



# THAI SIAM

*Scotland's Finest Thai Cuisine*



# Starters

## 1. Mixed Starters or Vegetable Mixed Starters

The mixed starter is a combination of chicken satay, chicken spring rolls, prawn tempura, chicken on toast and fish cake. **N**

£18.30 (for 2 people)

The vegetable mixed starter consists of pak tod, vegetable spring rolls, deep-fried bean curd, corn cake and vegetable golden triangle. **✓**

£16.20 (for 2 people)

## 2. Satay **N** £8.00

A choice of chicken or prawn marinated and char-grilled and served with a special peanut sauce.

## 3. Vegetable Golden Triangle **✓** £6.50

Consists of vegetables mixed with curry powder wrapped in rice paper in triangle shape and deep fried until crisp, served with sweet chilli sauce.

## 4a. Chicken Spring Rolls (Poh Pia Gai) £7.00

Consists of minced chicken with bamboo shoot and special chilli paste rolled in rice paper and deep-fried until crisp served with sweet chilli sauce.

## 4b. Vegetable Spring Rolls (Poh Pia Pak) **✓** £6.50

The vegetable spring rolls have mixed vegetables instead of chicken meat and bamboo shoot.

## 5. Chicken on Toast (Ka-Nom Pang Na Gai) £7.00

Marinated minced chicken spread on bread, topped with sesame seeds, quick fried and served with a cucumber dip. **NEW**

## 6. Beef Pancake (Kra-Bueong) £7.00

Marinated minced beef wrapped in crispy rice skin, served with plum sauce. **NEW**

## 7. Fish Cakes (Tord-Mun Plah) **N** £8.00

Fish fillet blended with long beans, chopped lime leaves, Thai spices and red curry paste, deep-fried and served with ground peanuts in sweet chilli sauce.

## 8a. Thai Battered Prawn (Goong Tempura) £8.00

Tiger prawn in special butter, deep fried until crisp and served with sweet chilli sauce.

## 8b. Thai Battered Veg (Pak Tod Tempura) **✓** £6.50

Similar to the battered prawn but uses vegetables instead of prawn.

## 9. Pork Spare Ribs (Gra-Doog Moo Tord) £7.00

Pork spare ribs marinated in special sauce, deep-fried and served with sweet chilli sauce.

## 10. Prawn Crackers **N** £2.40

Spicy Thai prawn crackers.

## 11. Sun Dried Pork (Moo Dad-Diaw) or Sun Dried Beef (Neur Dad-Diaw) **N** £7.00

A choice of specially marinated pork or beef with Thai spices deep-fried and served with spicy chilli sauce.

## 12. Crispy Aromatic Duck

Quarter £11.75 Half £20.00 Whole £37.70

Crispy aromatic duck served with steamed pancakes, fresh spring onions, cucumbers and Hoi Sin sauce.

## 13. Deep-Fried Bean Curd (Tao-Hoo Tord) **N** £6.50

Fresh bean curd deep-fried until crisp, served with ground peanuts in sweet chilli sauce.

## 14. Corn Cake (Tod-Mun Kao-Pord) **✓ N** £6.50

Corn, sweetcorn, potatoes, deep-fried until golden and served with ground peanut in sweet chilli sauce.

## 14a. Spicy Chicken Wings **N** £6.50

## 14b. Crispy Won Ton £6.50

# Soups

Vegetables £6.50    Chicken £7.00    Tiger Prawns £8.00

## 15. Hot and Sour Soup (Tom Yum) 🌶️🌶️

Thailand's arguably most famous hot and sour soup flavoured with lime leaves, galangal and fresh lime juice.

## 16. Galanga Soup with Coconut Milk (Tom Kha) 🌶️

Traditional Thai soup cooked with coconut milk and fresh Thai herbs and spices.

# Salads

## 17. Minced Chicken Salad (Larb Gai) 🌶️    £7.00

Traditional Thai salad with minced chicken, Thai herbs, coriander and mixed with fresh lime juice, fish sauce, ground roasted rice and chilli dressing.

## 18. Vermicelli Salad (Yum Woon-Sen) 🌶️🌶️    £8.00

Vermicelli noodles with tiger prawns and minced chicken mixed with coriander, shallot, fresh herbs and served with a chilli and lemon dressing.

## 19. Thai Style Salad (Yum) 🌶️🌶️

Chicken £7.00    Beef £8.00    Tiger Prawns £8.00

Thai salad with shallots, red peppers, coriander and mixed with fresh lime juice, fish sauce and chilli.

## 20. Plah Goong 🌶️🌶️🌶️    £8.00

Tiger prawns with green apple, cashew nuts and mixed with chilli oil, fish sauce, lime juice and Thai herbs.

## 21. Thai Vegetables Salad (Som Tum Thai) 🌶️🌶️🌶️🌶️🌶️    £6.50

A famous raw salad with carrots, white cabbage, long green beans, tomatoes and ground peanuts, seasoned with fresh lime juice and spicy chilli sauce.

