

Old Siam

ALLERGY KEY:

[P] Peanuts

[G] Gluten

[S] Soya

[L] Lupin

[F] Fish

[Mo] Molluscs

[Ce] Celery

[N] Nuts

[M] Milk

[E] Eggs

[SD] Sulphur dioxide

[C] Crustaceans

[Mu] Mustard

[Se] Sesame seeds

[*] May contain allergens



PC. Prawn Crackers [G, C, M, N] (First bowl complimentary)	£4.50
I. Chicken Satay [G, C, E, M, Mo, P, S, *] Strips of chicken marinated in Thai spices, skewered, chargrilled, and served with a peanut sauce.	£7.95
2. Spring Rolls [G, S,] Rice flour pastry filled with stir-fried mixed vegetables and vermicelli, served with sweet chilli sauce.	£7.50
3. Prawn Spring Rolls [G, C, Mo, Se, S] Marinated prawns wrapped in pastry and fried until crispy, served with sweet chilli sauce.	£7.95
4. Butterfly Prawns [G, C, E,] Tiger prawns deep fried in a light batter served with sweet chilli sauce.	£7.95
5. Thai Fish Cakes [F, P, S,*] Minced featherback fish with spicy seasoning and green beans, deep fried and served with crushed peanuts in sweet chilli sauce.	£7.95
6. Dim Sum [G, E, M, Mo, S, *] Steamed dumplings in a wanton wrapper with mixed pork and prawns, topped with garlic and served with sweet soya sauce.	£7.95
7. Honey Spare Ribs [G, Se, S] Barbecued pork spare ribs marinated in honey and hoi sin sauce.	£7.95
9. Prawn Toast [G, C, E, Mo, Se, S] Minced prawns topped with sesame seeds on toast, served with sweet chilli sauce.	£7.95
IO. Prawn Satay [G, C, Mo] Prawns marinated in Thai spices, skewered, chargrilled and served with peanut and chilli sauce.	£7.95
II. Mixed Platter (for 2 people) [G, C, E, F, M, Mo, P, Se, S,*] A selection of our favourite starters served with a mixture of dips.	£15.95
I 2. Thai Aromatic Crispy Duck [G, Se, S] Aromatic crispy duck served with cucumber, spring onions and hoi sin sauce.	Half £22.95 Quarter £12.95

Starters Continued. . .

13. Salt and Pepper Squid

£9.50

(Thai-Style Calamari) Battered and fried squid topped with salt; crushed black pepper, chillies and garlic served with special chilli sauce.

Soups

21. Tom Yum [C, F, S]

Chicken £7.50

Traditional sour and spicy soup with chicken or prawns, lemongrass, kaffir lime leaves, galangal and chilli oil.

Prawn £7.95

22. Tom Kha [F]

Chicken £7.50

Coconut soup with chicken or prawns, spiced with lemongrass and galangal.

Prawn [C] £7.95

23. Tom Yum Poh Tak (for two people) [C, F, Mo, S]

£16.95

Spicy mixed seafood soup with lemongrass, kaffir lime leaves, fresh chilli and holli basil. Served in a hot pot.

Thai Salads

31. Yum Woon Sen [Ce, C, F]

£11.95

Vermicelli clear noodles with prawns, minced chicken, spring onions and coriander, mixed with chilli lemon dressing.

32. Beef Salad [F] 🎤

£12.95

Chargrilled beef thinly sliced, mixed with a generous helping of traditional fresh Thai herbs and spicy dressing.

33. Duck Salad [F]

£12.95

Duck breast, freshly chopped and grilled, tossed in Thai herbs, ground rice, chilli powder and lime juice.

34. Seafood Salad [Ce, C, F, Mo]

£12.95

Steamed prawns, squid and mussels with lemongrass and other herbs, mixed with a hot and sour dressing.

35. Prawn Salad [C, F]

£12.95

Grilled prawns flavoured with lemongrass and Thai herbs, mixed with a hot and sour dressing.

36. Mussel Salad [C, F, Mo]

£12.95

Steamed mussels with lemongrass and Thai herbs, mixed with a hot and sour dressing.

Letters after the dishes are allergen information and you will find the key at the front of the menu.

A discretionary 10% Service Charge will be added to your bill. All prices include VAT.

Curry Dishes

and sweet and sour sauce.

