

UNDER NEW MANAGEMENT

This is a tasting menu, we are going to revise in next 3 months

STARTER & SOUPS

- V1 **Mushroom and Tofu Tom Yum 6.95** 🌿🌿
Spicy mushroom soup with sweet smoked chilli jam, fresh herbs and squeeze of lime jam
- V2 **Mushroom Tofu Tom Kha 6.95** 🌿
Our Mild and Silky coconut soup of tofu mushroom with fresh galangal
- V3 **Vegetable Spring Rolls 5.95**
Crispy vegetable spring rolls, served with sweet chilli sauce
- V4 **Corn Fritters (N) 5.95**
Sweet corn cakes spiced with Keffir and paprika, served with sweet chilli sauce
- V5 **Vegetable Tempura 5.95**
Lightly battered, deep fried vegetables with sweet chilli sauce
- V6 **Fresh Rice Paper Rolls (N) 5.50**
Rice paper rolls filled with cucumber, coriander, carrot, mint, spring onion basil and served with chilli and lime dip

SALAD

- V7 **Larb Tofu Salad 6.95** 🌿
Grilled tofu tossed with shallot, chilli, roasted rice and lime dressing
- V8 **Lime and Chilli Tofu Salad 7.95** 🌿
Deep fried tofu in a mixed salad leaves, tomatoes, onion with light lime and chilli dressing

MAINS

- V9 **Pad Thai Tofu (N) 8.95**
A wok – tossed winner, rice noodle stir-fried with tofu, mushroom, chives, bean spouts, sweet turnip and crushed roasted peanuts
- V10 **Pad See-Ew Jay 8.95**
Rice noodles with tofu, mushroom and mixed vegetables. wok glazed with soya sauce
- V11 **Vegetable Kapao 8.95** 🌿🌿
Mixed vegetables and mushroom flash-fried with crushed garlic, red chilli and plenty of basil
- V12 **Wok-Fried Tofu With The Choice of (N) 8.95**
Sweet and sour sauce
Fresh ginger sauce
Cashew nuts
- V13 **Lemongrass Tofu 8.95**
Deep fried tofu with a tangy lemongrass and tamarind sauce. Finished with crispy shallot
- V14 **Vegetable Green Curry 8.95** 🌿
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 12.95**
Priced per person, minimum two people
Handcrafted dumplings, vegetable spring rolls, pork spare ribs with sea salt, chicken satay, prawn paper rolls
- S2 **Spicy Thai Prawn Crackers with sweet chilli sauce 2.95**
- S3 **Chicken Satay (N) 5.95**
Marinated in curried coconut milk. Served with peanut sauce and lightly pickle vegetables
- S4 **Moo Ping 5.95**
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
- S5 **Prawn Tempura 6.95**
Prawn fritters tossed with pepper and sea salt with sweet chilli sauce
- S6 **Duck Spring Rolls 6.95**
Shredded duck breast with cabbage, sweet corn and five spice. Served with homemade sauce
- S7 **Duo of Dumplings (N) 6.95**
Roses of Siam – handcrafted dumplings with caramelised chicken and peanut Kanom Jeeb – Thai-style steamed chicken dumpling, served with sweet and sour soya reduction
- S8 **Paprika and Sea Salt Calamari 5.95**
Crisp calamari finished with garlic, fresh red chilli, spring onions and white pepper
- S9 **Prawns On Toast & Golden Bags (N) 7.95**
Sesame prawn toast and mince chicken wrapped in Thai pastry with sweet chilli sauce
- S10 **Fish Cake & Lemongrass Prawn (N) 7.95**
Red curry and kaffir fish cakes and deep-fried minced prawns with Thai herbs. Served with sweet chilli sauce, pickle vegetables

SIGNATURE DISHES

- S11 ***Grilled beef - Cha-Poo, seasonal 7.95** 🌿
Chargrilled marinated beef with Betelnut leaves. Served with Tangy Lime and Chilli pickle vegetables
- S12 ***Prawn, Duck Rice Paper Rolls 6.95**
Prawns and five spiced duck wrapped rice paper rolls served with lime and chilli dip
- S13 ***Pork spare ribs, sea salt with chilli 5.95**
Deep fried pork ribs tossed with seas salt, garlic pepper and chilli
- S14 ***Siam Niyom's Chicken Wings 5.95**
Deep fried chicken wings with fine Thai fish sauce, lemongrass, kaffir lime leaves. Served with Sriracha sauce

