



SIAM NIYOM
SIMPLY THAI

Thai Mulled Wine

INGREDIENTS

Monsoon Shiraz wine
Cinnamon
Orange
Cloves
Lemongrass
Star anise
Honey
Cointreau

£8.25
15 Dec - 31 Dec

Available for
Christmas &
New Year





Small Bite

❄️ Thai golden bag *ถุงทองไส้ชีส* 8.50

Crispy paper rolls stuffed with cheese, and vegetables served with a sweet chilli sauce.

Sharing plates

❄️ Pork Knuckle *ขาหมูทอดสมุนไพร* 18.50 ✨

Crispy-fried, succulent pork knuckle marinated with fragrant pandanus leaves and lemongrass, accompanied by an authentic, fiery tamarind sauce and zesty lime-chili condiments.

❄️ Seafood enhanced with the vibrant notes of a fishermen village's chili and salt infusion. *ชาวเล คั่วพริกเกลือ* 19.95 ✨

Southern Thai delight, born from the expertise of Hua Hin and Prachuap Khiri Khan's fishermen. Enjoy the crispiness of lightly battered soft-shell crab, the succulence of scallops, and the tender medley of sea bass, shrimp, and squid—all expertly wok-fried with a blend of chili and garlic. Elevated with a sprinkle of fresh basil leaves, it's a mouthwatering sensation.



Curry

❄️ Thai yellow Curry with Chicken Tempura *แกงกะหรี่ไก่ชุบแป้งทอด* 17.50 ✨

Yellow curry with chicken tempura and potatoes, served with traditional pickles and Indian bread, prepared in the style of Pattanee Province.

Side dishes

❄️ Sweet basil with cucumber and chilli, soy beans paste 7.50 ✨

Dessert

❄️ Honey crispy Chinese Churros served with coconut ice cream and condensed milk *ปาท่องโก๋ทอดทรงเครื่อง* 7.50



BOTTOMLESS OF PROSECCO
£ 26 per person / maximum 2 hours



Offer is not valid on Fridays and Saturdays,

