



สยาม

SIAM

SIGNATURE THAI RESTAURANT

EST.



2020



ABOUT US

Siam Signature embraces everything that's good about Thai food. From the warm welcome and friendly service to fresh, quality food. Siam Signature will offer you a true taste of Thailand. The secret of good Thai food is getting the right blend of spices to enhance the natural flavours of the main ingredients, and we take great pride in improving your favourite dishes.

Both head chefs are Thai with over 30 years of combined experience in preparing authentic Thai food. Siam Signature is to only use fresh ingredients which are prepared on our premises. Attention to detail is paramount and every meal is prepared using fresh spices to ensure your food is of the highest authentic quality.

DIETARY ADVICE

Allergies: if you you have allergy or intolerance, please ask your server for more information before placing your order. As with most restaurants, our kitchen does process allergenic ingredients and so we can never guarantee a dish is completely free from allergens. However, we want to do all we can to meet your need and hope the follow ing general advice is of help: our menus indicate dishes which are/can be prepared without ingredients containing gluten; we are happy to advice on dishes with no added nuts or which maybe prepared this way; let us know and we can advise on dishes which don't use ingredients containing fish or shellfish.





STARTER

1. Satay Chicken/ Prawn (ໄກ່, ກັງ) £6.50/£7.95 (4 pcs) ♡

Grilled meat skewers marinated in Asian spices. Served with a delicious peanut sauce and a side of pickled cucumber and shallot vinegar dressing.

2. “Goong Tongo” Prawn Tempura (ກັງຊຸປອມັງທອດ) £7.95

Deep fried king prawns in a light batter served with sweet chilli sauce.

3. Thai Fish Cake (ທອດມັນປາ) (4 pcs.) £7.95 ♡

Ground "PlaaKrai" (Indian knife fish) mixed with our own red curry paste and exotic Thai herbs, served with homemade sweet chilli sauce and crushed peanut.

4. Siam Signature Dumplings (ຂນມຈັບ) £7.95 (4pcs)

Thai style dumplings, filled with two combinations of special seasoned minced pork and prawns. Wrapped in wonton sheets and served with Siam's homemade sauce.

5. Por -Pieer-Ped” (ເປັດປອເປີຍະ) £7.95 /2 pcs (Chef's Recommended)

Crispy golden fried duck spring rolls, served with shredded spring onions, cucumber and hoi-sin sauce.

6. Herbal Duck Garden (ເປັດລຸຍສວນ) £7.95 ♪

Shredded roast duck tossed in shallots, red onion and ground roasted rice. Drizzled in chilli and lime dressing, served on lettuce.

7. “PekGai Tod” (ປັກໄກ່ທອດ) £6.50 (6pcs.)

Golden fried Thai seasoned chicken wings, served with Siam signature sweet chilli sauce.

8. “Kanom Pung Goong” Prawn Toast (ຂນມັງກນ້າກັງ) £6.50

Sliced baguettes coated in a minced prawns and sesame seeds served with sweet chilli sauce.

9. “Pla-Meuk Krob” (ປາກມັກກຣອບ) £7.95

Squid lightly coated in seasoned flour, topped with fresh chopped chilli and spring onion. Served with homemade chilli sauce.

10. Hoi-mang-poh” (ເອຍມອລງທຸ່ບສມບຸໂຟ) £7.95

New Zealand mussels steamed with galangal, lemongrass, kaffir lime leaves and sweet basil. Served with a Thai style seafood sauce.

SHARING PLATTER

Our chefs select the finest combinations of starters, served to you as a platter of indulgence and enjoyment.

11. Mixed platter (Minimum for 2 people) £19.95 🍤

A mixed selection of fish cakes, prawn toast, crispy prawns wrapped in pastry, dim sum and chicken satay. Served with a selection of Siam signature sauces.

12. Superior Seafood Platter (Minimum for 2 people) £24.95

A selection of charcoal grilled jumbo prawns, mussels, scallops and sea bass fillet on bed of banana leaves served with our homemade of Siam Signature sauces.

13. Ped Krob" (Minimum for 2 people) £19.95

Roasted duck fillet sliced and marinated in a fragranced house style sauce with shallots and cucumber, wrapped in peking duck pastry.

VEGETARIAN STARTER V

Prawn crackers £2.50

14. "Poh-Pia-Tod" Spring Rolls (ปอเปี๊ยะทอด) £5.75 V

Golden fried spring rolls filled with shredded mix vegetables, glass noodles and black fungus mushrooms. Served with a sweet chilli sauce.

15. "Pak Tempura" Vegetables Tempura (ผักรวมทอด) £5.75

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

16. "Sate-pak" Vegetable Satay (สะเต๊ะผักรวม) £6.25

Charcoal grilled skewers made up of mushrooms, bell peppers and cherry tomatoes. Served with a delicious peanut sauce and a side of cucumber and shallot vinegar dressing.

