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SIAM

SIGNATURE THAI RESTAURANT

EST.



2020





ABOUT US

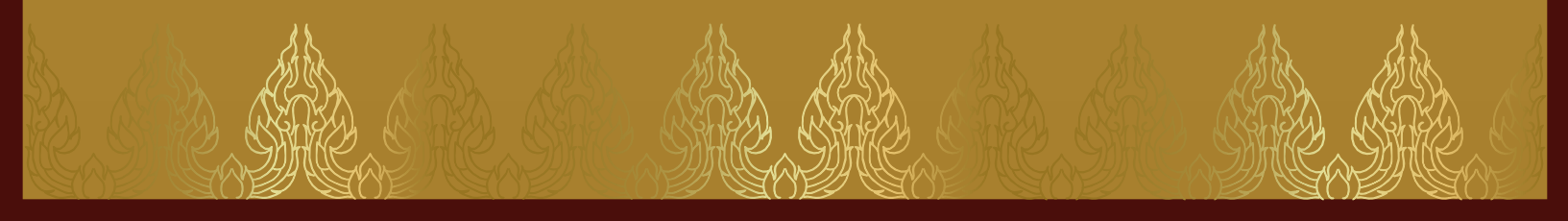
Siam Signature embraces everything that's good about Thai food. From the warm welcome and friendly service to fresh, quality food. Siam Signature will offer you a true taste of Thailand. The secret of good Thai food is getting the right blend of spices to enhance the natural flavours of the main ingredients,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



RECOMMENDED FOR SHARING

THAI PRAWN CRACKERS £3.50

MIXED PLATTER £11.50 PP Minimum for 2 Person

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.

SUPERIOR SEAFOOD PLATTER £12.50 PP Minimum for 2 Person

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

STARTERS

1. Satay Chicken £7.50

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

2. Prawn Tempura £9.55

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

3. Thai Fish Cake £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 £7.95

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. Duck Spring Rolls £9.55

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

6. Herbal Duck Garden £9.55

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

7. Prawn Toast £7.50

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

8. Deep Fried Squid £7.95

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

9. Hoy-Mang-Poh £9.55

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

10. Salt & Pepper Pork Ribs £7.55

Thai salt & pepper ribs combine savory, sweet, and spicy flavors together that are sure to make your taste buds tingle.

11. Chicken Wings £7.95

Golden fried Thai Seasoned Chicken Wings, served with Siam Signature Sweet Chilli Sauce.



Duck Spring Rolls

VEGETARIAN STARTERS

12. Spring Rolls £ 7.20

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

13. Vegetables Tempura £7.20

A selection of fresh vegetables deep fried in a light batter and served with sweet chilli sauce.

14. Vegetable Satay £7.20

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.

15. Crispy Fried Tofu £7.20

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

16. Sweet Corn Cake £7.20

Delicious blend of sweetcorn fritters mixed with red curry paste, kaffir lime leaves. Served with a sweet chilli sauce.

17. Vegetables Platter £8.95/PP (minimum 2 pp)

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



Spring Rolls

THAI SOUPS

CHOICE OF:

Vegetables £6.95 Chicken £7.95
Prawn £9

18. Tom-Yum

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.

19. Tom Kha

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

20. Poa Taek £9.95

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.



Tom-Yum

SALAD & SEAFOOD SALAD

21. Crispy Veggie Salad £9.50

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.

22. Spicy Beef Salad £14.95

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.

23. Spicy Seafood Salad £15.25

A selection of seafood, including Tiger King prawn, squid, mussel and mixed with onion, shallot and cherry tomatoes. Drizzled with a Thai spicy homemade dressing.

24. Spicy Isaan Chicken Salad £10.50

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

25. Spicy Isaan Duck Salad £12.95

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

26. Crispy Pork Salad £12.95

Thai Spicy Crispy Pork Belly salad with lemongrass and mix herbs.

27. Som-Tum £10.95

Thai papaya salad



Spicy Seafood Salad

SIAM SIGNATURE DISHES

28. Egg Nest Pad Thai With King Prawn

£14.95



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

29. Lava Jumbo Prawn

£16.95



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.

30. Salt And Pepper King Prawn

£12.95



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

31. Sea Bass In Super Zesty Sauce

£16.95



Your choice of Sea Bass 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.

