

VEGGIE CORNER

No animal products



SIAM NIYOM
SIMPLY THAI

STARTER & SOUPS

- V1 **Vegetable Spring Rolls 5.95**
Crispy vegetable spring rolls, served with sweet chilli sauce
- V2 **Corn Fritters (N) 5.95**
Sweet corn cakes spiced with Keffir and paprika, served with sweet chilli sauce
- V3 **Vegetable Tempura 5.95**
Lightly battered, deep fried vegetables with sweet chilli sauce
- V4 **Mushroom Tom Yum (GF) 6.95** 🌿
Spicy mushroom soup with sweet smoked chilli jam, fresh herbs and squeeze of lime jam
- V5 **Mushroom Tom Kha (GF) 6.95** 🌿
Our Mild and Silky coconut soup of mushroom with fresh galangal

SALAD

- V6 **Larb Tofu Salad (GF) 7.50** 🌿
Scramble tofu tossed with shallot, chilli, roasted rice and lime dressing
- V7 **Lime and Chilli Tofu Salad 7.95** 🌿
Deep fried tofu in a mixed salad leaves, tomatoes, onion with light lime and chilli dressing

MAINS

- V8 **Pad Thai Tofu (N) 9.25**
A wok – tossed winner, rice noodle stir-fried with tofu, mushroom, chives, bean spouts, sweet turnip and crushed roasted peanuts
- V9 **Pad See-Ew Jay 9.25**
Rice noodles with tofu, mushroom and mixed vegetables. wok glazed with soya sauce
- V10 **Pad Kee Mao Jay - Dranken Style 9.25** 🌿
A country side of central part of Thailand. Wok fried a combination of chilli, wild ginger, kaffir leaves and green peppercorn
- V11 **Vegetable and Tofu Kapao 9.25** 🌿
Mixed vegetables and mushroom flash-fried with crushed garlic, red chilli and plenty of basil
- V12 **Wok-Fried Tofu With The Choice of (N) 9.95**
Sweet and sour sauce
Fresh ginger sauce
Cashew nuts
- V13 **Lemongrass Tofu 11.25**
Deep fried tofu with a tangy lemongrass and tamarind sauce. Finished with crispy shallot
- V14 **Cracked Black Pepper Tofu 12.95**
Wok fried Tofu with garlic, cracked black pepper sauce, mushroom and spring onion.
- V15 **Wild Ginger Tofu 12.95** 🌿
Stir fried Tofu with wild ginger, bell pepper, chilli, lemongrass, kaffir lime leaf and green pepper corn- country style
- V16 **Pad Pok Tak Jay 12.50** 🌿
Wok - fried tofu, vegetable with Thai holy basil, wild ginger, pepper corn and chilli garlic sauce
- V17 **Tofu Vegetable Green Curry (GF) 10.95** 🌿
Our vigorous mixed vegetables and tofu in green curry, which owes its exciting colour to a blend of fresh green chilli and Thai basil



SIAM NIYOM
SIMPLY THAI

STARTER

- S1 **Siam Niyom Mixed Platter 13.95**
Priced per two people, minimum two people
Handcrafted dumplings, vegetable spring rolls, pork spare ribs with sea salt, chicken satay, Thai fish cake
- S2 **Spicy Thai Prawn Crackers with Sweet Chilli Sauce 3.25**
- S3 **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
- S4 **Prawn Tempura 6.95**
Prawn fritters tossed with pepper and sea salt with sweet chilli sauce
- S5 **Duck Spring Rolls 7.25**
Shredded duck breast with cabbage, sweet corn and five spice. Served with homemade sauce
- S6 **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
- S7 **Paprika and Sea Salt Calamari 6.95**
Crisp calamari finished with garlic, fresh red chilli, spring onions and white pepper
- S8 **Prawns On Toast & Golden Bags (N) 7.95**
Sesame prawn toast and mince chicken wrapped in Thai pastry with sweet chilli sauce
- S9 **Fish Cake & Lemongrass Prawn (N) 7.95**
Red curry and kaffir fish cakes and deep-fried minced prawns with Thai herbs. Served with cucumber sweet chilli salsa

SIGNATURE DISHES

- S10 ***Grilled beef - Cha-Poo, seasonal 7.95** 🌿
Chargrilled marinated beef with Betelnut leaves. Served with Tangy Lime and Chilli pickle vegetables
- S11 ***Pork Spare Ribs, Sea Salt with Chilli 5.95**
Deep fried pork ribs tossed with seas salt, garlic pepper and chilli
- S12 ***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

- S13 **The King of Thai Soups (GF) 7.95** 🌿
Prawns and mixed mushroom freshly simmered with lemongrass, galangal and Kaffir
- S14 **Chicken Tom Kha (GF) 6.95** 🌿
Chicken and mushroom galangal in silky, herb-infused coconut cream

SALAD

- S15 **Beef Salad 9.25** 🌿
Grilled marinated beef fillet mixed salad leaves, with a light lime and chilli dressing
- S16 **Larb Chicken (GF) 7.95** 🌿
Minced chicken salad with shallots, chilli, roasted rice and lime dressing.
- S17 **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
- S18 ***Nam Tok Duck 8.95** 🌿
A classics North-east salad. Duck breast with shallots, chilli flakes roasted rice and lime dressing
- S19 **Sear Prawns with Lime and Chilli Paste 8.25** 🌿
Tossed with lemongrass, shallots and roasted chilli 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*
🌿 🌿🌿 (N) (V) (GF)

VEGGIE LOVER SET MENU

Add extra £2.25 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

£14.95

“COME WITH”
THAI HERBAL TEA

SET MENU EARLY BIRD

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

MAINS

CHICKEN 9.50 | PRAWNS 10.95 | BEEF 10.50

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) (GF)**

M22 **Pad Khing; Sautéed Ginger, Spring Onion and Pineapple (GF)**

M23 **Pad Preaw Wan; Sweet and Sour Sauce**
Wok fried onion, pineapple, tomatoes and sweet and sour sauce.

