

SUNDAY MENU

**Eat as much as you like freshly served
Thai a la Carte**

Adult £14.95 Children £7.45 under 12yrs (Under 5yrs free)

1. Spicy Thai prawn crackers 🌶️

SOUPS

2. Tom Yum 🌶️🌶️

Hot & sour soup with prawn, mushrooms,
tomato, Thai lemon grass,
galangal, lime leaves & coriander

3. Tom Kha (V) 🌶️

Coconut milk soup with mushrooms,
Thai lemon grass, galangal,
lime leaves & coriander

STARTERS

4. Siam House platters

Including: Chicken satay,
Pork ribs, Prawn spring rolls,
Vegetable spring rolls,
Minced chicken and prawn toast

VEGETARIAN STARTERS (V)

5. Siam House vegetarian platters

Including: Tofu satay,
Sweet corn cakes,
Battered vegetables,
Vegetable spring rolls,
Crispy pastry filled with potatoes & onions

**A proportionate charge may be made at the discretion of the
Siam House for food wastage**

Mild 🌶️ Fairly 🌶️🌶️ Hot 🌶️🌶️🌶️

If you require your meal spicier or milder please inform our staff

MAIN COURSES

6. GAI PRIEW WAAN ไก่เปรี้ยวหวาน

Battered chicken with sweet and sour sauce, carrots, tomato, pineapple & onions

7. YUM MOO YANG ยำหมูย่าง

Grilled pork with chillies, Thai lemon grass, coconut milk, chilli oil, shallots, coriander, lime leaves & fresh mint leaves served cold

8. KANG DANG แกงแดงเนื้อ

Thai red curry with beef in coconut milk, bamboo, Thai pea aubergines, egg plants & sweet basil leaves

9. KANG KIEW WANN แกงเขียวหวานไก่

Thai green curry with chicken in coconut milk, bamboo, Thai pea aubergines, egg plants & sweet basil leaves

10. GOONG GRA PRAO กุ้งผัดกระเพรา

Prawn stir-fried with chillies, fine beans, bamboo, onions, peppers & Thai holy basil leaves

11. KANG MASSAMAN (V) แกงมัสมั่นเต้าหู้

Rich in flavour tofu curry in coconut milk with potatoes, onions & peanuts

12. HED PAD HIMMAPARN (V) เห็ดผัดเม็ดมะม่วงหิมพานต์

Mushrooms stir fried with cashew nuts & sun dried chillies served in a crispy basket

13. MOO GRATIEM PIK THAI หมูกระเทียมพริกไทย

Pork stir-fried with garlic, peppers, onions & coriander

14. NUEA LAOU DANG เนื้อเห้าแดง

Beef stir-fried with red wine sauce, fine beans, tomato, carrots & cashew nuts

15. PED PAD PIK THAI เป็ดผัดพริกไทยดำ

Duck stir-fried with chillies, spring onions, peppers, onions & Thai whole peppers

16. KANG PA GAI แกงป่าไก่

Known as 'Jungle curry' non coconut milk chicken curry with vegetables, Thai ginger, whole peppers, lime leaves & holy basil leaves

17. PLA SAM ROT ปลาสามรส

Battered fish with tamarind sauce, chillies, peppers, onions & Thai sweet basil leaves

18. TOFU PRIEW WAAN เปรี้ยวหวานเต้าหู้

Battered Tofu with sweet and sour sauce, carrots, tomato, pineapple & onions

19. PAD THAI GOONG ผัดไทยกุ้ง

Traditional stir-fried rice noodles with prawn, egg, peanuts & bean sprouts

20. PAD MEE JAY (V) ผัดหมี่เหลือง

Stir-fried egg noodles with bean sprouts & spring onions

21. PAD KEE MAOW ผัดซีเม้าหมู

Spicy rice noodles with pork, egg, chillies, bamboo strips, Thai ginger, pea aubergines, egg plants, fresh whole peppers, lime leaves & holy basil leaves

22. PAD PAK FAI DAENG (V) ผัดผักไฟแดง

Vegetables stir-fried with soy beans sauce, garlic & chillies

23. PAD NOR MAI FARANG ผัดหน่อไม้ฝรั่ง

Asparagus & carrots stir fried with soy beans sauce

24. KHAOW SUAY ข้าวสวย

Steamed Thai fragrant rice

25. KHAOW PAD ข้าวผัด

Egg fried rice

Sunday menu for eat in only