

BOTANICAL- FRIENDLY DRINKS

No 3 London Dry Gin G&T 46% Vol	11.95
Very well-balanced, with plenty of juniper up front and a citrus-spiced finish. Served with Fever Tree tonic and grapefruit.	
Boodles G&T 40% Vol	10.95
Sweet and soft juniper with a sharp, spicy and light herbal finish. Served with Mediterranean tonic and orange.	
Fifty pounds G&T 43.5% Vol	11.95
A crisp clean nose - slightly earthy balanced with the lovely complexity of juniper, lime peel and an almost-minty freshness. A sweet and pleasing drink, served with Fever Tree tonic and orange.	
Jensen's G&T 43% Vol	10.95
Juniper-led with a soft and silky texture. Served with Fever Tree tonic, and lime wedge.	
Sipsmith G&T 41.6% Vol	10.95
Smooth and clean, with strong juniper & citrus notes and a peppery, savoury finish. Served with Fever Tree tonic, lime wedge and juniper berry.	
Whitley Neil G&T 43% Vol	10.95
Spicy on the nose with creamy, fresh-fruit notes balanced with sharp citrus undertones. Served with Fever Tree tonic, and orange.	
Brockmans G&T 40% Vol <small>Vegan & gluten free</small>	10.95
A fruity nose with hints of cooked fruit, strawberry, damson jam, blossom and almond. Served with Fever Tree tonic and grapefruit.	
Plymouth G&T 41.2 % Vol	10.95
Hints of soft fruit, juniper oil and coriander seed. Elegant, long, fresh and aromatic. Served with Fever Tree tonic, Vietnamese coriander and fresh lime.	
Monkey 47 G&T 47% Vol	11.95
A rich bouquets of flavours including herbal juniper, juicy lingonberries and floral hibiscus. Served with Fever Tree tonic and orange.	
Bloom G&T 40% Vol	10.95
Distinctive aromas of chamomile, honeysuckle and pomelo, combined for a fresh and fragrant gin. Served with Fever Tree tonic and cucumber cube.	
Classic Bathtub G&T	11.50
Gin & Mediterranean Tonic & orange wedge	
Bulldog G&T	11.50
Gin and Mediterranean Tonic and garnished with a slice of apple	
Martin Miller's Reformed Gin	11.50
Gin, Elderflower Tonic, flat leaf coriander and organic juniper berries	
Martin Miller's 1915 G&T	11.50
Gin, squeeze of lemon, dash of angostura bitter, Fever Tree Tonic garnished with lemon slice	
Opihr Oriental G&T	11.50
Gin and ginger, topped with fever tree tonic and loads of ice	
Opihr G&T	11.50
Gin, Fever Tree Tonic, garnished with orange wedge	
Portobello Road G&T	11.50
Gin, Mediterranean Tonic, lime wedge and organic juniper berries	
Hendrick's 1886 G&T	11.50
Gin & Fever Tree Tonic with slices of cucumber	
Pink Gin G&T	11.50
Elderflower Tonic	

All Gin serve double 50ml

Let the evening be Gin...





DRINK

BEER

Singha ,Tiger Draught	Half 4.00 / Pint 7.00
Thai Beer 5% 330ml Singha, Leo, Chang Beer	5.25
Big Drop Pine Trail Pale Ale (Alcohol Free 0.5%) 330ml	4.45
Gipsy Hill Bandit Pale Ale (GF) 3.8% 440ml	6.95
Harbour Brewing Arctic Sky Session IPA 4.3% 330ml	5.45

COCKTAILS

Spritz 10.25

Passion fruit / Aperol / Amaretto / Campari / Limoncello

Bellini 10.25

Strawberry / Passion fruit

Kir 10.25 | Kir Royale 10.50

SIAM NIYOM COCKTAILS 10.50

Thai Pimm's

Classic Pimm's additional Thai sweet basil leaves and fresh ginger

Phuket Mojito

Thai rum SangSom, brown sugar, lime, fresh mints and soda

Samui Caipirinha

Cachaca, spices rum, lime, brown sugar and lemonade

Spiced Phi Phi Island

Thai rum, spices rum, Malibu, pineapple shank, lime, brown sugar and soda water

Siam Niyom Passion

A blend of vodka, passion fruit liqueur, fresh passion fruit, lime, brown sugar and lemonade

Sloe-jito

Sloe Gin twist on the classic mojito

Hendrick Sour

Classic sour with Hendrick gin

MARTINIS 10.50

Chiangmai Martini

Vodka in shaken with cointreau, lychee liqueur and Thai lychee

Siam Butterfly Kiss

Blend of rum, vodka, blue curacao, lemon grass and Thai lychee

Korat Martini

Classic expresso martini

Cosmopolitan

A classic martini with vodka,Cointreau, cranberry juice and fresh lime juice

French Martini

Popular martini vodka, chambord liqueur, pineapple juice and fresh lime juice

Passion Fruit Martini

Vanilla Vodka, Passoa, pineapple juice

SOFT DRINKS

Coke / Sprite / Diet Coke / Coke Zero	3.35
Ginger beer	3.35
Ginger Ale	3.35
Still / Sparkling Water (S 3.35 / L 4.50)	
Fruit Juice	3.55
Apple, Orange, Mango, Lychee, Cranberry, Pineapple	
Thai Iced Coffee Classic or with milk	4.25
Thai Iced Tea with milk or Lime	4.25
Coconut water	4.50

HOT DRINKS

Tea	3
Fresh Mint Tea, Green Tea, Jasmine Tea,	
Cappuccino	4.50
Coffee	3.90
Espresso	3.90
Ginger Honey Tea	3.35
Lemongrass Pandan Tea	3.35
Honey Lime Tea	3.35

