






SIAM

Café

MENU

 = SLIGHTLY SPICY  = SPICY  = VERY SPICY

SPICY? IF YOU ARE UNFAMILIAR WITH THAI FOOD PLEASE ASK YOUR SERVER FOR NON SPICY OPTIONS WHICH ARE AVAILABLE ON MOST OF OUR MENU CHOICES

SET MENUS

OUR SET MENUS ARE THE SAME GREAT PRICE
NO PRICE INCREASE FOR OVER 2 YEARS

SET MENU A

£29.95 PER PERSON



STARTER

Sharing Platter;
Chicken Satay,
Vegetable Spring
Rolls, Prawn on
Toast, Pork Dumpling,
Salted Pepper
Chicken Wings

MAIN COURSES

Chicken Green Curry
Beef Stir Fried
Chilli & Basil
Stir Fried
Mix Vegetables
Vegetable Pad Thai
Jasmine Rice

SET MENU B

£35.95 PER PERSON



STARTER

Sharing Platter;
Chicken Satay,
Vegetable Spring
Rolls, Prawn on
Toast, Pork Dumpling,
Salted Pepper
Chicken Wings

MAIN COURSE

Chicken Massaman
Duck in Garlic
& Black Pepper
Broccoli Stir Fried
in Garlic & Soy Sauce
Prawn Pad Thai
Jasmine Rice

SET MENU C

£40.95 PER PERSON



STARTER

Siam Café Sizzling
Seafood Platter;
seasoned prawns,
squid, mussels,
seabass and scallops
served with a spicy
seafood sauce

MAIN COURSE

Salmon Paneang
Weeping Tiger
Chicken Cashew Nut
Stir Fry
Stir Fried
Mix Vegetable
Prawn Pad Thai
Jasmine Rice

VEGETARIAN SET MENU

£25.95 PER PERSON



STARTER

Vegetarian Sharing
Platter; Sweet Corn
Cake, Vegetable
Satay, Vegetable
Spring Roll, Vegetable
Tempura

MAIN COURSE

Vegetable Green Curry
Vegetable Cashew
Nut Stir Fry
Broccoli Stir Fried
in Garlic & Soy Sauce
Vegetable Pad Thai
Jasmine Rice

V VEGETARIAN

GF GLUTEN FREE
PLEASE SEE NOTE BELOW

NF NUT FREE
PLEASE SEE NOTE BELOW

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SET MENUS ARE FOR A MINIMUM OF 2 PEOPLE

STARTERS



1

GF

PRAWN CRACKERS £3.95

Thai style prawn crackers with sweet chilli sauce.



2

SHARING PLATTER £22.35

(Serves 2 people)

Chicken Satay, Vegetable spring rolls, Prawn toast Salt & pepper chicken wings and pork dumplings served with a selection of dipping sauces. Includes 2 FREE hash browns (Thai's love them and eat them any time of the day!)



3

VEGETABLE SHARING PLATTER £21.45

(Serves 2 people)

Our selection of vegetarian starters brought together as a sharer. Vegetable spring rolls, corn cakes, vegetable tempura and vegetable satay. Served with a selection of dipping sauces.



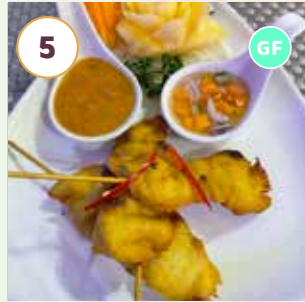
4

NF

SEAFOOD PLATTER £27.95

(Serves 2 people)

House of Siam sizzling seafood platter – Seasoned Prawns, Squid, Mussels, Scallops and Seabass served with a spicy seafood sauce.



5

GF

GAI SATAY CHICKEN SATAY £7.95

Skewered Chicken breast; marinated in lemongrass, coconut milk, thai curry powder and then grilled. Served with satay sauce and a pickled vegetable dip.



6

V

NF

POR PIA TOD VEGETABLE SPRING ROLLS £7.95

Mixed vegetable wrapped in a light crispy pastry. Served with sweet chilli sauce.