M24 **Pad Kra Prow; Stir-fried with crushed garlic, fine bean, red chilli and Thai basil.**

M25 **Pad Kra Tiem Pring Thai; Pepper and Garlic With Crispy Pork Bellysautéed in cracked black pepper, garlic sauce mushrooms and spring onion 11.25**

SIGNATURE DISHES

M26 ***Coconut Braised Beef 13.25**
Slow-braised Beef in a coconut cream reduction. Finished with mint, lemongrass, lime, shallot and coriander

M27 ***E Sarn Gai Yang 11.25 / half chicken**
Our star dish. Grilled marinated chicken with homemade recipe. Served with garlic, sweet chilli sauce and homemade E Sarn dip

M28 ***Tiger Cry 13.50**
Traditional grilled marinated beef sirloin E Sarn style combined with spicy authentic tamarind sauce

M29 **Tamarind Crispy Duck Leg 12.95**
Serve with ginger & tamarind salsa and sautéed onions, grilled tomatoes

CURRY

CHICKEN 10.95 | PRAWNS 11.95 | BEEF 11.50

M30 **Classic Green Curry**
With Thai eggplant and bamboo shoot and sweet basil leaves

M31 **Thai Red Curry**
With bamboo shoot, Thai eggplant and sweet basil leaves

M32 **Massaman Chicken or Prawns**
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 12.50**
Red curry prawns with kaffir lime and fresh pineapple chunks

M35 **Roasted Duck Red Curry 12.95**
Sliced roasted duck breast in red curry served with pineapple, cherry tomato and Lychee

SIGNATURE DISHES

M36 **Grilled Beef Sirloin 13.95**
Choice of glacé green curry sauce or perfume of Panang curry sauce

M37 ***Lamb Shank Massaman 14.25**
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

M38 ***Grilled Curried Seabass – Baitong 13.25**
Seabass grilled banana leaves with aromatic Panang curry reduction and kaffir leaves

M39 ***Prawn, Mussel and Crab Meat Curry 13.95 with Cha - Poo Seasonal**
A combination of southern style prawns, crab meat and mussel in red curry sauce with betel nut leaves, keffir lime

SEA

M40 **Wild Ginger Seabass Fillet 12.95**
Stir-fried lightly battered Seabass with bell pepper, chilli, lemongrass, Kaffir and green peppercorns - country style

M41 **Lime and Chilli Seabass (GF) 12.95**
Herb steamed Seabass in a light and piquant chilli – garlic sauce, infused with fresh herbs

M42 **Lemongrass Seabass 12.95**
Lightly battered Seabass fillet glazed with a tangy lemongrass and tamarind sauce, finished with a crispy shallot

M43 **Crispy Soft Shell Crab 13.25**
Choice of black pepper sauce or perfume curry powder sauce

BANGKOKIAN FAVORITE CORNER

M44 **Chicken Satay (N) 5.95**
Marinated in curried coconut milk. Served with peanut sauce and lightly pickle vegetables

M45 **Seafood Pok -Tak Soup (GF) 8.95**
Hot and sour soup with seafood and mixed mushrooms finish with sweet basil leaves

TASTE OF SIAM SET MENU

Add extra **£2.25** 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

£15.95
"COME WITH"
THAI HERBAL TEA

SET MENU EARLY BIRD

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

M46 **Seafood Glass Noodle Salad (GF) 9.95**
A tangy glass noodle with seafood and light lime chilli sauce

M47 **Moo Krob Pad Krapao 11.95**
A well-known dish of crispy pork belly stir fry with chilli, garlic, fine bean and Thai holy basil

M48 **Beef Brisket Massaman Curry 13.25**
Slow cooked in a mild curry of warm spices potato, onion garnished with roasted shallot and pickle vegetables

M49 **Gai Yang - Som Tum 12.50**
Popular street food grilled chicken thigh fillet marinated with pepper coriander and garlic served with green Thai papaya salad

M50 **Pad Pok Tak Talay 13.95**
A perfect dish wok-fried seafood with onion, lemongrass, coriander garlic, chilli - Sriracha sauce

M51 **Pineapple Rice Talay Tai (N) 11.95**
Special pineapple fried rice with prawns, mussel, squid, egg and cashew nut

M52 **Pad Kee Mao Seafood / Drunken Style 13.50**
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) 3.75

Egg fried Rice 3.50

Coconut Rice 3.50

Jasmine Rice 2.95

Plan Noodle 2.95

SIDE DISHES

A melange of mushroom- stir fried with garlic & spring onion - topped with crispy seaweed 7.50

Ginger Mixed Vegetables with oyster sauce 6.95

Crispy Pork Belly and Broccoli with home made sauce 7.95

Organic spinach - wok fried with tossed garlic, soybean paste & chilli finished with crispy dry anchovy 6.50

CHICKEN 9.25 | PRAWNS 10.95 | BEEF 10.50

Pad Thai (N) (GF)
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 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 9.50**
Chieng Mai style yellow curry soup with chicken and egg noodles. Served with cucumber, onion pickle, coriander, chilli oil and shallot

***Tom Yum Noodle Soup (GF) 9.95**
A fiery street – stall classic. noodle soup with prawns. Finished with red chilli and coriander

***Gai Tod Hat Yai 10.50**
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