

JUB-JIB

THE OLD PORK RIB £11.95

Slow braised ribs, flash fried, glazed in caramelised garlic house sweet chilli sauce.

🌶️🌶️ YUM NUER 🌱 £13.50

Slices of charcoal kissed beef sirloin mingled with special salad sauce, fresh chilli, layered over crisp greens.

🌶️🌶️ LARB MHOO 🌱 £11.95

Minced pork Thai salad with mint leaves, lime juice, chilli flakes and toasted rice.

🌶️🌶️ GAI SATAY 🌱 🥜 £9.95

Char grilled turmeric chicken, creamy peanut sauce, refreshing pickled A-JARD.

DUCK ROLL £9.95

Aromatic duck rolls with leeks and red peppers in crisp pastry, hoisin reduction on side.

🌶️🌶️ ANGRY WING £9.95

Golden wings tossed in spicy sweet chilli glaze, crackling with aroma of garlic and fresh chillies.

CRISPY WONTON £9.95

Thin crust wontons encasing prawns, paired with gentle sweet chilli sauce.

🌶️🌶️ YUM TALAY 🌱 £12.95

A medley of prawn, squid, and scallop in a zesty chilli lime vinaigrette with cherry tomato and Thai herbs.

GOONG TOD £10.50

Crunchy battered prawns, with panko bread crumb, balanced sweet chilli dip.

KANOM JEEB £11.50

Pork & prawn dumplings, steamed silky, served with sour soy sauce.

🌶️🌶️ GOOD FRIENDS £11.50

Prawns and squid flash fried with garlic, pepper, shallot topping, served alongside sriracha.

🌶️🌶️ PU-NIM £11.95

Soft-shell crab tempura crowned with garlic & bell peppers, bright sriracha sauce accompaniment.

🌶️🌶️ TOD MUN PLA 🥜 £9.75

Fragrant red curry fish patties, kaffir lime leaves, sweet chilli sauce on top with crushed peanuts.

🌶️🌶️ GOONG MA NAO 🌱 £12.95

King prawns in a vibrant Thai salad, bursting with zesty lime, fiery chillies, and herbs. A PALETTE CLEANSER!

🌶️🌶️ LARB SHROOM & TOFU 🌱 £11.50

Finely chopped king oyster, shimaji and champignon mushrooms with soft tofu, in a chilli mint dressing.

ROLL PAK 🌱 £8.50

Homemade golden pastry spring rolls with silky sweet chilli served on the side.

PAK TOD 🌱 £9.50

Tempura garden vegetables, plum and sweet chilli sauces for dipping.

CORNCAKE 🌱 £8.95

Golden sweetcorn fritters with an airy crunch and fragrance of kaffir lime leaves, served with sweet chilli dip.

TREASURE BAG 🌱 £9.95

Golden pastry pouches of spiced sweetcorn, potatoes, onions and carrots, paired with Thai plum sauce.

THE OLD SIAM'S EXCLUSIVE

🌶️🌶️ WEEPING TIGER £22.50

Flame grilled sirloin steak, served on top with a special sauce, on a sizzling plate with red peppers and onions.

🌶️🌶️ MASSAMAN LAMB 🥜 🌱 £23.50

Slow cooked lamb shank immersed in rich peanut based massaman curry, potatoes, and onions.

🌶️🌶️ PLA MA NAO 🌱 £23.00

Delicate steamed seabass fillet bathed in tangy lime garlic sauce, with Chinese leaves.

🌶️🌶️ PLA SAM ROD £18.95

Crispy seabass tossed in our house special sweet sour and spicy sauce "Blending all flavours together"

🌶️🌶️ TOM YUM GOONG FIREPOT 🌱 £20.50

Classic hotpot tom yum with king prawns, 3 kinds of mushroom, infused with galangal, fresh chillies, kaffir lime leaves.

CHIANGMAI SIGNATURE 🥜 £20.95

Thai Northern style "KHAO SOI" coconut curry with egg noodles crowned with crispy prawn tempura, pickled vegetables, crispy wonton and boiled egg.

🌶️🌶️ PAD CHA TA LAY 🌱 £18.95

Seafood; mussels, prawns, and squids, stir fried with wild ginger, Thai basil and fresh green peppercorn. Bringing you the new flavour!

🌶️🌶️ SALMON CHU CHEE £22.95

Crispy coated salmon fillet cloaked in velvety chu chee curry with a touch of lime perfume.

🌶️🌶️ PU-NIM GARLIC&PEPPER £18.25

Crispy soft shell crab tossed in garlic and black pepper sauce.

ASPARAGUS PAD GOONG 🌱 £18.50

Stir fried asparagus and king prawns with shiitake mushroom in oyster glaze.

KAREE TA LAY 🌱 £18.95

Assorted seafood sautéed in yellow curry egg sauce, fragranced with Thai aromatics and seasonal greens.

🌶️🌶️ YOLK THEM UP! £19.50

Battered fried king prawns and squids stir fried with golden salted egg yolk sauce, giving out the UMAMI flavour!

HOUSE PAIRINGS: EXPERIENCE LIKE A LOCAL

THE LOCAL COMBO £22.00

"KHO MOO YANG & STICKY RICE"

Marinated pork collar flamed to a smoky caramel edge, served with aromatic sticky rice and a tangy "JAEW" chilli tamarind dipping sauce. "An authentic Northeastern Thai indulgence"

THE GO-TO COMBO 🌶️🌶️ £19.95

"KRAPAO MOO KAI DAO & JASMINE RICE"

A wok medley of finely minced pork, Thai holy basil, and bird's eye chili, crowned with a sunny side egg. "The essential Bangkok street classic in all its fragrant, fiery glory"

THE FAMOUS COMBO 🥜 🌱 £18.95

"PADTHAI JUMBO KING PRAWN"

CLASSIC padthai in a tangy tamarind-sugar glaze, with bean sprouts, beautifully presented with jumbo king prawns, topped with peanuts. "The most famous perfect sweet & savory balance"

THE BEACH COMBO 🌶️🌶️ 🌱 £21.50

"TOMYUM GOONG SUPREME & JASMINE RICE"

Classic hotpot tomyum with prawns, 3 kinds of mushroom, infused with galangal, fresh chillies, kaffir lime leaves and roasted chilli oil. "The legendary and award winning Thai dish"

DON'T FORGET THE FAMOUS NIBBLE!

