

## STARTER

- S1 **Siam Niyom Mixed Platter 17.95**  
*Priced per two people, minimum two people*  
Handcrafted dumplings, vegetable spring rolls, pork spare ribs with sea salt, chicken satay, corn fritters
- S2 **Spicy Thai Prawn Crackers with Sweet Chilli Sauce 4.20**
- S3 **Moo Ping 7.80** POPULAR  
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 8.35**  
Prawn fritters tossed with pepper and sea salt with sweet chilli sauce
- S5 **Duck Spring Rolls 8.70**  
Shredded duck breast with cabbage, sweet corn and five spice. Served with homemade sauce
- S6 **Duo of Dumplings (N) 9.00**  
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 9.00**  
Crisp calamari finished with garlic, fresh red chilli, spring onions and white pepper
- S8 **Salt & Pepper Whitebait Fish 8.95**  
Deep fried Whitebait Fish tossed in garlic, Sichuan peppercorns and kaffir lime leaves
- S9 **Crisp softshell crab Tempura 9.95** NEW  
Marinated with chili, garlic and pink peppercorns
- S10 **Gilled Scallops Lime & Chilli Salsa 9.55** POPULAR

### SIGNATURE DISHES

- S11 **\*Grilled beef - Cha-Poo, seasonal 9.55** NEW  
Chargrilled marinated beef with Betelnut leaves. Served with Tangy Lime and Chilli pickle vegetables
- S12 **\*Pork Spare Ribs, Himalayan Salt with Chilli 7.80**  
Deep fried pork ribs tossed with Himalayan salt, garlic pepper and chilli
- S13 **\*Siam Niyom's Chicken Wings 7.50**  
Deep fried chicken wings with fine Thai fish sauce, lemongrass, kaffir lime leaves. Served with Sriracha sauce
- S14 **Northern meet North East 8.95** NEW  
Grilled Thai Pork Sausage originating from Northern and Eastern Thailand.
- S15 **Aromatic Sundried Pork 6.25** NEW

## SOUP

- S16 **The King of Thai Soups (GF) 9.55** NEW  
Prawns and mixed mushroom freshly simmered with lemongrass, galangal and Kaffir
- S17 **Chicken Tom Kha (GF) 8.35** NEW  
Chicken and mushroom galangal in silky, herb-infused coconut cream
- S18 **Seafood Pok - Tak Soup (GF) 10.75** NEW  
Hot and sour soup with seafood and mixed mushrooms finish with sweet basil leaves

## SALAD

- S19 **Beef Salad (GF) 11.15** NEW  
Grilled marinated beef fillet mixed salad leaves, with a light lime and chilli dressing
- S20 **Larb Chicken (GF) 9.55** NEW  
Minced chicken salad with shallots, chilli, roasted rice and lime dressing.
- S21 **Som Tum / Soft Shell Crab Tempura 13.15** NEW  
Green papaya, carrots, fine beans, peanuts, cherry tomatoes with lime, chilli, palm sugar dressing and crispy soft shell crab
- S22 **Nam Tok Duck 10.75** NEW  
A classics North-east salad. Duck breast with shallots, chilli flakes roasted rice and lime dressing
- S23 **Plar Koug Pla Tong Go Grob (N) 10.15** NEW  
Lemongrass Prawn Salad spicy and sour prawns with fresh lemongrass, cashew nuts, and crispy dough in a shrimp paste lime 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* *Vegetarians & Vegan* *Gluten Free* *Egg*  
🌿 🌿 (N) (V) (GF) (E)



## MAINS

- CHICKEN 13.95 | PRAWNS 15.00 | BEEF 14.35
- M22 **Pad Num Mun Hoi**  
Stir-fried onion, bell pepper and spring onion with oyster sauce
- M23 **Pad Med Ma Mueng**  
Stir-fried Cashewnut, dry chilli and spring onion (N)
- M24 **Pad Khing**  
Sautéed Ginger, Spring Onion and Pineapple
- M25 **Pad Prew Wan**  
Sweet and Sour Sauce, Wok fried onion, pineapple, tomatoes and sweet and sour sauce.
- M26 **Pad Kra Prow** NEW  
Stir-fried with crushed garlic, fine bean, red chilli and Thai basil.
- M27 **Pad Kra Tiem Pring Thai 14.35** NEW  
Pepper and Garlic With Crispy Pork Bellysautéed in cracked black pepper, garlic sauce mushrooms and spring onion