32. Massamun Lamb Shank

£17.95



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.

33. Pineapples Fried Rice With King Prawn

£13.95



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.

34. Roasted Duck In Tamarind Sauce

£16.95



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.

35. Roasted Duck Curry In Fresh Coconut

£18.95



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.

36. Son In Law Egg

£8.95



Hard boiled eggs in the best of Thai flavors: tangy, sweet, salty, and savory, all at once. represents what people love about Thai cuisine.

CHEF'S RECOMMENDED CRISPY PORK BELLY



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

37. Kana Mhu Grob 🌶️

£12.95



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.

38. Pad Prik Khing Mhu Grob 🌶️

£12.95



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.

GRILLED & SIZZLING DISHES

39. Crying Tiger 🌶️

£18.95



Charcoal grilled marinated Rib-Eye steak served with roasted ground chilli and tamarind sauce.

40. Siam Sea Bass 🌶️

£16.95



Char grilled Sea Bass 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.

41. Char Grilled Jumbo Prawns 🌶️

£16.95



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.

THAI CURRY

CHOICE OF: Vegetables £10.50 | Chicken £11.50 | Pork £11.50 | Beef £12.50 | Prawn £12.95

(Tofu optional please asked £1.50 Extra.)

42. Thai Green Curry 🌶️

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.

43. Thai Red Curry 🌶️

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

44. Massaman Curry 🌶️

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.

45. Jungle Curry 🌶️🌶️

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.

46. Panang Curry 🌶️

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.



STIR-FRIED DISHES

CHOICE OF: Vegetables £10.50 | Chicken £11.50 | Pork £11.50 | Beef £12.50 | Prawn/Duck/Squid £12.95
(Tofu optional please asked £1.50 Extra.)

47. Stir Fried With Oyster Sauce

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.

48. Stir Fried With Ginger Sauce

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

49. Stir Fried With Cashew Nut Sauce

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.

50. Garlic Pepper Sauce

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

51. Hot Chilli Basil Sauce

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.

52. Lime Leaves And Peppercorns Sauce

Thai's hottest & ziestiest wok fried! With hot chili & vegetables, fragrant lime leaf, green peppercorn and Thai hot basil.

53. Sweet & Sour Sauce

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

54. Lemongrass Sauce

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



NOODLES AND FRIED RICE

CHOICE OF: Vegetables £9.95 | Chicken £10.60 | Pork £10.50 | Beef £12.50 | Prawn £12.95
(Tofu optional please asked £1.50 Extra.)

55. Pad Thai

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.

56. Pad-Si-Eiw Stir Fried With Soya Sauce

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

57. Drunken Noodle

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.

• Duck £12.50

58. Stir Fried Egg Noodle

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

59. Fiery Fried Rice

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

60. Thai Special Fried Rice

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

61. Mixed Vegetables Stir Fried £6.95

Stir fried seasonal mixed vegetables with garlic and oyster sauce.

62. Stir Fried Bok Choy £7.95

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

63. Stir Fried Bean Sprout £6.95

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

64. Morning Glory Stir Fried £7.95

Morning Glory veg, quickly stir fried with garlic, fresh chillies and oyster sauce.

65. Stir Fried Broccoli £6.95

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

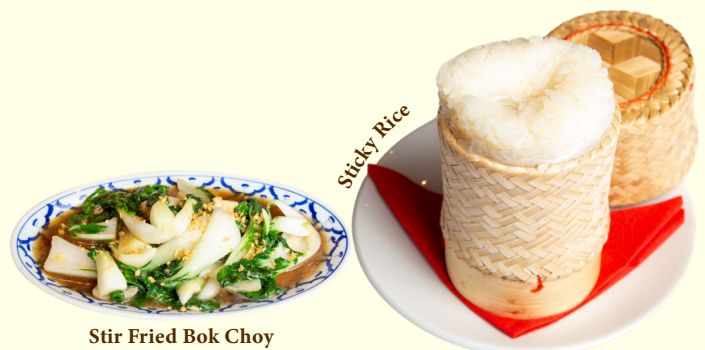
RICE

66. Jasmine Rice £3.65

67. Sticky Rice £3.95

68. Coconut Jasmine Rice £3.95

69. Egg Rice £3.95



Stir Fried Bok Choy

THANK YOU