41. Green Curry [C]	Chicken £14.95
The famous Thai green curry made with chicken or prawns, coconut milk, Thai aubergipea aubergines, bamboo shoots and sweet basil leaves.	
42. Red Curry [C]	Beef/Chicken/Pork £14.95
Spicy red curry made with beef, chicken or pork, coconut milk, bamboo shoots, lime leand sweet basil leaves.	Prawns £15.95
43. Duck Curry [C]	£14.95
Duck in a red curry with coconut milk, tomato, pineapple and Thai herbs.	
44. Panang Curry [C]	Chicken/Beef £14.95
A popular red thick and creamy curry made with chicken or beef, coconut milk and lime leaves.	Prawn £15.95
45. Mussaman Curry [C, P, *]	£15.95
A delicious sweet, mild South of Thailand dish made with chicken or lamb and served onion, potato, coconut milk and peanuts.	with
46. Nutty Chicken [C, P,*]	£14.95
Chicken with coconut milk in a creamy peanut sauce.	
Stir-fried dishes	
51. Pad Med Mamuang [G, E, M, Mo, N, S, *]	Chicken £12.95
Chicken or prawns stir fried with cashew nuts, spring onions and pineapple.	Prawn [C] £14.95
52. Pad Graprow [G, E, M, Mo, S, *]	Chicken/Beef/Pork £12.95
A choice of chicken, beef, pork or prawns stir fried with fresh chilli, onion and fresh holli basil leaves.	Prawn [C] £14.95
53. Pad Khing [G, E, M, Mo, S, *]	Chicken/Pork £12.95
A choice of chicken, pork or prawns stir fried with fresh ginger, mushrooms and spring onions.	Prawn [C] £14.95
54. Pad Priew Wan Sweet & Sour	Chicken/Pork £12.95
A choice of chicken, pork or prawns stir fried with pineapple, cucumber	Prawn [C] £14.95

Stir-fried dishes Continued. . .

61. Pad Talay [G, C, E, M, Mo, S, *]

72. Plah Sam Rot [G, E, F, M, Mo, S, *]

Crispy red tilapia fillet topped with a three flavoured sauce.

Stir fried mixed seafood with Thai chilli oil, Thai herbs, onions and basil leaves.

55. Pad Gra Tieam [G, E, M, Mo, S, *]	Pad Gra Tieam [G, E, M, Mo, S, *] Chicken/Pork/Beef £13.95	
A choice of chicken or pork stir fried with a garlic, coriander and white per	pper sauce.	
56. Pad Num Mun Hoi [G, E, M, Mo, S, *]	£12.95	
A choice of chicken or beef stir fried with onion, mushrooms, green and rein oyster sauce.	d peppers	
59. Nua Gra Prow Grob Crispy Beef [G, E, M, Mo, S, *]	£14.95	
Crispy beef stir fried with fresh chilli and garlic topped with crispy holli basi	il leaves.	

£15.95

£19.50

62. Goong Nam Prik Pow [G, C, E, M, Mo, S, *]	£15.95
Stir fried prawns with chilli oil, bamboo shoots, onions and basil leaves.	
63. Goong Kho Pot [G, C, E, M, Mo, S, *]	£15.95
Stir fried prawns with baby young corn, mushrooms, spring onions in soya sauce.	
64. Goong Gra Tiem [G, C, E, M, Mo, S, *]	£18.95
Chargrilled giant king prawns topped with garlic, black pepper and coriander sauce.	
65. Goong Chu-Chee [G, C]	£19.50
Chargrilled giant king prawns topped with red thick and creamy curry, with coconut milk and lime leaves.	
66. Scallop Chu-Chee [C, Mo]	£19.50
Smooth aromatic curry with sea scallops and Thai herbs.	
71. Plah Chu-Chee [G, C, F]	£19.50
Crispy red tilapia fillet topped with chu-chee curry sauce and lime leaves.	

Seafood dishes Continued. . .

sauce.

73. Plah Ma Kham [G, F]	£19.95
Crispy sea bass topped with tamarind sauce.	
74. Plah Neung Ma-Now [F]	£19.95
Steamed sea bass in garlic, chilli and lemon juice.	
75. Plah Neung Si-Ew [G, F, S]	£19.95
Steamed sea bass with fresh ginger, spring onions and soya sauce.	
76. Gang Kiew Wan Plah [G, C, F]	£19.95
Crispy red tilapia fillet topped with green curry sauce.	
Grilled	
81. Goong Pow Giant King Prawns [C, F]	£19.95
Chargrilled giant king prawns served with fresh chilli sauce.	
82. Gai Yang Ta-Krai Chicken [F]	£19.50
Grilled marinated chicken in Thai herbs and lemongrass served with sweet chilli sauce.	
83. Gai Yang Som Tum Chicken [F]	£19.95
Grilled marinated chicken accompanied by Thai salad (Som Tum), peanuts and served with sweet chilli sauce.	
84. Seua Rong Hai Weeping Tiger [G, E, F, M, Mo, S, *]	£19.95
Marinated beef sirloin chargrilled and served in a hot sizzling dish with our special hot chilli sauce.	
85. Moo-Yang Jim Jaew Pork [G, E, F, M, Mo, S, *]	£19.50
Marinated pork neck, chargrilled and served in a sizzling dish with our special hot chilli sauce.	
86. Gae Yung Lamb [G, E, F, M, Mo, S, *]	£19.95
Marinated cutlets of lamb, chargrilled and served in a sizzling dish with our speical hot chilli	