SOUP

- S15 **The King of Thai Soups 7.95** 🌿🌿
Prawns and mixed mushroom freshly simmered with lemongrass, galangal and Kaffir
- S16 **Chicken Tom Kha 6.95** 🌿
Chicken and galangal in silky, herb-infused coconut cream
- S17 **Seafood Pok-Tak 8.95** 🌿🌿
Hot and sour soup with seafood and mixed mushrooms finish with sweet basil leaves

SALAD

- S18 **Beef Rolls Salad 12.95** 🌿
Grilled marinated sirloin rolls in a mixed salad leaves, with a light lime and chilli dressing pickle vegetables
- S19 **Larb Chicken 7.95** 🌿
Minced chicken salad with shallots, chilli, roasted rice and lime dressing.
- S20 **SomTum / Soft Shell Crab 8.95** 🌿
Green papaya, carrots, fine beans, peanuts, cherry tomatoes with lime, chilli, palm sugar dressing and crispy soft shell crab
- S21 **Seafood Glass Noodle Salad 9.95** 🌿
A tangy glass noodle with seafood and light lime chilli sauce
- S22 **Lime and Chilli Paste grilled King Prawn Salad 12.95** 🌿
Tossed with lemongrass, shallots and roasted chilli dressing

SIGNATURE DISHES

- S23 ***Nam Tok Duck 8.95** 🌿
A classics North-east salad. Duck breast with shallots, chilli roasted rice and lime dressing
- S24 ***Lime and Chilli Scallops 7.95** 🌿
Grilled scallops tossed in a light lime and chilli dressing with coriander

ALLERGEN INFORMATION*

For food allergies and intolerances before ordering please speak to a member of our staff about your dietary requirements.

Slightly spicy 🌿 *More spicy* 🌿🌿 *Contain Nuts* (N) *Vegetarians & Vegan (No animal products)* (V)

VEGGIE & GLUTEN
 FREE CORNER
 No animal products

VEGGIE LOVER SET MENU

Add extra £1.00 of Soft drink

Choice of 1 Starter + 1 Main Dish

STARTERS
Mushroom and Tofu Tom Yum
Vegetable Spring Rolls
Corn Fritters
Vegetable Tempura

MAINS
Pad Thai Tofu
Pad See Ew Jay
Vegetable Kapao 🌿
Vegetable Green Curry 🌿

CHOICE OF RICE
Jasmine Rice, Sticky Rice, Plain Noodles

*With complimentary of Butterfly pea flower tea

£14.50
+ £1.00 Drink



MAINS

CHICKEN 8.50 | PRAWNS 9.50 | BEEF 9.25

M25 **Stir-fried onion, bell pepper and spring onion with oyster sauce**

M26 **Stir-fried Cashewnut, dry chilli and spring onion (N)** 🍴

M27 **Sautéed Ginger, Spring Onion and Pineapple**

M28 **Sweet and Sour Sauce**

Wok fried onion, pineapple, tomatoes and sweet and sour sauce.

M29 **Pepper and Garlic With Crispy Pork Belly sautéed in cracked black pepper, garlic sauce mushrooms and spring onion** 10.95

M30 **Green Curry Beef** 12.95 🍴

Grilled sirloin with green curry sauce, fresh peppercorn and sweet basil

SIGNATURE DISHES

M31 ***Moo Krob Pad Krapao** 10.95 🍴🍴

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

M32 ***Coconut Braised Beef** 12.95 🍴

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

M33 ***E Sarn Gai Yang** 8.95 / half chicken

Our star dish. Grilled marinated chicken with homemade recipe. Served with garlic, sweet chilli sauce and homemade E Sarn dip