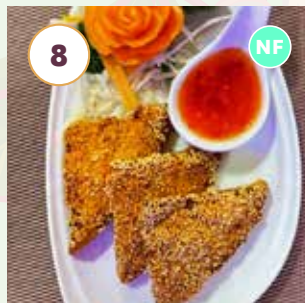


7

NF

POR PIA PHED DUCK SPRING ROLLS £9.35

A mixture of shredded duck and veg wrapped in a light crispy pastry. Served with a hoisin dipping sauce.



8

NF

KHANOM BANG NA GOONG PRAWN TOAST £8.35

A favourite snack for many people in south east Asia and beyond. Bread topped with seasoned prawn and sesame seeds then fried.



9

NF

DUCK PANCAKE £13.35

Marinated crispy duck with herbs served with steamed pancakes (6pc). With leeks, carrots, cucumber and Hoisin sauce.

V

VEGETARIAN

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STARTERS



10

V NF

TOD MAN KHAO POD

CORN CAKES

£8.35

A similar mixture to our fish cakes but instead of fish we have used sweetcorn. Served along with sweet chilli sauce.



15

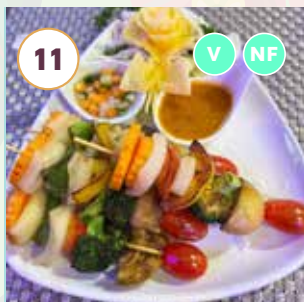
NF

PLAMUK GLUA CHUP BANG TOD

SALT & PEPPER SQUID

£9.35

Battered Squid pieces seasoned with garlic, chilli, spring onion and white pepper. Served with spicy Sriracha Sauce.



11

V NF

SATAY PAK VEGETABLE

SATAY

£7.95

A selection of bell peppers, cherry tomato, mushroom and white onion grilled and served with satay sauce and pickled vegetable dipping sauce.



16

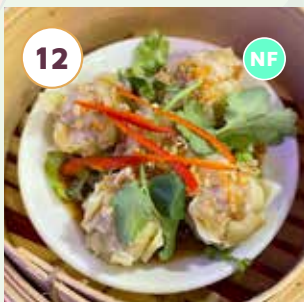
V NF

PAK CHUP BANG TOD

VEGETABLE TEMPURA

£7.35

Mixed vegetables lightly battered and fried served with sweet chilli sauce.



12

NF

KHANOM JEEB MOO STEAMED PORK DUMPLINGS

£8.95

Originally from China, one of many street foods introduced to Siam from the Chinese travellers. Minced pork wrapped in Won-ton pastry and steamed. Lightly dusted with fried garlic and served with a dark, sweet soya sauce.

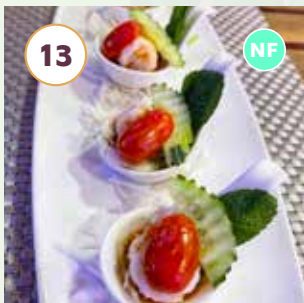


17

TOD MAN PLA THAI FISH CAKE

£8.95

A great piece of Thai Streetfood. Mixed fish seasoned with red curry paste, kaffir limes leaves and fine beans. Shallow fried and served with a sweet chilli and peanuts.



13

NF

SPICY PRAWNS

£9.35

Authentic steamed prawns, House of Siam style with herbs. Topped with chef's special chilli sauce.



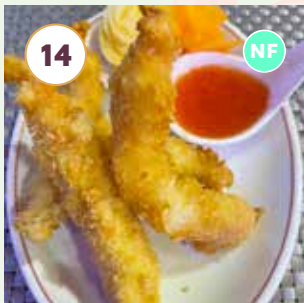
18

NF

SALT & PEPPER CHICKEN WINGS

£7.95

Chicken wings seasoned with garlic, chilli, spring onion and white pepper.



14

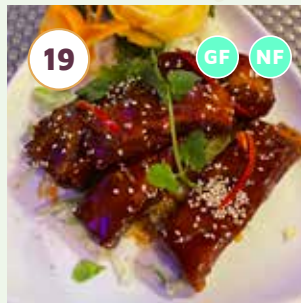
NF

GOONG CHUP BANG TOD

PRAWN TEMPURA

£10.95

Big prawns coated in a light batter served with sweet chilli sauce.



19

GF NF

PORK SPARE RIBS

£8.55

Served with BBQ sauce.