## 22. A Pretty Duck (Ped Chom Yong) 🌶️🌶️🌶️    £8.00

Duck breast, topped with shallots, cashew nuts, coriander and fresh mango, served with garlic and chilli dressing. **NEW**

# Main Courses

## 23. Thai Steak - Sirloin £18.20

a. **Neur Yang:** Char-grilled marinated steak served with chef's specially prepared chilli sauce.

b. **Steak Jim Jaew:** Char-grilled marinated steak topped with specially prepared baby peppercorn sauce.

## 24. Satay on Skewer **N** Chicken £13.90 Prawn £15.00

A choice of chicken or prawn satay in main course size served in sizzling plate with onions, red and green peppers and peanut sauce.

## 25. Honey Duck £15.00

Crispy duck breast marinated in seasoning, combined with honey sauce.

25a. **Lady Marmalade.** Chicken breast marinated in seasoning combined with orange sauce. £13.90

25b. **Gai Krob Sam Rod.** Crispy chicken breast marinated in seasoning combined with spicy sweet chilli garlic sauce and crispy basil. **NEW** £13.90

## Sizzling

## 26. Ped Thai Siam **N** £16.00

Roasted duck breast cooked with vegetables, bamboo shoots served on a sizzling platter with exotic chilli oil sauce.

## 27. Ped Pad Sub-Pa-Rod £16.00

Roasted duck breast stir-fried with mixed vegetables and pineapple served on a sizzling platter with exotic sweet and sour sauce.

## 28. Neur Kra-Ta £16.00

Slice of deep-fried marinated beef cooked with fresh asparagus in aromatic sesame seed oil and rice wine.

## Curries

Vegetables / Bean Curd £10.70

Chicken / Pork / Beef £11.70

Tiger Prawns / Duck £15.00

Salmon / Sea Bass £19.30

## 29. Green Curry (Gang Keo-Wan) **N**

Traditional green curry with a choice of meat or vegetables cooked with coconut milk, green curry paste, lime leaves, aubergines, bamboo shoots, red and green peppers and sweet basil.

## 30. Red Curry (Gang Phed Nor-Mai) **N**

Traditional red curry with a choice of meat or vegetables cooked with coconut milk, red curry paste, lime leaves, bamboo shoots, red and green peppers, sweet basil.

## 31. Red Curry with Pineapple (Gang Sub-Pa-Rod) **N**

Similar to red curry with pineapple instead of bamboo shoots.

## 32. Creamy Curry (Gang Panang) **N**

Mild creamy curry with a choice of meat, vegetables or bean curd cooked with coconut milk and simmered until concentrated, garnished with shredded lime leaves and sweet basil.

## 33. Massamun Curry (Gang Massamun) **N**

Mild curry with a choice of meat or vegetables cooked in rich coconut milk, peanuts, carrots, potatoes and onions.

## 34. Roasted Duck Curry (Gang Phed Ped Yang) **N**

Roasted breast of duck cooked in red curry paste, coconut milk with lime leaves, sweet basil, red and green peppers, pineapple, grapes and baby tomatoes.

## 35. Jungle Curry (Gang Paa) **N**

A choice of meat or vegetables cooked in chicken broth with vegetables, red and green peppers, fresh peppercorns and shredded grachai (Thai herb).

## 36. Thai Siam Curry **N** £18.20

A very special house dish - marinated sirloin steak, char-grilled and topped with Thai Siam red curry sauce. **NEW**

# Main Courses

## Stir Fried

Vegetables / Bean Curd	£10.70
Chicken / Pork / Beef	£11.70
Tiger Prawns / Duck	£15.00
Salmon / Sea Bass	£19.30

### 37. Stir-fry with Cashew Nut (Pad Med-Mamuang)

A choice of meat or vegetables sautéed with cashew nuts, onion and garnished with roasted chillies.

### 38. Stir-fry with Oyster Sauce (Pad Nam-Mun-Hoy)

A choice of meat or vegetables stir-fried with oyster sauce and lightly cooked vegetables.

### 39. Stir-fry with Fresh Garlic and Black Pepper (Pad Gra-Tiam Prig-Tai)

A choice of meat or vegetables stir-fried with fresh garlic and black pepper.

### 40. Stir-fry with Sweet and Sour Sauce (Pad Preo-Wan)

A choice of meat or vegetables cooked with Thai style sweet and sour sauce, mixed vegetables and pineapple.

### 41. Stir-fry with Holy Basil (Pad Ga-Prao)

A choice of meat, vegetables or bean curd stir-fried with holy basil leaves, garlic, hot chillies and vegetables.

### 42. Stir-fry with Ginger (Pad Khing)

A choice of meat or vegetables stir-fried with shredded ginger, dried mushroom and spring onions.

### 43. Stir-fry with Peppercorn (Pad Phed Prig-Tai On)

A choice of meat or vegetables stir-fried with fresh peppercorn, red curry paste and mixed vegetables.

### 44. Stir Fry with Satay Sauce (Gai Cha-Am)

A choice of meat or vegetables stir-fried with garlic, spring onion, chinese leaf with Thai satay sauce.