### SIGNATURE DISHES

- M28 **\*Coconut Braised Beef (GF) 16.75** POPULAR  
Slow-brasied Beef in a coconut cream reduction. Finished with mint, lemongrass, lime, shallot and coriander
- M29 **\*Phuket Gai Yang 15.00 / half chicken** POPULAR  
Our star dish. Grilled marinated chicken with Turmeric homemade recipe. Served with spicy authentic tamarind sauce
- M30 **\*Tiger Cry 17.95** NEW  
Traditional grilled marinated beef sirloin E Sarn style combined with spicy authentic tamarind sauce
- M31 **\*Tamarind Crispy Duck Leg 15.90**  
Serve with ginger & tamarind salsa and sautéed onions

## CURRY

- CHICKEN 14.75 | PRAWNS 15.55 | BEEF 15.00
- M32 **Classic Green Curry (GF)** POPULAR  
With Thai eggplant and bamboo shoot and sweet basil leaves
- M33 **Thai Red Curry (GF)** NEW  
With bamboo shoot, Thai eggplant and sweet basil leaves
- M34 **Massaman Chicken or Prawns (GF)** NEW  
Mild curry of warm spices potato, onion garnished with roasted shallot and pickle
- M35 **Jungle Curry (GF)** NEW  
The spiciest curry cooked with mixed Thai herbs, vegetables ( No coconut milk)

## CURRY

- M36 **Prawn & Crab Meat Pineapple Curry (GF) 15.55** NEW  
Red curry prawns with kaffir lime and fresh pineapple chunks
- M37 **Roasted Duck Red Curry 16.25** NEW  
Sliced roasted duck breast in red curry served with pineapple, cherry tomato and Lychee

### SIGNATURE DISHES

- M38 **\*Grilled Beef Sirloin 17.95** NEW  
Choice of glacé green curry sauce or perfume of Panang curry sauce
- M39 **\*Lamb Shank Massaman (GF) 18.65** POPULAR  
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
- M40 **\*Grilled Curried Seabass (GF) 16.50** NEW  
Grilled Seabass with aromatic Panang curry reduction and kaffir leaves
- M41 **\*Ko Pha Ngan Seafood and Cha-Poo Curry (GF) 17.75** NEW  
A combination of southern style prawns, crab meat and mussel in red curry sauce with betel nut leaves, (Cha-Poo seasonal) and keffir lime

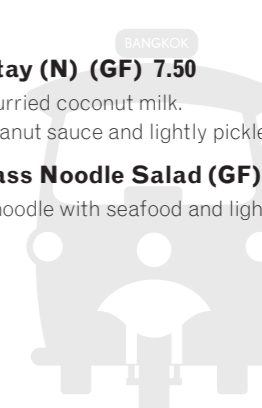
## SEA

- M42 **Wild Ginger Seabass Fillet 17.15** POPULAR  
Stir-fried lightly battered Seabass with bell pepper, chilli, lemongrass, Kaffir leaves and green peppercorns - country style
- M43 **Lime and Chilli Seabass (GF) 16.75** NEW  
Herb steamed Seabass in a light and piquant chilli – garlic sauce, infused with fresh herbs
- M44 **Lemongrass Seabass 16.75** NEW  
Lightly battered Seabass fillet glazed with a tangy lemongrass and tamarind sauce, finished with a crispy shallot
- M45 **Crispy Soft Shell Crab (E) 16.75** NEW  
Choice of black pepper sauce or perfume curry powder sauce

## BANGKOKIAN FAVORITE CORNER

### STARTER

- M46 **Chicken Satay (N) (GF) 7.50** BANGKOK  
Marinated in curried coconut milk. Served with peanut sauce and lightly pickle vegetables
- M47 **Seafood Glass Noodle Salad (GF) 12.35** NEW  
A tangy glass noodle with seafood and light lime chilli sauce





MAINS

M48 Moo Krob Pad Krapao 15.35 POPULAR

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

M49 Beef Brisket Massaman Curry (GF) 17.15 POPULAR

Slow cooked in a mild curry of warm spices potato, onion garnished with roasted shallot and pickle vegetables