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SOUPS & SALADS

OUR SOUPS ARE AVAILABLE IN A CHOICE OF:
CHICKEN £7.55 / PRAWN £7.95 / MUSHROOM £6.95



20

NF

TOM YUM 🍲 **HOT AND SOUR** **SOUP**

A perfect example of Thai flavours. Chilli, galangal, kaffir lime leaves, fish sauce and a big squeeze of fresh lime combine to create this spicy broth.



21

NF

TOM KHA 🍲 **CREAMY COCONUT** **SOUP**

A near match to Tom Yum but with an addition of coconut milk making it deliciously creamy and a bit less spicy.



22

V

NF

SOM TUM THAI 🍲 **GREEN PAPAYA** **SALAD £11.95**

By far the most popular streetfood dish in Thailand. This dish is eaten all times of day and night in many different styles. Our style is one of the original. Chilli and garlic muddled in our oversized mortar and pestle and then mixed with fish sauce, sugar and fresh lime juice. The perfect combination of Spicy, Sweet, Sour and Salty – The four flavours of Thai cooking.



23

NF

YUM TALAY 🍲 **SPICY SEAFOOD** **SALAD £16.95**

Maybe second in the line of popular street food in Thailand. A mixed salad with similar seasoning to Som Tum but with the addition of coriander, celery, red onion and salad leaf. Served with a mix of prawns, squid, mussels & scallops.



24

NF

LARB GAI 🍲 **SPICY THAI SALAD** **£11.95**

Minced chicken tossed in lime and chilli dressing with crunchy toasted rice and fresh mint.

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CHEF'S SPECIALS



25

NF

SALMON GREEN CURRY

£23.25 🍴
Salmon in green curry with chilli, bell peppers and fresh basil.



29

SALMON PANEANG CURRY

£23.25 🍴
Salmon in a thick, creamy red curry sauce with kaffir lime leaves.

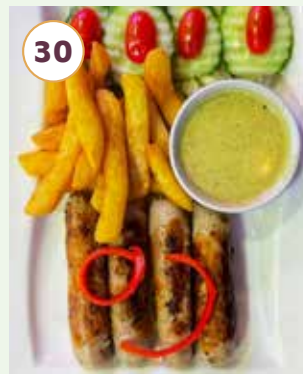


26

NF

SIZZLING SCALLOPS

£28.75
Stir fried scallops with black pepper, bell peppers, celery, ginger and spring onions.



30

GRILLED CUMBRIAN SAUSAGE £13.95

OUR OWNER'S FAVOURITE
Served with creamy Paneang (red) curry, Chef's famous green curry sauce (a little more spicy) or mild massaman sauce. Great with rice or chips.

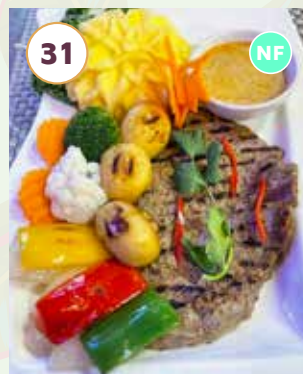


27

NF

SIZZLING CHICKEN BREAST

£19.35
Chicken Breast served on a hot skillet with a black pepper sauce.



31

NF

CHEF'S SPECIAL STEAK PLATTER

£25.75
By Popular demand. Lean & tenderised best sirloin steak, grilled with peppers, onions, mushrooms, fine beans & spring onions. Served on a platter including gorgeous "chips". With either black pepper sauce or chef's own red curry / green curry / Paneang or mild massaman sauce).



28

LAMB SHANK MASSAMAN

£22.25
Slow cooked lamb shank in a massaman curry with potatoes, carrots, onions and cashew nuts.

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CURRIES

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CHICKEN OR PORK £13.95 / PRAWNS OR BEEF £14.95 / VEGETABLE £12.85



32

NF

GAENG KEAW WAN GREEN CURRY

The famous curry which reaches all corners of Thailand. Chilli, mixed peppers, courgette and fresh basil all contribute to the main flavours of this curry which are all brought together with coconut milk.