17. "Tao-hoo-tod" Crispy Fried Tofu (เต้าหู้ทอด) £5.75

Deep fried bean curd served with a homemade chilli sauce topped with crushed roasted peanuts.

18. "Tod-man-kaw-pord" (ทอดมันข้าวโพด) £5.75 🍤

Delicious sweetcorn fritters mixed with Red curry paste and kaffir lime leaves. Served with a sweet chilli sauce.

19. Platter Minimum for 2 people £16.95

Selection of vegetable spring rolls, vegetable satay, sweetcorn cakes, crispy tofu and vegetable tempura. Served with a combination of Siam Signature sauces.



THAI SOUP

Choice of: Vegetables - £6.00 Chicken - £6.50 Prawn - £7.95

20. Tom-Yum” (ต้มยำ))),

A traditional all-time favourite, a hot and spicy soup made with lemongrass, galangal, kaffir lime leaf, fresh chilli and a touch of lime juice.

21. “Tom Kha” (ต้มข่า))

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

22. “Poa Taek” (โปะเต๊ก)))

A traditional fishermen hot and spicy soup cooked in a rich broth with lemongrass, galangal, and kaffir lime leaf. Garnished with crispy holy basil leaf and chilli.

SALAD & SEAFOOD SALAD

23. Crispy Veggie Salad £7.95))

Golden crispy battered mixed vegetables, topped with a rich chilli dressing. With combinations of sour lemon juice, sweet sugar, red onions, coriander, peanut and chilli oil. This dish transforms into one crunchy, Thai infused bite.

24. “Yum-nua-yang” Spicy Beef Salad (ยำเนื้อย่าง) £12.95))

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.

25. Yum-Talay Spicy Seafood Slad (ยำทะเล) £14.95))

A selection of seafoods, including Tiger King prawn, squid, mussel and fish fillet mixed with Onion, shallot and cherry tomatoes . Drizzled with a Thai spicy homemade dressing.

26. “Plar-Goong” Spicy Prawn Salad (ปลาร้ากุ้ง) £12.95)

Grilled King prawn tossed in Thai mixed herbs and a chilli dressing. This dish is to refresh your taste buds and let you experience this tradition Thai herb filled dish.

27. “Laab- gai” Spicy Isaan Chicken Salad (ลาบไก่) £8.95)

Authentic warm Thai salad from North-Eastern Thailand. This dish is made up of minced chicken tossed in Thai herbs (mint, coriander, kaffir lime leaves, shallots, red onion) and chilli-lime dressing.

28. “Laab-ped” Spicy Isaan Duck Salad (ลาบเป็ด) £11.95)

A traditional Isaan (north-eastern) spicy duck salad with fresh shallot, roasted chilli ground roasted rice, finished with a touch of fresh mint, crispy kaffir lime leaf and roasted cashew nuts.



29. “Som-tum crispy soft shall crab/Jay” (ส้มตำ) £8.95/£12.95 🌶️ 🍤

This North-Eastern Thai papaya salad is a classic. Garlic and chillies are first pounded with a mortar and pestle (krok). Added in 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.

30. “Pla-nam-tok” Spicy fried Fish Salad (ปลาหนัก) £12.95 🌶️

Available in Sea Bass or Salmon. Fried fish fillet tossed with ground chilli, ground roasted rice, shredded lime leaf and finished off with a spicy lime dressing. Served on a bed of lettuce and sprinkled with fresh mints and coriander.

🍛 THAI CURRY

Choice of : Vegetables £8.50/ Chicken £8.95/ Beef £9.50 Prawn £11.95

(Tofu optional please asked £1 Extra.)

31. “Gang-keaw-waan” Thai Green Curry (แกงเขียวหวาน) 🌶️

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

32. “Gang Dang” Thai Red Curry (แกงแดง) 🌶️

This is another classic & traditional Thai curry. With a choice of meat, cooked in an aromatic blend of Red curry paste and mixed vegetables.

33. Gang-mas-sa-man Massaman Curry (แกงมัสมั่น) 🌶️ 🍤

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

34. “Gang -pa-nang” Panang Curry (พะเนียง) 🌶️

Panang curry is milder and thicker than Red curry. It is traditionally cooked with a variety 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.

35. “Gang -Pha Jungle Curry (แกงป่า) 🌶️🌶️

The ultimate fiery Thai hot curry cooked with bamboo shoot, bell peppers, baby corn, holy basil, peppercorn, lesser ginger and a spiced jungle curry paste.