### 45. Stir Fry with Vermicelli (Pad Woosen)

A choice of meat or vegetables with glass noodles. **NEW**

### 46. Num Prik-Ong

A typical Northern Thai dish of minced pork cooked with herbs and special homemade paste served with fresh vegetables. **NEW**

£13.90

## Seafood

### 47. Phuket Rainbow £16.10

An interesting and tasty tiger prawn dish with carrots and fresh mange-tout in chilli and garlic sauce.

### 48. Prawns Tamarind £17.15

Tiger prawns deep-fried in batter served in sizzling platter with special tamarind sauce.

### 49. Char-Grilled Prawn (Goong Phao) £17.15

Tiger prawns char-grilled, and served with home made chilli sauce.

### 50. Steamed Prawn (Goong Ob) £17.15

Tiger prawns steamed with lemon grass and lime leaves, served with home made chilli sauce.

### 51. Steamed Salmon/Sea Bass (Plah Neung) £19.30

Choice of salmon or sea bass fillets steamed with ginger and vegetables in soy sauce.

### 52. Salmon/Sea Bass Plah Rad Prig £19.30

A choice of salmon or sea bass fillet pan-fried, topped with spicy sweet chilli-garlic and tamarind sauce.

# Accompaniments

## Noodles & Rice

Vegetables	£10.20
Chicken / Pork / Beef	£11.35
Tiger Prawns / Duck	£14.60

**53. Fried Chicken with Coconut Rice (Khao Mon Gai Tod)** £15.00  
Chicken breast marinated in seasoning combined served with coconut rice and sweet chilli dip. **NEW**

**54. Thai Biryani (Khao Mok)** £15.00  
Fragrant rice with a medley of meat or vegetables in an aromatic curry sauce. **NEW**

**55. Pad Thai** **N**  
Thailand's most popular rice noodle fried with a choice of meat or vegetables with egg, spring onions and bean sprouts served with ground peanuts and lemon on the side.

**56. Noodles Curry (Guey Teow Kag)** **M**  
Plain egg-noodles with home made curry sauce in coconut milk. **NEW**

**57. Pad Kee-Mao** **M**  
Flat rice noodles fried with a choice of meat or vegetables with garlic, fresh vegetables, chillies and basil leaves

## Side Dishes

**58. Plain Noodles (Pad Mee)** £4.20  
Plain egg noodles fried with spring onions, bean sprouts and soy sauce.

**59. Coconut Rice (Kao Ka-Ti)** £4.20

**60. Sticky Rice (Kao Niow)** £4.20

**61. Egg Fried Rice (Kao Pad)** £3.10

**62. Steamed Jasmine Rice (Kao Suay)** £2.70

**10% service charge for 6 people or over.**

**M** Medium Spicy

**M** Spicy

**V** Vegetarian

**N** Contains Nuts

**Due to the nature of our Thai cooking some of our food is not suited to people with nut allergies, please consult with your server before ordering.**



# Banquets

## Banquet A For 2 persons £47.50

### Starters

1. Chicken Satay **N**
2. Chicken Spring Rolls
3. Pork Spare Ribs
4. Thai Battered Prawn
5. Prawn Crackers

### Main Course

1. Creamy Curry with Chicken
2. Stir-fried with Cashew Nut **N**  
(a choice of Chicken, Beef, Pork or Prawn)
3. Stir-Fried Mixed Vegetables
4. Jasmine Rice
5. Plain Noodle

## Banquet B For 4 persons £104.00

### Starters

1. Chicken Satay **N**
2. Pork Spare Ribs
3. Golden Triangle
4. Thai Battered Prawn
5. Prawn Crackers

### Main Course

1. Red Curry with Chicken
2. Honey Duck
3. Prawn Stir-fry with Fresh Garlic and Pepper
4. Chicken Stir-fry with Holy Basil
5. Stir-fried Mixed Vegetables
6. Jasmine Rice or Egg Fried Rice
7. Plain Noodle

## Banquet C For 4 persons £121.00

### Starters

1. Chicken Satay **N**
2. Thai Battered Prawn
3. Beef Pancake
4. Fish Cake
5. Prawn Crackers

### Second Course

Hot and Sour Soup with Chicken or Prawn

### Main Course

1. Roasted Duck Curry
2. Prawn Tamarind
3. Seabass Rad Prig (Seabass fillets pan-fried, topped with Thai three-flavours sauce)
4. Chicken Stir-fry with Satay Sauce **N**
5. Jasmine Rice or Egg Fried Rice
6. Plain Noodle

## Banquet D

(Vegetables) For 2 persons £43.20

### Starters ✓

1. Thai Battered Vegetables
2. Vegetable Spring Rolls
3. Vegetable Triangle
4. Deep Fried Corn Cake
5. Prawn Crackers

### Main Course ✓

1. Bean Curd Stir-fry with Holy Basil
2. Vegetable Red Curry
3. Stir-fried Mixed Vegetables
4. Jasmine Rice
5. Plain Noodle