THAI PRAWN CRACKER £5.50

JUST a little spicy cracking nibble to open your palette, served with sweet chilli sauce.

SHARING PLATTER

MINIMUM FOR 2 PEOPLE

RUAM MIT 🥜 £12.00 per person

A well-picked appetizer set for meat eaters!

- Gai satay (Chicken satay)
- Tod mun pla (Fish cake)
- Duck roll
- Angry wing
- The Old Pork rib.

RUAM PAK 🌱 £10.50 per person

An assortment of our veggie appetizer dishes.

- Roll pak (Veggie roll)
- Corncake
- Treasure bag
- Pak tod
- Tofu tod

SOUP

WONTON SOUP £8.50

Hand folded prawn and wontons in clear broth with garlic oil.

TOM KHA 🌱

Coconut soup with fragrance of lemongrass, galangal, kaffir lime leaves.

VEGETABLE £8.95

🌶️🌶️ TOM YUM 🌱

Spicy & sour soup infused with lemongrass, kaffir lime leaves. "The famous soup of all time!"

CHICKEN £8.95

KING PRAWN £9.95

SEAFOOD £9.95

KEY TO DISHES:

- 🌶️ MILD
- 🌶️🌶️ MEDIUM
- 🌶️🌶️🌶️ SPICY
- 🥜 Contain Nuts
- 🌱 Vegetarian-Friendly
- 🌱 Vegetarian Option Available
- 🌱 Gluten Free
- 🌱 Gluten-Free Option Available

All the spicy dishes (with 1 - 3 chillies symbol) can be made LESS or even SPICIER on request. We understand all levels of spice tolerance!

Please inform our service staff of any allergies and special dietary requirements. All our dishes are prepared in a kitchen that handles nuts and other allergens; therefore, traces of animals products and allergens may be present in all dishes.

Vegetarian & Vegan menu is available upon request. Please ask our staff!

PAD (Wok)

PAD CASHEW NUT

Golden cashews in caramel soy glaze, brightened with bell pepper and veggies.

PAD NAM MAN HOY

Crisp seasonal greens with a rich, savory oyster sauce.

PAD GINGER

Young ginger fragrance, finished in an oyster soy reduction.

RAD PRIK

Crispy meat draped in a sweet hot homemade chilli glaze.

HOLY KRPAO

Fire kissed Thai holy basil, and bird's eye chilli aromatic sauce.

UNMISTAKABLY THAI! - Try "MINCED PORK"

GAENG (Curry)

GAENG MASSAMAN

Aromatic Massaman stew with potatoes, gentle spices, nutty undertones, crispy shallots.

GAENG PANANG

Creamy Panang curry, red chilli pepper, fine beans with kaffir lime leaf aroma.

GAENG PHED

Young bamboo in a red curry, velvety coconut bisque, perfumed with red bird's eye chilli.

GAENG KEOW

Lush green curry with Thai basil, aubergine, bamboo shoots, fine beans, and red chillies.

All curries contain **SHELLFISH (MOLLUSC)**. If you are allergic to shellfish, it is highly recommended that you explore other sections as shellfish is unavoidably present in all curries.

VEGETABLE & TOFU	£14.95
CHICKEN	£14.95
BEEF	£15.95
ROASTED DUCK	£15.95
KING PRAWN	£16.95
SEAFOOD	£16.95

KHAO PAD

RAILWAY FRIED RICE

Heritage style fried rice tinted with tomato tossed and crunchy vegetables. "A nostalgic journey on every plate"

SAPPAROD FRIED RICE

Golden jasmine rice wok tossed with fresh pineapple, cashew nuts, and a gentle hint of curry powder.

PRIK GAENG FRIED RICE

Wok fried rice mixed with red curry paste, serving spice of sweet basil, balancing the spices with courgettes and veggies!

SEN (Noodles)

PAD THAI

A signature rice noodle stir fry in famous padthai sauce with egg, chives, and crushed peanuts.

PAD SEE EW

Flat rice noodles wok fried in dark soy sauce with egg, kai lan, broccoli and carrot.

PAD KEEMAO

Wok charred egg noodles tossed with Thai basil in a fragrant spicy soy sauce.

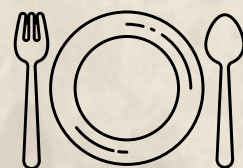
VEGETABLE & TOFU	£15.95
CHICKEN	£15.95
BEEF	£16.95
ROASTED DUCK	£16.95
KING PRAWN	£17.95
SEAFOOD	£17.95

SIDE DISH

JASMINE RICE	£3.50
COCONUT RICE	£4.00
STICKY RICE	£4.50
EGG FRIED RICE	£4.00
CHIPS	£5.50
RICE NOODLE WITH GARLIC OIL	£5.50
EGG NOODLE WITH BEANSPOUT	£6.95
MIXED VEGETABLE 	£6.50
BROCCOLI AND MUSHROOM 	£7.50
AUBERGINE WITH SOYA PASTE	£7.95
KAI DAO (FRIED EGG)	£2.50

STEP 1:

Choose your dish



STEP 2:

Choose a meat option



STEP 3:

Choose a side dish to balance the flavours!