35

GAENG MASSAMAN MASSAMAN CURRY

This curry originates from the deep south of Thailand. It has a few ingredients some may recognise from Indian curries due to the Indian and Persian merchants which travelled to Siam. A milder curry with potato, carrots, onions and cashew nuts.

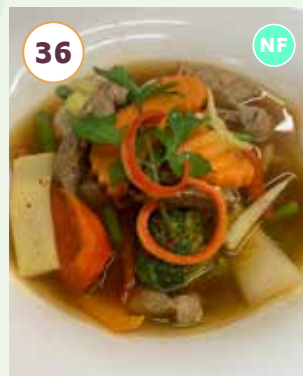


33

NF

GAENG DAENG RED CURRY

Very similar to Thai green curry but not as sweet.

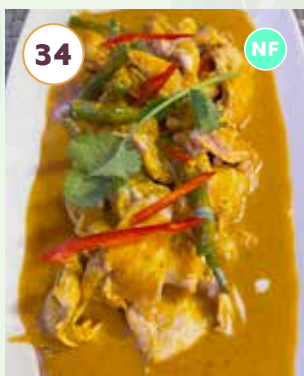


36

NF

GAENG BA JUNGLE CURRY

One of the spiciest Thai curries. What makes this curry unique is not having any coconut milk, making it more of a broth. A medley of Grachai, bamboo shoots and lots of chilli blend together to create this very healthy, yet very spicy, curry from the North of Thailand.



34

NF

GAENG PANEANG PANEANG CURRY

Another take on Red curry. This time it is cooked a lot longer resulting in a richer, thicker curry with the addition of kaffir lime leaves.

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STIR FRIED

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CHICKEN OR PORK £14.55 / PRAWNS OR BEEF £15.55 / VEGETABLE £12.85



37

NF

PAD GRAPAO 
STIR FRIED CHILLI AND BASIL

A dish eaten in Thailand anytime of day. Stir fried with chilli, garlic, bell peppers, fine beans, bamboo, onions and fresh basil leaves.



41


NF

STIR FRIED BLACK BEAN SAUCE

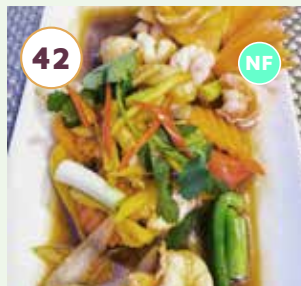
Stir fried black bean sauce with garlic, black pepper, onions, bell peppers and carrots.



38

PAD MED MAMUANG HIMMAPHAN 
CASHEW NUT STIR FRY

A selection of vegetables; onions, mushrooms & carrots, stir fried with cashew nuts, chilli paste and your choice of meat.



42

NF

PAD KHING
STIR FRIED GINGER & SPRING ONION

Ginger is a great ingredient. As well as it being tasty it is highly therapeutic! Stir fried with spring onion and your choice of meat, the ginger gives this dish a subtle, delicious flavour.

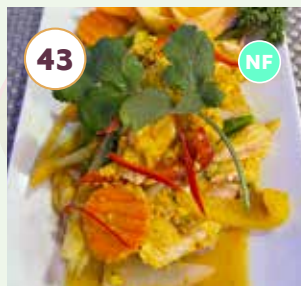


39

NF

PAD GRATIEM
PRIK THAI
STIR FRIED GARLIC & BLACK PEPPER

A selection of veg stir fried with garlic, black pepper and your choice of meat.



43

NF

PAD PONG GAREE
CREAMY YELLOW CURRY STIR FRY

Stir fried Yellow curry sauce with celery, onion, egg and mixed peppers. Mild and creamy.



40

NF

PAD PED 
STIR FRIED RED CURRY PASTE

The flavours of Thai Red Curry have been intensified with this stir fried version with added fine beans, bamboo and kaffir lime leaf.



44

V

GF

MAKHAAM DAO HU
TOFU WITH TAMARIND SAUCE
£10.95

Steamed Broccoli and crispy fried tofu topped with tamarind sauce. Then garnished with fried shallot and cashew nut.



45

V

GF

NF

PAD PRIEW WAN
SWEET & SOUR

Stir fried with pineapple, onion, cucumber, tomatoes, peppers and spring onions.