M50 Grilled Rack of Lamb & Som Tum 17.95 NEW

Grilled rack of lamb marinated with pepper coriander and garlic served with green Thai papaya salad Northern east style

M51 Wild Ginger Seafood 17.45

A perfect dish wok-fried seafood with wild ginger, bell pepper, onion, chilli, lemongrass, Kaffir leaves and green pepper corn, country style

M52 Pineapple Rice Talay Tai (N) 15.00

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

M53 Pad Kee Mao Noodle Seafood / Drunken Style 16.25

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) 4.75

Egg fried Rice (E) 4.50

Coconut Rice 4.50

Jasmine Rice 3.95

Plan Noodle 3.95

SIDE DISHES

A melange of mushroom- stir fried with garlic & spring onion - topped with crispy seaweed 9.00

Ginger Mixed Vegetables with oyster sauce 8.35

Crispy Pork Belly and Broccoli with home made sauce 9.55

Organic spinach - wok fried with tossed garlic, soybean paste & chilli finished with crispy dry anchovy 7.85 POPULAR

CHICKEN 13.50 | PRAWNS 15.00 | BEEF 14.75

Pad Thai (N) (GF) (E) POPULAR

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

TASTE OF SIAM SET MENU

Add extra £3.50 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.

Pad Se Ew (E)

A night street noodle form 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 (E) 14.35 POPULAR

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) 15.00

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

\*Gai Tod Hat Yai 13.15 POPULAR

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

VEGGIE CORNER

No animal products



STARTER & SOUPS

V1 Vegetable Spring Rolls 7.50

Crispy vegetable spring rolls, served with sweet chilli sauce

V2 Corn Fritters (N) 7.50 POPULAR

Sweet corn cakes spiced with Keffir and paprika, served with sweet chilli sauce

V3 Vegetable Tempura 7.50

Lightly battered, deep fried vegetables with sweet chilli sauce

V4 Mushroom Tom Yum (GF) 8.35

Spicy mushroom soup with sweet smoked chilli jam, fresh herbs and squeeze of lime jam

V5 Mushroom Tom Kha (GF) 8.35

Our Mild and Silky coconut soup of mushroom with fresh galangal

SALAD

V15 Larb Tofu Salad 9.55

Scramble tofu tossed with shallot, chilli, roasted rice and lime dressing

V16 Lime and Chilli Tofu Salad 9.90 POPULAR

Deep fried tofu in a mixed salad leaves, tomatoes, onion with light lime and chilli dressing

VEGGIE LOVER SET MENU

Add extra £3.50 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



SET MENU EARLY BIRD

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

MAINS

V6 Pad Thai Tofu (N) (GF) 13.15 POPULAR

A wok - tossed winner, rice noodle stir-fried with tofu, mushroom, chives, bean spouts, sweet turnip and crushed roasted peanuts

V7 Pad See-Ew Jay 13.15

Rice noodles with tofu, mushroom and mixed vegetables. Wok glazed with soya sauce

V8 Pad Kee Mao Jay - Drunken Style 13.15

A country side of central part of Thailand. Wok fried a combination of chilli, wild ginger, kaffir leaves and green peppercorn

V9 Vegetable and Tofu Kapao 13.15 POPULAR

Mixed vegetables and mushroom flash-fried with crushed garlic, red chilli and plenty of basil

V10 Wok-Fried Tofu With The Choice of (N) 13.15

Sweet and sour sauce
Fresh ginger sauce
Cashew nuts

V11 Lemongrass Tofu 15.00

Deep fried tofu with a tangy lemongrass and tamarind sauce. Finished with crispy shallot

V12 Cracked Black Pepper Tofu 16.25

Wok fried Tofu with garlic, cracked black pepper sauce, mushroom and spring onion.

V13 Wild Ginger Tofu 16.25 NEW

Stir fried Tofu with wild ginger, bell pepper, chilli, lemongrass, kaffir lime leaf and green pepper corn- country style

V14 Tofu Vegetable Green Curry (GF) 15.00 POPULAR

Our vigorous mixed vegetables and tofu in green curry, which owes its exciting colour to a blend of fresh green chilli and Thai basil

15% OFF DINE IN EVERY MONDAY
T\*C Food only / excluding bank holidays