

VEGGIE CORNER

No animal products



SIAM NIYOM
SIMPLY THAI

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

- V6 **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

£22.50

SET MENU EARLY BIRD

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

MAINS

- V7 **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
- V8 **Pad See-Ew Jay 13.15**
Rice noodles with tofu, mushroom and mixed vegetables. Wok glazed with soya sauce
- V9 **Pad Kee Mao Jay - Dranken Style 13.15** 🌿
A country side of central part of Thailand. Wok fried a combination of chilli, wild ginger, kaffir leaves and green peppercorn
- V10 **Vegetable and Tofu Kapao 13.15** 🌿 POPULAR
Mixed vegetables and mushroom flash-fried with crushed garlic, red chilli and plenty of basil
- V11 **Wok-Fried Tofu With The Choice of (N) 13.15**
Sweet and sour sauce
Fresh ginger sauce
Cashew nuts
- V12 **Lemongrass Tofu 15.00**
Deep fried tofu with a tangy lemongrass and tamarind sauce. Finished with crispy shallot
- V13 **Cracked Black Pepper Tofu 16.25**
Wok fried Tofu with garlic, cracked black pepper sauce, mushroom and spring onion.
- V14 **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
- V15 **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

STARTER

- S1 **Siam Niyom Mixed Platter 18.95**
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 **Crisp softshell crab Tempura 9.95** NEW
Marinated with chili, garlic and pink peppercorns
- S9 **Gilled Scallops Lime & Chilli Salsa 9.55** 🌿 POPULAR

SIGNATURE DISHES

- S10 ***Grilled beef - Cha-Poo, seasonal 9.55** 🌿
Chargrilled marinated beef with Betelnut leaves. Served with Tangy Lime and Chilli pickle vegetables
- S11 ***Pork Spare Ribs, Himalayan Salt with Chilli 7.80** POPULAR
Deep fried pork ribs tossed with Himalayan salt, garlic pepper and chilli
- S12 ***Siam Niyom's Chicken Wings 7.50**
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) 9.55** 🌿
Prawns and mixed mushroom freshly simmered with lemongrass, galangal and Kaffir
- S14 **Chicken Tom Kha (GF) 8.35** 🌿
Chicken and mushroom galangal in silky, herb-infused coconut cream
- S15 **Seafood Pok - Tak Soup (GF) 10.75** 🌿
Hot and sour soup with seafood and mixed mushrooms finish with sweet basil leaves

SALAD

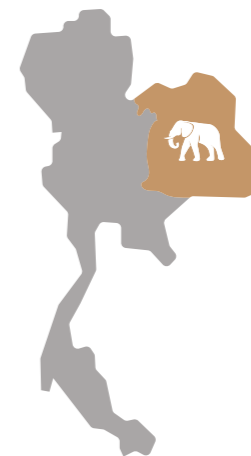
- S16 **Beef Salad (GF) 11.15** 🌿
Grilled marinated beef fillet mixed salad leaves, with a light lime and chilli dressing
- S17 **Larb Chicken (GF) 9.55** 🌿
Minced chicken salad with shallots, chilli, roasted rice and lime dressing.
- S18 **Som Tum 10.95** 🌿 NEW
Green papaya, carrots, fine beans, peanuts, cherry tomatoes with lime, chilli, palm sugar dressing and crispy soft shell crab
- S19 **Plar Koung 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)



อีสาน
Northeast
E SARN CLASSIC MENU

LUNCH SPECIAL
Saturday & Sunday
12:00pm - 3:00pm

MAINS

CHICKEN 13.95 | PRAWNS 15.00 | BEEF 14.35

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)

M22 Pad Khing

Sautéed Ginger, Spring Onion and Pineapple

M23 Pad Preaw Wan

Sweet and Sour Sauce, Wok fried onion, pineapple, tomatoes and sweet and sour sauce

M24 Pad Kra Prow Roasted Duck 15.50 NEW

Stir-fried with crushed garlic, fine bean, red chilli and Thai basil

M25 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

M26 *Coconut Braised Beef (GF) 17.75 POPULAR

Slow-braised Beef in a coconut cream reduction. Finished with mint, lemongrass, lime, shallot and coriander

M27 *Phuket Gai Yang 15.00 / half chicken POPULAR

Our star dish. Grilled marinated chicken with Turmeric homemade recipe. Served with spicy authentic tamarind sauce

M28 *Tiger Cry, Sizzling 18.95

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

M29 *Tamarind Crispy Duck Leg 15.90

Serve with ginger & tamarind salsa and sautéed onions

CURRY

CHICKEN 14.75 | PRAWNS 15.55 | BEEF 15.00

M30 Classic Green Curry (GF) POPULAR

With Thai eggplant and bamboo shoot and sweet basil leaves

M31 Thai Red Curry (GF)

With bamboo shoot, Thai eggplant and sweet basil leaves

M32 Massaman Chicken or Prawns (GF)

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 (GF) 15.55 NEW

Red curry prawns with kaffir lime and fresh pineapple chunks

M35 Roasted Duck Red Curry 16.25

Sliced roasted duck breast in red curry served with pineapple, cherry tomato and Lychee

SIGNATURE DISHES

M36 *Grilled Beef Sirloin 18.95

Choice of glacé green curry sauce or perfume of Panang curry sauce

M37 *Lamb Shank Massaman (GF) 19.65 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

M38 *Grilled Curried Seabass (GF) 16.50

Grilled Seabass with aromatic Panang curry reduction and kaffir leaves

M39 *Ko Pha Ngan Seafood and Cha-Poo Curry (GF) 17.75 POPULAR

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 17.15 POPULAR

Stir-fried lightly battered Seabass with bell pepper, chilli, lemongrass, Kaffir leaves and green peppercorns - country style

M41 Lime and Chilli Seabass (GF) 16.75

Herb steamed Seabass in a light and piquant chilli – garlic sauce, infused with fresh herbs

M42 Lemongrass Seabass 16.75

Lightly battered Seabass fillet glazed with a tangy lemongrass and tamarind sauce, finished with a crispy shallot

M43 Seafood enhanced with the vibrant notes of a fishermen village's chili and salt infusion. 19.95

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

15% OFF
DINE IN
EVERY
MONDAY

T*C Food only / excluding bank holidays

BANGKOKIAN FAVORITE CORNER

STARTER

M44 Chicken Satay (N) (GF) 7.50

Marinated in curried coconut milk. Served with peanut sauce and lightly pickle vegetables

MAINS

M45 Moo Krob Pad Krapao 15.95 POPULAR

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

M46 Beef Brisket Massaman Curry (GF) 18.15 POPULAR

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

M47 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

M48 Pineapple Rice Talay Tai (N) 15.00

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

M49 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

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

£23.50

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

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