V

VEGETARIAN

GF

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DUCK & BEEF



46

NF

PHED MAKHAAM TAMARIND DUCK £20.55

Roast duck breast sat on a bed of onion and mixed peppers topped with tamarind sauce and crispy shallots. Served on a hot skillet.



49

NF

SUEA RONG HAI WEEPING TIGER £25.75

Another chef's special. Head chefs home recipe marinated Steak served on a hot skillet alongside a spicy Nam Jim Jeaw dipping sauce.



47

NF

GAENG PED PHED YANG RED DUCK CURRY £21.55

A milder sweeter take on Thai red curry, this time including cherry tomato, lychee, pineapple and sliced roast duck.



50

NF

NUA PAD NAM MAN HOY BEEF IN OYSTER SAUCE £17.35

Quick fried slices of beef with garlic, broccoli, onion and mixed peppers in Oyster sauce.



48

NF

PHED GRATIAM PRIK THAI DUCK IN GARLIC & BLACK PEPPER £21.55

Roast duck breast sat on a bed of mixed peppers and onions topped with a garlic and black pepper sauce.



51

NF

YUM NUA SUEA YANG SPICY STEAK SALAD £23.75

A larger version of our spicy salad for the steak lover. Medium cooked sirloin sat on top of a spicy mixed leaf salad.

V VEGETARIAN

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SEAFOOD



53

GF NF

PLA NUENG MANOW 🌿
STEAMED SEABASS WITH CHILLI AND LIME £22.65

Seabass fillet with a layer of garlic, chilli and sliced lime steamed on top a bed of Chinese leaf. Spicy and citrusy.

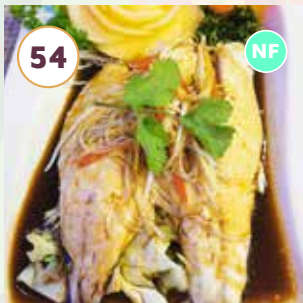


58

NF

PAD PED TALAY
£23.35 🌿

Our seafood version of Pad Prik made with slightly less creaminess to let through the flavours of the red curry paste.

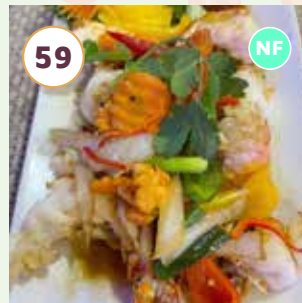


54

NF

PLA NUENG SEE EW
STEAMED SEABASS WITH SOYA SAUCE, GINGER AND SPRING ONION £22.65

Seabass fillet layered with ginger and spring onion, steamed on top a bed of Chinese leaf. Mild and delicious.

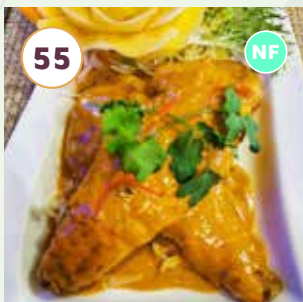


59

NF

KOONG PRIK THAI
£23.55

Jumbo Prawns wok fried with garlic and cracked black pepper.

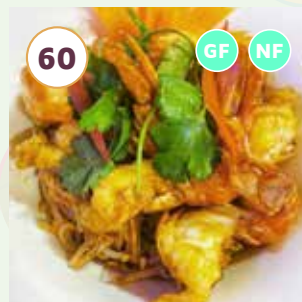


55

NF

CHU CHEE PLA 🌿
CRISPY SEABASS TOPPED WITH A RICH, RED CURRY SAUCE £22.65

Shallow fried crispy seabass fillet topped with a reduced red curry sauce and garished with Kaffir lime leaf.

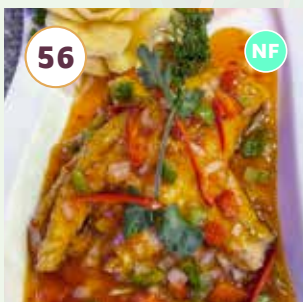


60

GF NF

PAD THAI KOONG YAI £23.55

A special Pad Thai with jumbo prawns!



56

NF

PLA LAD PRIK SAM ROD 🌿
CRISPY SEABASS TOPPED WITH A SWEET AND SPICY CHILLI SAUCE £22.65

Shallow fried crispy seabass fillet topped with Chef's specially made three flavour sauce.



