



Siam Signature Thai

TAPAS MENU



SIAM DELIGHTS

SIAM SIGNATURE SQUID £6.50

Fried squid lightly coated in seasoned flour, topped with fresh chopped chilli and spring onion. Served with Siam sweet chilli sauce.

SUPER WINGS £6.50

Golden fried chicken wings, topped in a rich garlic and peppercorn sauce.

MONEY BAGS £6.95

A combination of minced chicken, prawns, mixed vegetables and Thai herbs, wrapped in a rice paper. Deep fried until crispy golden brown, served with homemade sweet chilli sauce.

ZESTY PRAWN £6.95

Steamed King Prawns with lemon, chilli and garlic sauce and topped with coriander and fresh chilli.

SALT & PEPPER KING PRAWNS £6.95

King Prawns Lightly coated in seasoned flour, topped with fresh chopped chilli and spring onion. Served with Siam sweet chilli sauce.

PORK ADDICTION

MOO GROB GRATIEM £6.95

Crispy pork belly with coriander, garlic & pepper sauce.

CHA CHA MOO GROB £6.95

Crispy Pork Belly in a fragrant combination of garlic, chilli, kaffir lime leaves, ginger root and peppercorn stir-fried with oyster and soy sauce. This dish is created specially for chilli fans as it will heat you up.

PORK RIBS £6.50

Roasted Pork Ribs cooked for two hours in our Siam bbq sauce creation.

CRISPY BELLY SALAD £6.95

Cooked to perfection Pork belly, soft with a crunch mixed with chopped kaffir lime leaves, mint, coriander, shallots, and red onion drizzled with chilli-lime dressing.

MOO PING £6.50

Marinated shoulder of Pork in crushed coriander root, black pepper and oyster sauce then grilled to perfection. A great combination with Sticky rice.

STREET FOOD

YUM NUAY YANG £7.00

Grilled marinated beef tossed with kaffir lime leaves, mint, coriander, shallots, and red onion drizzled with chilli-lime dressing. Sprinkled with grounded roasted glutinous rice and dry chilli powder.

HOT CHILLI BASIL STIR FRY CHICKEN £7.00

A traditional Thai favourite which never disappoints. Chicken is stir fried with garlic, chillies and vegetables. Finally added is the fragrant Thai holy basil that gives the dish its flavour and name.

TOM SAAP £6.50

A hot & spicy pork rib cooked in a rich broth with lemongrass, galangal, and kaffir lime leaf. Garnished with crispy holy basil leaf and chilli.

YUM KHAI DAO £5.95

Well done fried egg, topped with a rich chilli dressing. With the combinations of sour lemon juice, sweet sugar, red onions, coriander, peanut and chilli oil. This dish transforms into one crunchy, Thai infused bite.

SIAM CURRIES

PANANG NUEA £7.00

Beef Panang curry is milder and thicker than Red curry. It is traditionally cooked with a variety of Thai herbs, including the classic Kaffir lime leaves, Coriander roots and seeds to give of the amazing fragrance. Chilli, bell peppers and galangal are also commonly used in this dish.

MASSAMAN GAI £6.95

This Southern Thailand influenced curry is fragrantly mild and creamy. The chicken is cooked in coconut milk and infused with dry spices, potatoes and onions. Then topped with crispy shallots and cashew nuts.

RED ROASTED DUCK £7.50

Roasted duck fillet cooked well in rich red curry featured with tropical fruits such as lychee, pineapple and cherry tomatoes.

GREEN GAI £6.95

One of the most well known and popular Thai curry. Chicken cooked in Green curry paste, coconut milk, bamboo shoots and a mixture of Thai herbs, giving the curry a tasty fragrance.



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TAPAS MENU

JUST GREEN

SOM TUM £6.95

This North-Eastern Thai papaya salad is a classic. Garlic and chillies are first pounded with a mortar and pestle (krok). Added is tamarind juice, fish sauce, peanuts, dried shrimp, tomatoes, lime juice, sugar cane paste, green beans, tomato and a handful of grated green papaya and carrot. The sweet, sour, and spicy flavours paired with the crunch of the green papaya is utterly mouth watering and gives you a burst of flavours.

PAD THAI PAK £6.50

The most popular Thai noodle dish, thin rice noodles stir-fried in a sweet tamarind sauce with red onion, diced tofu, garlic chives, dried shrimp, and egg. Served with a side of beansprouts, sliced lemon, dried chilli and crushed peanuts.

SWEET & SOUR VEG £6.50

Seasonal vegetables stir fried in our sweet & sour sauce with the traditional contrasting flavours of pineapples and sweet cherry tomatoes topping with roasted cashew nut.

TOM KHA SOUP £6.50

A gentle and mild coconut broth flavoured with cherry tomatoes, galangal, lemongrass, coriander and a touch of roasted chilli oil.

PAK TEMPURA £6.00

A selection of fresh vegetables lightly battered, deep fried and served with sweet chilli sauce.

PAD PAK £6.00

Mixed veg stir fried in garlic & oyster sauce.

SIDES

KHOA SUAY £3.50

Thai steamed Jasmine Rice

KHOA KATI £3.65

Coconut Jasmine Rice

KHOA KAI £4.00

Egg Fried Rice

KHOA NIEW £3.60

Sticky Rice

PAD MEE £4.00

Stir fried Vermicelli noodles in garlic



COCKTAILS

MOJITO £8.50

Bacardi, Lime Juice, Mints & Soda Water.

MARGARITA £8.50

Tequila, Cointreau & Lime Juice.

MANGO & STRAWBERRY DAIQUIRI £8.50

Rum, Strawberry Purée, Mango Juice & Lime Juice.

ESPRESSO MARTINI £8.50

Vodka, Khalua & a Shot of Espresso Coffee.

PORNSTAR MARTINI £8.50

Vanilla Vodka, Passionfruit Purée, Passoa & a Shot of Prosecco.

COSMOPOLITAN £8.50

Citrus Vodka, Cranberry Juice, Cointreau & Lime Juice.

NEGRONI £8.50

Gin, Campari & Martini Rossi

THAI BLOODY MARY £8.00

Vodka, Tomato Juice, Salt & Pepper, Worcester Sauce, Lemon Juice & Siracha Sauce.

TEQUILA SUNRISE £8.00

Tequila, Orange Juice & Grenadine.

MANGO MAI THAI £8.50

White Rum, Dark Rum, Mango Juice & Lime Juice.

THAI MULE £8.00

Vodka, Ginger Beer, Lime Juice, Mint, Basil & Lemongrass.

SIAM RUM PUNCH £8.00

White Rum, Pineapple Juice, Orange Juice, Lime Juice & Grenadine.

PINA COLADA £8.50

Rum, Malibu, Coconut Cream, Pineapple Juice, Fresh Pineapples.