M34 ***Tiger Cry** 12.95 🍴

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

CURRY

CHICKEN 8.50 | PRAWNS 9.50 | BEEF 9.25

M35 **Classic Green Curry** 🍴

With Thai eggplant and bamboo and sweet basil leaves

M36 **Thai Red Curry** 🍴

With bamboo shoot, Thai eggplant and sweet basil leaves

M37 **Massaman** 🍴

Mild curry of warm spices potato, onion garnished with pickle vegetables

CURRY

M38 **Prawn Pineapple Curry** 9.50 🍴

Red curry prawns with kaffir lime and fresh pineapple chunks

M39 **Roasted Duck Red Curry** 10.95 🍴

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

SIGNATURE DISHES

M40 ***Lamb Shank Massaman** 13.95 🍴

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

M41 ***Grilled Curried Seabass – Baitong** 12.95 🍴

Seabass grilled banana leaves with aromatic Panang curry reduction and kaffir leaves

M42 ***King prawn and Scallop Curry** 13.95 🍴
Cha - Poo Seasonal

A combination of southern style king prawns and scallops in red curry sauce with betel nut leaves, kefir lime

SEA

M43 **Stir-fried with crushed garlic, fine bean, red chilli and Thai basil. / Minced chicken** 8.50
Prawns 9.50 / Beef 9.25 🍴🍴

M44 **Wild Ginger Seabass Fillet** 12.95 🍴

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

M45 **Chu – Chee Seabass** 12.95 🍴

Grilled Seabass fillet with robust curry of red chilli and kaffir.

M46 **Lime and Chilli Seabass** 12.95 🍴

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

M47 **Chu - Chee King Prawns and Scallops** 14.95 🍴

Grilled king prawn and scallops in robust curry of red chilli and kefir

M48 **Tamarind Seabass** 12.95 🍴

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

M49 **Crispy Soft Shell Crab** 12.95

Choice of black pepper sauce or perfume curry powder sauce

NOODLES & RICE

Sticky Rice 3.25

Egg fried Rice 3.25

Coconut Rice 3.25

Jasmine Rice 2.95

Ginger Mixed Vegetables 6.95

with oyster sauce

Plan Noodle 2.95

Crispy Pork Belly and Broccoli 7.95 🍴

with home made sauce

SIGNATURE DISHES

CHICKEN 8.50 | PRAWNS 9.50 | BEEF 9.25

***Pad Thai (N)**

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** 🍴🍴

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

***Kao Soi Gai** 8.50 🍴

Chieng Mai style yellow curry soup with chicken and egg noodles. Served with pickled cabbaged, coriander, chilli oil and shallot

***Tom Yum Noodle Soup** 9.95 🍴🍴

A fiery street – stall classic. Noodle soup with king prawns. Finished with red chilli and coriander

***Seafood Pineapple Rice (N)** 11.95 🍴

Pineapple fried rice with prawns, scallops, squid, egg and cashew nut

***Gai Tod Hat Yai** 8.95

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 with coconut rice and sweet chilli sauce

DESSERTS

Deep Fried Sweet Sticky Rice and Banana in Spring Rolls Pastry 5.95

Served with honey and vanilla Ice Cream

Baked Banana Almond 4.95

Served with vanilla Ice cream

Chocolate Pudding 6.95

Warm soft- contoured with chocolate pudding with mango sorbet

Coco Sundae 4.50

Coconut Ice cream with coconut meat, topped with exotic fruits

Steamed Taro Rolls with Sweet Sticky Rice in Banana Leaves 4.95

Served with Chocolate Ice Cream

TASTE OF SIAM SET MENU

Add extra £1.00 for your first bottle of Singha beer

Choice of 1 Starter + 1 Main Dish

STARTERS

Thai dumpling
Vegetable spring rolls
Chicken satay
Siam Niyom's Chicken Wings
Chilli and Sea Salt Calamari

MAINS

Classic Thai Red Curry or Green Curry with chicken 🍴
Stir fried chicken choice of sauces
– Basil, chilli 🍴
– Sweet & Sour Sauce
– Fresh Ginger Sauce

Crispy Pork Belly sautéed in cracked black pepper 🍴
Coconut Braised Beef 🍴
Chicken Massaman Curry 🍴

CHOICE OF RICE

Jasmine Rice, Sticky Rice, Egg Fried Rice

*With complimentary of Butterfly pea flower tea

£15.95
+ £1.00 Singha



SET MENU EARLY BIRD

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