

## NOODLES & RICE

- Sticky Rice** (Steamed in bamboo basket) **4.10**
- Egg fried Rice** **3.85**
- Coconut Rice** **3.85**
- Jasmine Rice** **3.30**
- Plan Noodle** **3.30**

CHICKEN 11.30 | PRAWNS 12.30 | GRILLED BEEF 11.85

### 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 form 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

### SIGNATURE DISHES

#### \*Tom Yum Noodle Soup 11.30

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

#### \*Seafood Pineapple Rice (N) 13.30

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

#### \*Gai Tod Hat Yai 11.30

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 sweet chilli sauce

## STARTER & SOUPS

### Mushroom Tom Yum 7.30

Spicy mushroom soup with sweet smoked chilli jam, fresh herbs and squeeze of lime jam

### Mushroom Tom Kha 7.30

Our Mild and Silky coconut soup of mushroom with fresh galangal

### Vegetable Spring Rolls 6.60

Crispy vegetable spring rolls, served with sweet chilli sauce

### Corn Fritters (N) 6.60

Sweet corn cakes spiced with Keffir and paprika, served with sweet chilli sauce

### Vegetable Tempura 6.60

Lightly battered, deep fried vegetables with sweet chilli sauce

## MAINS

### Pad Thai Tofu (N) 11.30

A wok – tossed winner, rice noodle stir-fried with tofu, mushroom, chives, bean spouts, sweet turnip and crushed roasted peanuts

### Pad See-Ew Jay 11.30

Rice noodles with tofu, mushroom and mixed vegetables. Wok glazed with soya sauce

### Pad Kee Mao 11.30

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

### Vegetable Kapao 11.60

Mixed vegetables and mushroom flash-fried with crushed garlic, red chilli and plenty of basil

### Wok-Fried Tofu With The Choice of (N) 11.60

Sweet and sour sauce  
Fresh ginger sauce  
Cashew nuts

### Lemongrass Tofu 13.30

Deep fried tofu with a tangy lemongrass and tamarind sauce. Finished with crispy onion

### Cracked Black pepper Tofu 13.30

Wok fried Tofu with garlic, cracked black pepper sauce, mushroom and spring onion.

### Wild ginger Tofu 13.30

Stir fried Tofu with wild ginger, bell pepper, chili, lemongrass ,kaffir lime leaf and green pepper corn- country style

### Vegetable Green Curry 13.85

Our vigorous mixed vegetables and tofu in green curry, which owes its exciting colour to a blend of fresh green chilli and Thai basil

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# STARTER

**Siam Niyom Mixed Platter 15.30**

*Priced per two person, minimum two people*  
Handcrafted dumplings, vegetable spring rolls, pork spare ribs with sea salt, chicken satay, fish cake

**Spicy Thai Prawn Crackers with sweet chilli sauce 4.30**

**Chicken Satay (N) 6.60**

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

**Moo Ping 6.60**

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

**Prawn Tempura 7.60**

Prawn fritters with sweet chilli sauce

**Duck Spring Rolls 7.85**

Shredded duck breast with cabbage, sweet corn and five spice. Served with homemade sauce.

**Trio of Dumplings (N) 7.60**

Roses of Siam – handcrafted dumplings with caramelised chicken

**Kanom Jeeb 7.60**

Thai style steam chicken dumpling served with sweet and sour soya reduction sauce

**Sesame Prawn toast with sweet chilli sauce 7.60**

**Golden bags 7.60**

Marinated mince chicken wrapped in Thai pastry paper served with sweet chilli sauce

**Paprika and Sea Salt Calamari 7.30**

Crisp calamari finished with garlic, fresh red chilli, spring onions and white pepper

**Thai Fish Cake 7.60**

Red curry and kaffir fish cakes served with sweet chilli sauce

*SIGNATURE DISHES*

**\*Pork spare ribs, sea salt with chilli 6.60**

Deep fried pork ribs tossed with seas salt, garlic pepper and chilli

**\*Siam Niyom’s Chicken Wings 6.60**

Deep fried chicken wings with fine Thai fish sauce, lemongrass, kaffir lime leaves. Served with Sriracha sauce

# SOUP

**The King of Thai Soups 8.30 🍴**

Prawns and mixed mushroom freshly simmered with lemongrass, galangal and Kaffir

**Chicken Tom Kha 7.30 🍴**

Chicken and galangal in silky, herb-infused coconut cream with mushroom

**Seafood Pok-Tak 9.30 🍴**

Hot and sour soup with seafood and mixed mushrooms finish with sweet basil leaves

# MAINS

CHICKEN 11.30 | PRAWNS 12.30 | BEEF 11.85

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

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

**Sautéed ginger, spring onion and pineapple**

**Sweet and Sour Sauce**

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

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

**Pepper and Garlic With Crispy Pork Belly sautéed in cracked black pepper, garlic sauce, mushrooms and spring onion 12.30**

**Tamarind crispy duck leg 14.30**

Serve with ginger and tamarind salsa and sautéed onions, grilled tomatoes

**Grilled beef sirloin 14.30**

Choice of glacé green curry sauce or perfume of paneng sauce

*SIDE DISHES*

**A melange of wild organic mushroom- stir fried with garlic & spring onion - topped with spicy crispy seaweed 7.85**

**Ginger Mixed Vegetables with oyster sauce 7.30**

**Crispy Pork Belly and Broccoli with home made sauce 8.30**

**Organic spinac - wok fried with tossed garlic, soybean paste & chili finished with crispy dry anchovy 6.85**

*SIGNATURE DISHES*

**\*Moo Krob Pad Krapao 12.60 🍴**

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

**\*Coconut Braised Beef 14.30 🍴**

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

**\*Tiger Cry 14.30 🍴**

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

**E Sarn Gai Yang 11.30 / half chicken**

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

**Wild Ginger Seabass Fillet 13.30 🍴**

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

*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*  
**(N)**   **(V)**

# CURRY

CHICKEN 13.30 | PRAWNS 14.30 | BEEF 13.85

**Classic Green Curry 🍴**

With Thai eggplant and bamboo and sweet basil leaves

**Thai Red Curry 🍴**

With bamboo shoot, Thai eggplant and sweet basil leaves

**Jungle Curry 🍴🍴**

The spiciest curry cooked with mixed Thai herbs, vegetables ( No coconut milk)

**Massaman choice of Chicken 13.30 or Prawn 14.30 🍴**

Mild curry of warm spices potato, onion roasted shallot garnished

**Prawn and Crab meat Pineapple Curry 14.30 🍴**

Red curry prawns with kaffir lime and fresh pineapple chunks

**Roasted Duck Red Curry 14.30 🍴**

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

*SIGNATURE DISHES*

**\*Lamb Shank Massaman 15.30 🍴**

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

**\*Beef brisket massaman curry 14.30 🍴**

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

**Opening Hours:**  
Monday - Sunday 5:00pm - 10:30pm  
Weekend Lunch 12:00pm - 3:00pm  
  
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