood and mixed mushrooms finish with sweet basil leaves

## TASTE OF SIAM SET MENU

Add extra **£2.50** for your first bottle of Thai beer

**Choice of 1 Starter + 1 Main Dish**

### STARTERS

Thai Dumpling  
Vegetable Spring Rolls  
Chicken Satay  
Siam Niyom's Chicken Wings  
Pork Spare Ribs, Sea Salt with Chilli

### MAINS

Classic Thai Red Curry or Green Curry with chicken 🍴  
Stir Fried Chicken Choice of Sauces;  
– Stir-Fried Onion, Bell Pepper and Spring Onion, Oyster Sauce  
– Sweet & Sour Sauce  
– Fresh Ginger Sauce  
Chicken Basil and Chilli 🍴  
Coconut Braised Beef 🍴  
Chicken Massaman Curry 🍴

Jasmine Rice or Plan Noodle



## SET MENU EARLY BIRD

Evening menu available from 5.00pm until 7.00pm, Monday to Sunday.

- M46 **Seafood Glass Noodle Salad (GF)** 9.95 🍴  
A tangy glass noodle with seafood and light lime chilli sauce
- M47 **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
- M48 **Beef Brisket Massaman Curry** 14.25 🍴  
Slow cooked in a mild curry of warm spices potato, onion garnished with roasted shallot and pickle vegetables
- M49 **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
- M50 **Wild Ginger Seafood** 13.95 🍴  
A perfect dish wok-fried seafood with wild ginger, bell pepper, onion, chilli, lemongrass, Kaffir leaves and green pepper corn, country style
- M51 **Pineapple Rice Talay Tai (N)** 11.95  
Special pineapple fried rice with prawns, mussel, squid, egg and cashew nut
- M52 **Pad Kee Mao Seafood / Drunken Style** 13.50 🍴🍴  
A countryside of central part of Thailand, with prawn, mussel and squid, wok fried a combination of chilli, wild ginger, kaffir leaves and green pepper corn

## NOODLES & RICE

**Sticky Rice (Steamed in bamboo basket)** 3.75

**Egg fried Rice** 3.50

**Coconut Rice** 3.50

**Jasmine Rice** 2.95

**Plan Noodle** 2.95

**Berry Rice (Healthy Black Jasmine Rice)** 3.75

### SIDE DISHES

**A melange of mushroom- stir fried with garlic & spring onion - topped with crispy seaweed** 7.50

**Ginger Mixed Vegetables with oyster sauce** 6.95

**Crispy Pork Belly and Broccoli with home made sauce** 7.95

**Organic spinach - wok fried with tossed garlic, soybean paste & chilli finished with crispy dry anchovy** 6.50

CHICKEN 10.25 | PRAWNS 11.50 | BEEF 11.25

**Pad Thai (N) (GF)** 🍴  
Stir-fried rice noodles with spring onion, crispy tofu, bean sprouts, Chinese chives, sweet turnip and crushed roasted peanut. Just like Thailand's best stalls, we make this street food favourite with freshly milled Chanthaburi rice

**Pad Se Ew** 🍴  
A night street noodle from China town. Wok fried rice noodles with egg, vegetables and light soya sauce

**Pad Kee Mao - Drunken Style** 🍴  
A country side of central part of Thailand. Wok fried a combination of chilli, wild ginger, kaffir leaves and green peppercorn

### SIGNATURE DISHES

**\*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

**\*Gai Tod Hat Yai** 10.50  
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 sweet chilli sauce