STIR-FRIED DISHES

Choice of: Vegetables - £7.95 Chicken - £8.95 Pork - £8.95 Beef - £9.50
Prawn /Duck /Squid - £11.95 (Add tofu optional £1.00)

36. Stir fired with Oysters sauce (ผัดน้ำมันหอย)

The most simple yet tasty stir fry dish! With your choice of meat, stir-fried well with assorted fresh garden vegetables and shitake mushrooms in Oyster sauce.

37. Stir Fired with Ginger sauce (ผัดขิง)

A Thai-Chinese infused stir fry. A choice of meat fragrancd from the shredded ginger and shallots is stir-fried with seasonal vegetables.

38. Stir fried with Cashew nut sauce (ผัดเม็ดมะม่วง)

A popular Thai stir-fried dish, combined with roasted Cashew nuts, a house special sauce and splash of chilli oil. Smells and tastes even better.

39. Garlic Pepper sauce (กระเทียมพริกไทย)

Wok fried your choice of meat with seasonal vegetable in the garlic sauce with a hint of pepper, topped with crispy fried garlic.

40. Hot Chilli Basil Sauce (ผัดกระเพรา) (Chef's Recommended)

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

41. Lime leaves and Peppercorns sauce (ผัดพริกอุทง)

Thai's hottest & ziest wok fried! With hot chilli & vegetables, fragrancd lime leave, green peppercorn and Thai hot basil.

42. Sweet & Sour Sauce (ผัดเปรี้ยวหวาน)

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

43. Lemongrass Sauce (ผัดตะไคร้)

Refreshing and aromatic, chopped lemongrass with seasonal vegetables stir fried, drizzled top on with little curry and coconut milk.



SIAM SIGNATURE DISHES

44. Roasted Duck Curry in Fresh Coconut (แกงเป็ดมะพร้าวอ่อน) £14.95 🍴

Roasted duck fillet cooked well in rich red curry featured with tropical fruits such as lychee, pineapple and cherry tomatoes. Absolutely well-matched in a whole young coconut.

45. Lamb Cutlets with Garlic & Black Pepper Flakes (ซีโรงแคะย่าง) £14.95 🍴

Marinated lamb cutlets infused with dry spiced cloves and sesame oil. Grilled and served with assorted vegetables in garlic and black pepper sauce.

46. Lava Jumbo Prawn (จุกุ้ง) £15.95 🍴

A thick and rich house style Red curry sauce (Choo Chee) has a unique kaffir lime leaves aroma, perfectly combined with fresh Thai basil and drizzled over grilled jumbo prawns.

47. Braise Vegetables Silk Tofu (รากบัวตำั่ว) £9.50

Basic but simply amazing, deep-fried soft tofu topped with braise gravy of diced vegetables and shitake mushroom.

48. Salt and Pepper King Prawn (กุ้งจีน) £12.95 🍴

Lightly seasoned King prawns, golden fried and sprinkled with salt and pepper. Garnished with shallots and diced chillies.

49. Soft Shelled Crab Curry (ปูผัดผงกระหรี่) £14.95 🍴

Cooked in yellow, creamy curry sauce with celery, spring onions and bell peppers.

50. Siam Sea bass/Salmon Surf Herbs (ผัดจ๋าปลา) 13.95 🍴🍴

Chargrilled Sea bass / Salmon fillet 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 and feel relieved after a lot sweat out.

51. Egg Nest Pad Thai with King Prawn £12.95 🍴

Most famous Pad Thai noodle however more special with extra large King prawns in an egg nest. Garnished with crushed peanuts, fresh beansprout, and dried chilli powder.

52. Salmon in Green Pool £12.95 🍴🍴

A classic curry dish with a twist. The name "Green Poole" derives from the colour of the curry sauce. A Scottish Salmon fillet infused in a delicious Green curry sauce.

53. Drunken Duck Noodle £9.95 🍴🍴🍴

Spicy roasted duck breast stir fried with egg noodles, Red curry paste and spiced up with Green peppercorns and shredded finger root. Garnished with Thai Holy basil.

54. Roasted Duck in Tamarind Sauce (เป็ดมะขาม) £14.95 🍴

Another option for Duck lovers. Roasted duck fillet dressed in Siam special Tamarind sauce, giving this dish a unique sweet and sour flavour and topped with roasted cashews nuts and coriander.

55. Massamun Lamb Shank (มัสมั่นขาแกะ) £14.95 🌶️🍄

Thai mild and coconut flavoured curry. Tender Lamb shanks braised for 5 hrs. Infused with dry spiced flavours and aroma. Served with baby potatoes and garnished with roasted cashews.