SPIRITS

Mekhong 35% (Thai Whiskey) ABV

On the rocks	6.60 25ml 8.35 50ml
With Coke or Soda	6.60 single / 9.55 double

Sang Som 40% (Thai Rum) ABV

On the rocks	6.60 25ml 8.35 50ml
With Coke or Soda	7.80 single / 9.55 double

Thai Brandy Regency 38% ABV

On the rocks	7.15 25ml 9.55 50ml
With Coke or Soda	8.70 single / 9.55 double

Cognac

Courvoisier VS	6.30 25ml 8.35 50ml
Remy Martin VSOP	7.15 25ml 9.55 50ml

Liqueurs – Di Saronno, Cointreau Bailey, Malibu, Sambuca, Tequila golden,	6.30 25ml 8.35 50ml
--	-----------------------



SIAM NIYOM
SIMPLY THAI

DRINK

SPARKLING WINES

Prosecco Riondo Bottle 29.95 / Glass 7.00 175ml
Fruity sparkling wine, lemon cheesecake and honeysuckle.

Cremant de Limoux Bottle 39.95
Dry, rich, traditional method sparkling wine.

Cremant de Limoux 1531 Brut Rose NV Bottle 42.95
Traditional Method Sparkling Rose, hints of red fruit and garrigue.

CHAMPAGNE

Champagne Nau Brut NV Bottle 55.95
Green apple and lemon notes with a toasty finish.

WHITE WINES

Siam Niyom House Wine Bottle 23.00 / Glass 6.25 175ml
Granache, Ugni Blanc, it reveals an elegant, aromatic nose with typical notes of dried herbs, white flowers with a touch of lemon. The palate is bright with a fresh citrusy bite.

Colombard Monsoon Valley, Thailand Bottle 24.95
Lifted nose of well ripened gooseberry, green apple, passion fruit and a touch of Sauvignon Blanc's character. Sweet fruit and punchy flavors within a tight, ripe acidic backbone giving length and a velvety dry finish. Especially good with: prawns vegetable stir fried, chu chee fish, green curry, ginger chicken, yellow curry and seafood dishes.

Fea Geno Branco, Alentejano, Portugal Bottle 24.95 / Glass 6.50 175ml
Floral aromas with a fruity, tropical finish

Moulin de Gassac Sauvignon Blanc, France Bottle 29.95 / Glass 7.95 175ml
Gooseberry and lemon flavours with aromas of freshly cut grass.

Bertrand Ambroise Haut-Cotes-De-Nuits Blanc, France Bottle 59.95
Reductive, Oaky Chardonnay from the high slopes of Burgundy

Klein Zalze Chardonnay, South Africa Bottle 36.95
Aromas of limes and citrus blossoms, full bodied with delicate oak

Kendermann Schieffer Steillage Riesling, Mosel, Germany Bottle 31.95
Off dry riesling with notes candied lemon and pronounced acidity, pairs well with spicy dishes.

Salvano Gavi di Gavi, Piedmont, Italy Bottle 42.95
Fresh green apple with a long, mineral finish.

Castello Della Rosa Pinot Grigio, Italy Bottle 32.95
Clean, dry white with a mineral finish.

ROSÉ WINES

Siam Niyom House Wine Bottle 23.00 / Glass 6.26 175ml
This rosé is a blend of Cinsault, Syrah and Grenache. A juicy upfront rose full of ripe fruit, ideal as an aperitif. Best enjoyed chilled, it's a great match for most our dishes, starters to main.

Shiraz Monsoon Valley, Thailand Bottle 24.95
Pink color with light orange rim, the nose has a delicate red berry fruit structure. The palate is floral with hints of mango fruit, well balanced with good acidity. Especially good with: Thai starters, spring roll, fish cakes, Tom Yam Goong, seafood dishes, Pad Thai and fried chicken.

Bodegas Yuntero Mundo Tempranillo Rosado, Spain Bottle 24.95 / Glass 6.50 175ml
Organic & Veg
Pale, dry rose from Castille La Mancha, Spain, with notes of strawberry, raspberry and cranberries.

Chateau Sainte Croix AOP Cotes de Provence, France. Bottle 33.95
Fresh, delicate rose from the picturesque hills of Provence. Wild Strawberry, peach and floral notes.

RED WINES

Siam Niyom House Wine Bottle 23.00 / Glass 6.50 175ml
A 100% tempranillo with expressive nose of plum, dark and red berries with meaty hints, the palate is juicy and fresh with lots of ripe, sweet fruit.

Shiraz Monsoon Valley, Thailand Bottle 24.95
Our Shiraz is a dark ruby red along with violet hue which expresses classic varietal characters of dark plum, cherries, toffee and spices. Especially good with: Kaeng Massaman beef and Panang curry.

Fea Geno Tinto, Alentejano, Portugal Bottle 24.95 / Glass 6.50 175ml
Floral notes of rose and violet, with a bright red cherry finish.

Zuccardi Los Olivos Malbec, Argentina Bottle 31.95
Rich, round red wine with dark fruits and a subtle oak finish.

Vinitrio Pays d'Oc Merlot, Languedoc, France Bottle 29.95 / Glass 7.95 175ml
Black Plum and red cherry, with an earthy, rustic finish.

Scheid Pinot Noir Odd Lot, Monterey California, USA Bottle 30.95
Light body, zingy red cherry and rose.

Muriel Rioja Crianza, Spain Bottle 32.95
Red Cherry fruits with vanilla an cinnamon sweet spice finish.

Jupille Carillon Saint Emilion 2016 Bordeaux, France Bottle 46.95
Mature red Bordeaux with plum, tobacco and cedar wood finish.

Casalforte DOCG Amarone Della Valpolicella, Italy Bottle 65.95
Concentrated, powerful notes of stewed black fruits and plums.