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SIAM

SIGNATURE THAI RESTAURANT

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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.



STARTERS

1. Satay Chicken £6.50

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

2. Prawn Tempura £7.95

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. Wrapped in wonton sheets and served with Siam's homemade sauce.

5. Chicken Spring Rolls £9.55

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

6. Salt & Pepper Squid £7.95

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

7. Pork Ribs £7.55

Thai ribs combine savory and sweet sauce.

8. Chicken Wings £6.50

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

9. Moo Ping £7.50

Grilled pork skewer.

VEGETARIAN STARTERS



10. Spring Rolls £6.00

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

11. Vegetables Tempura £6.00

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

12. Sweet Corn Cake £7.00

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

RECOMMENDED FOR SHARING

THAI PRAWN CRACKERS £3.00

MIXED PLATTER (Minimum for 2 Person) £11.50 PP

A mixed selection of fish cakes, prawn tempura, dim sum, spring rolls and chicken satay. Served with a selection of Siam signature sauces.

THAI SOUPS

CHOICE OF: Vegetables £6.00/ Chicken £7.00/ Prawn £7.95

13. 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.

14. Tom Kha

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

15. 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.



SALAD & SEAFOOD SALAD

16. Spicy Beef Salad 🌶️ £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.

17. Spicy Seafood Salad 🌶️ £13.95

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.

18. Spicy Isaan Chicken Salad 🌶️ £8.95

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.

19. Som-Tum 🌶️ £10.95

Thai papaya salad

20. Pork Lemon Chilli Salad £9.95

Tender pork sliced drenched in a spicy garlic lime dressing.

CHEF'S RECOMMENDED RECOMMENDED

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

21. Kana Mhu Grob 🌶️ £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.

22. Pad Prik Khing Mhu Grob 🌶️ £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.



SIAM SIGNATURE DISHES

23. Chicken Black Bean Sauce £11.50

Chicken stir fry in black bean sauce.

24. Salt And Pepper King Prawn 🌶️ £11.95

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

25. Massamun Lamb 🍛🌶️ £11.95

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

26. Siam Signature Chicken And Prawns 🍛 £11.95

This delicious dish has a combination of sweet and savoury flavours. Wok fried Jasmine rice and egg, mixed with vegetables, pineapple and cashews.

27. Roasted Duck In Tamarind Sauce 🍛 £12.95

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.

28. Roasted Duck Curry 🌶️ £12.95

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.

29. Honey Duck £12.95

This dish is an aromatic, deliciously honey glazed duck breast.

GRILLED & SIZZLING DISHES

30. Crying Tiger 🍷 £14.95

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

31. Siam Cod 🍷 £13.95

Char grilled cod 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.

THAI CURRY

**CHOICE OF: Vegetables and Tofu £8.50/ Chicken £8.95/
Beef £9.50/ Prawn £11.95**

32. 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.

33. 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.

34. 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.

- Lamb 11.95

35. 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.

36. Panang Curry 🍷

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.



STIR-FRIED DISHES

**CHOICE OF: Vegetables and Tofu £7.95/ Chicken £8.95/ Pork £8.95/
Beef £9.50/ Prawn £12.95**

37. 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.

38. 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.

39. 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.

40. Hot Chilli Basil Sauce (Extra Fried Egg £1.50)

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. Sweet & Sour Sauce

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

42. Stir Fried Ginger With Tofu £8.50

Tofu stir fry with with shredded ginger.

43. Lemongrass Sauce

Refreshing and aromatic, chopped lemongrass with seasonal vegetables stir fried.



NOODLES AND FRIED RICE

CHOICE OF: Vegetables and Tofu £7.95/ Chicken £8.95/ Prawn £10.95

44. 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.

45. 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.

46. 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.

47. Chow Mien Noodles

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

48. Thai Special Fried Rice With Chicken And Prawns £10.95

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

RICE

49 Jasmine Rice £3.65

50. Sticky Rice £3.95

51. Coconut Jasmine Rice £3.95

52. Egg Rice £3.95



Meet Our Head Chefs

Chef Khao & Chef Peter are now taking over Siam Signature Poole's kitchen to cook and deliver you the taste of Thailand. They both travel around the UK selling Thai food on their food trucks as well as doing Thai food catering across the country.

Chef Khao is from Kalasin, Thailand, starting her chef career when she was 18 cooking Thai street food alongside her sister back home. Her specialty is Thai street food such as the Pad Kra Prao.

Award-winning Chef Peter is from the Northern part of Thailand, Lumpoon, and became a chef when he was 18. He has been working with Oriental Mandarin, Crown Plaza, and Erawan hotel. The hotel sent him to be on the food show in a few different countries around Asia. He was in many chef competitions and won many awards. His specialty is Thai classics and Thai street food.



THANK YOU