61

NF

KOONG MAKHAAM
£23.45

Jumbo Prawns Simmered away in Tamarind Sauce and then topped with crispy shallots. Tamarind juice gives this dish a delicate sweet and sour flavour. Served on a hot skillet.



57

NF

PAD CHA TALAY 🌿
SPICY SEAFOOD STIR FRY £23.35

A herbal stir fry made of all the best thai ingredients; chilli, garlic, grachai, lemongrass, basil and green peppercorns. This dish is both herbal and spicy.



62

KOONG YAI PAD PONG GAREE
£23.55

Jumbo Prawns stir fired with Chef's yellow curry sauce including celery, onions, egg, milk and mixed peppers. Mild and Creamy.

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NOODLES & RICE

OUR NOODLES ARE AVAILABLE IN A CHOICE OF:
CHICKEN £14.25 / PRAWNS OR BEEF £15.45 / VEGETABLE £12.45



63

GF NF

PAD THAI

An international favourite in Thai cuisine. Stir fried rice noodles, egg, carrot, beansprouts and your choice of meat. All brought together with a sticky and sweet Tamarind sauce... Aroy!



65

NF

PAD KEE MAO DRUNKEN NOODLE



A noodle dish used by many in Thailand to cure hangover. A very spicy herbal noodle dish which flavours match well with our Pad Cha dishes.



64

NF

PAD SEE EW SOYA SAUCE NOODLES

Another great noodle dish coming from the kingdom of Thailand. Slightly larger rice noodles which are Wok fried with egg and green veggies. This dish flavour comes from the dark sweet soya sauce.



66

NF

PAD UDON



Udon noodles originated in Japan mostly in soups. In Thailand we like to make a spicy stir fry version which goes great with Seafood. Yum!

ALSO AVAILABLE WITH MIXED SEAFOOD £17.95

FRIED RICE



67

NF

KHAO PAD FRIED RICE

Thai Style fried rice with cherry tomato, onion, spring onion, egg and your choice of meat. Goes down great with the kids.

**CHICKEN £14.45
 PRAWNS/BEEF £15.45
 VEGETABLE £12.35**



68

KHAO PAD SAPPAROD PINEAPPLE FRIED RICE £16.65

Rice stir fried with Thai curry powder, cumin, cashew nuts, chicken, prawns, egg, pineapple chunks and raisins. Sweet and savoury flavours all around.

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SIDE ORDERS



69

V GF NF

KHAO SUAY
£3.95
Jasmine rice



74

NF

PAD MEE LEUNG
£6.95
Stir fried egg noodles with beansprouts, spring onions & egg



70

V GF NF

KHAO KAI
£4.55
Egg fried rice



75

V GF NF

MAN TOD CHIPS
£3.95
A generous portion of Chef's own large succulent chips



71

V GF NF

KHAO KATEE
£4.55
Coconut rice



76

V NF

SIAM POTATOES
£4.95
A generous portion of spicy Thai chips



72

V GF NF

KHAO NIEW
£4.55
Steamed sticky rice, served in bamboo (protected by plastic)



77

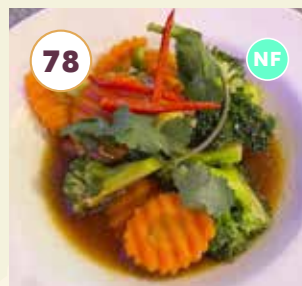
McTHAI HASH BROWNS
£4.85 (5 PIECES)
"Lovely anytime of the day"
Team Siam Head Chef Spicy if you ask.



73

NF

PAD PAK RUAM
£6.95
Stir fried mixed vegetables



78

NF

PAD BROCCOLI
£6.95
Stir fried Broccoli

ORDER EXTRA SAUCE WITH YOUR MEAL £0.50
SIDE ORDER OF CURRY SAUCE £2.95

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PLEASE SEE NOTE BELOW

MANY OF OUR DISHES ARE AVAILABLE AS **VEGAN** OR **VEGETARIAN**, PLEASE ASK YOUR SERVER

We can not guarantee any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens as well as products that have been produced by suppliers. Any guests should be aware of this risk and should ask a member of the team for information on the allergen content of our food.