56. Pineapples Fried Rice with King Prawn (ข้าวผัดสับปะรด) £12.95 🍍

This delicious King prawns dish has a combination of sweet and savoury flavours. Wok fried Jasmine rice and egg, mixed with vegetables, pineapple and cashews. Served in a pineapple shell, making this dish look fun, exotic and bursting with flavour.

57. Sea-bass/Salmon in Super Zesty Sauce (ปลาทะเล) £13.95 (Chef's Recommended) 🌶️

Your choice of Seabass or Salmon fillets finely diced then deep-fried until crispy but juicy, tossed with a variety of herbs and seasonal vegetables. Then drizzled with the Chef special Tamarind and chilli oil sauce.

58. Seux-rong-hi" Crying Tiger (เสือร้องไห้) £14.95 (Chef's Recommended) 🌶️

Charcoal grilled marinated Rib-eye steak served with roasted ground Chilli and Tamarind sauce.

59. "Goong-pow" Chargrilled Jumbo Prawns (กุ้งเผา) £15.50 🌶️🌶️

Juicy Jumbo prawns, grilled to perfection and will melt in your mouth. Matched with Siam Signature spicy chilli and lime sauce to refresh your taste buds.

60. Triple Fried Rice(ข้าวผัด3ทอด) £12.95

A signature fried rice for the seafood lovers. Fried rice served with three toppings of King Prawns, Squid and Scallops.

🍷 CRISPY PORK BELLY (CHEF'S RECOMMENDED)

Cooked to perfection Pork belly, soft with a crunch, chopped and stir fried with assorted vegetables in sauce of your choice.

61. Kana Mhu Grob (กะน้าหมูกรอบ) £9.50 🌶️🌶️

A popular for Thai dish, Asian Green leaf infused crispy pork belly, marinated in a light oyster and yellow bean sauce combined with spicy chilli and garlic to give it a little kick.

62. Pad Prik Khing Mhu Grob' (ผัดพริกขิงหมูกรอบ) £9.50 🌶️🌶️

Chilli jam and Lemongrass Sauce (Medium Hot) - Must try! Our proud creation of crispy, twice cooked Pork belly in our special chilli paste, fragranced with pints of lime leave julienned. It's a top secret recipe.



NOODLES AND FRIED RICE

Choice of: Vegetables - £7.95 Chicken - £8.95 Pork - 8.95 Beef - £9.50
Prawn- £10.95 (Add tofu optional £1.00)

63. Padthai (ผัดไทย) 🍷

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.

64. Pad-si-eiw” Stir fried With Soya Sauce (ผัดซีอิ๊ว)

Enjoyable stir-fried flat rice noodle with sweet soya sauce, soybeans, chopped garlic and seasonal vegetable, outstanding scents from being Wok fried.

65. Pad-ke-mao” Drunken Noodle (ผัดขี้เมา) 🌶️

Heat yourself up with this succulent noodle dish. Choice of meats combined with fresh hot chilli's and aromatic scented Basil wok fried with flat rice noodles and seasonal vegetables.

66. “Pad-mee-Luang” Stir Fried Egg Noodle (ผัดก๋วยเตี๋ยว)

Stir fried egg noodle with your choice of meat, eggs, bean sprout, spring onion and soya sauce.

67. Fiery Fried Rice(ข้าวผัดกระเทียม) 🌶️

A signature fried-rice that will heat and stimulate your hungry glands. Jasmine rice wok fried with Egg, Holy Basil and assorted vegetables.

68. Thai Special Fried Rice(ข้าวผัดทรงไฟ)

To get your taste buds going! Wok fried Jasmine rice with egg and your choice of meat with a hint of garlic and pepper. Plain but impressive!



SIDE DISHES

69. "Pad-pak Mixed Vegetables Stir fried (ผัดผักรวม) £5.50

Stir fried seasonal mixed vegetables with garlic and oyster sauce.

70. "Pad-Pak Chou" Stir fried Bok Choy (ผัดผักจ๋อຍ) £7.95

Stir fried Bok Choy with dried shiitake mushroom, garlic and oyster sauce.

71. "Pad-tue-nuok" Stir fried Bean Sprout (ผัดถั่วงอก) £5.50

Stir fried bean sprout with mushroom, garlic and spring onion in oyster sauce.

72. "Pad-pak-buong" Morning glory Stir fried (ผัดผักบุ้ง) £6.95 🍷

Morning Glory veg, quickly stir fried with Garlic, fresh Chillies and Oyster sauce.

73. "Pad-broccoli-hed-hom" (ผัดบล็อกคอลลี) £5.50

Stir fried broccoli with shiitake mushroom and garlic in oysters and soya sauce.

RICE

74. Jasmine Rice £3.50

75. Sticky Rice £3.60

76. Coconut Jasmine Rice £3.65

77. Garlic Brown Rice £3.70