House Special Dishes

91. Honey Duck	£19.95
Roast duck thinly sliced and served with our special honey sauce in a sizzling dish.	
92. Hor Mok Talay [C, E, Mo]	£19.50
Steamed seafood in a red curry sauce with Thai herbs served in a hot pot.	
93. Goong Ob Woon Sen [Ce, G, C, E, M, Mo, Se, S]	£18.95
Steamed king prawns with vermicelli, oyster mushrooms, garlic, ginger, spring onions and coriander in a light soya sauce served in a traditional Thai hot pot.	
94. Larb Pla [Ce, F]	£19.95
Deep fried sea bass, cooked with exotic Thai herbs, ground rice, chilli, fish sauce and lime juice.	
95. Phed Ma-Kham	£18.95
Roast duck breast, sliced and topped with flavoured tamarind sauce, served with crispy seaweed.	
96. Goong Ma-Kham [G, C]	£19.95
Giant king prawns, chargrilled and topped with sweet and sour tamarind sauce.	
Noodle Dishes	
101. Pad Thai [E, F, P, *]	Chicken £12.95
A choice of chicken or prawns [C] stir fried with rice noodles, egg, beansprouts and ground peanuts.	Prawn [C] £13.95
102. Pad See-Ew [G, E, M, Mo, P, S, *]	£12.95
A choice of chicken or pork stir fried with flat rice noodles, green vegetables, eggs and soya sauce.	
103. Pad Kee Maow [G, M, Mo, S, *]	£12.95
Beef stir fried with rice noodles, green vegetables, fresh chilli, garlic and basil leaves.	
	612.05
104. Pad Mee Sua [G, E, M, Mo, S, *]	£13.95

Rice Dishes

	en £12.95 C] £13.95
I I 2. Kao Pad Graprow [G, E, M, Mo, S, *] A choice of chicken or beef stir fried with rice, hot chilli and basil leaves.	£12.95
II3. Kao Pad Superot [G, C, E, M, Mo, N, S,*] Stir fried rice with prawns and pineapple with a dash of red curry.	£13.95
I 14. Kao Pad Talay [G, C, E, M, Mo, S,*] Special fried rice with mixed seafood in chilli oil.	£13.95
Accompaniment dishes	
121. Mixed vegetables in oyster sauce [G, E, M, Mo, S,*]	£6.95
122. Broccoli in oyster sauce [G, E, M, Mo, S,*]	£6.95
123. Baby young corn, mushrooms and mangetout [G, E, M, Mo, S,*]	£6.95
124. Beansprouts with spring onions [G, E, M, Mo, S,*]	£6.50
125. Thai fragrant rice	£3.95
126. Egg fried rice [E]	£4.95
127. Sticky rice	£4.50
128. Pad mee [G, E, M, Mo, S,*] Stir fried egg noodles with spring onions and beansprouts.	£4.50
129. Kao Ga Ti [Se] Steamed Thai fragrant rice with coconut milk.	£4.50
Vegetarian Starters	
131.Tom Yum Hed [C, F, S]	£6.50
Spicy hot and sour mushroom soup with lemongrass.	
I 32. Tom Kha Hed [F] Mushrooms in coconut soup with galangal and lemongrass.	£6.95
133. Vegetable Tempura [G, E] Deep fried mixed vegetables in a light batter served with sweet chilli sauce.	£7.50

Vegetarian Starters Continued...

134.Tao Hoo Tord [P, S]	£6.95
Deep fried bean curd served with sweet chilli sauce, sprinkled with crushed roasted peanuts.	
135. Poh Pia Tord Spring Rolls [G, S]	£7.50
Bean vermicelli, dried mushrooms, shredded cabbage and carrots rolled in rice pastry, deep fried until crispy and served with sweet chilli sauce.	
136. Vegetarian Yum Woon Sen Vermicelli Salad [Ce, G, S]	£6.95
Rice vermicelli noodles with onions, coriander and celery mixed with chilli and lemon dressing.	
Vegetarian Main Dishes	
141. Pad Thai Jay [G, E, P, S, *]	£10.95
Rice noodles stir fried with eggs, beansprouts, spring onions and served with peanuts.	
142. Tao Hoo Pad Khing [G, E, M, Mo, S, *]	£10.95
Stir fried bean curd with ginger, mushrooms, spring onions, green and red peppers	
143. Tao Hoo Graprow [G, E, M, Mo, S, *]	£10.95
Stir fried bean curd with fresh chilli and basil leaves.	
144. Priew Wan Pak [S]	£10.95
Stir fried mixed vegetables, (onion, cucumber, tomatoes, carrots) in sweet and sour sauce.	
145. Gang Kiew Wan Pak [S]	£12.95
Green curry with fresh vegetables cooked in coconut milk with bamboo shoots and Thai herbs.	
146. Gang Dang Pak [S]	£12.95
Red curry with fresh vegetables cooked in coconut milk with bamboo shoots and Thai herbs.	
147. Tao Hoo Med Ma Muang [G, E, M, Mo, N, S, *]	£10.95

Stir fried tofu with mushrooms, onions and cashew nuts.