

The Old Siam Wine & Drinks

White Wine

125ml | 175ml | Bottle

- 1 **Candidato Viura** *Taste 1*
Spain
On the nose there are fruity notes of green apples, grapefruit and quince as well as strong floral notes. Silky and smooth on the palate with well-balanced flavours and a long finish. **£3.50 £4.50 £16.95**
- 2 **The Swooper Fiano** *Taste 2*
Australia
Fiano is a grape originally native to southern Italy but which thrives in the Australian sunshine. Here it produces a wine that is fresh and vibrant, with ripe pear and citrus flavours, and an appealing floral note on the finish. **£3.70 £4.70 £17.00**
- 3 **Mancura Etnia Sauvignon Blanc** *Taste 1*
Morandé, Valle Central, Chile
An elegant yellow colour with vibrant greenish hues. The nose offers tantalising tropical fruit aromas and white flowers. The palate is clean, and fresh, balanced and with a very refreshing finish. **£4.10 £5.10 £19.00**
- 4 **Terre del Noce**
Pinot Grigio delle Dolomiti *Taste 1*
Italy
Elegant, dry Pinot Grigio with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish. **£4.40 £5.40 £20.50**
- 5 **Deakin Estate Riesling** *Taste 2*
Australia
A crisp, dry Riesling, with characteristic lemon aromas and a touch of floral complexity. Light-bodied yet full of personality, this wine is a versatile match for food. **£22.50**
- 6 **Coopers Creek Sauvignon Blanc** *Taste 1*
Marlborough, New Zealand
This is absolutely classic Marlborough Sauvignon: vibrant gooseberry, passionfruit and nectarine backed with hints of herbaceousness. Impressive weight of flavour on the palate with richness and texture and a long finish. **£26.00**
- 7 **Sancerre Les Boffants** *Taste 1*
Charles Dupuy, Loire Valley, France
Classic Sancerre, with aromas of currants and grapefruit, a dry, elegant palate with a layer of minerality, and a neat, focused finish. **£34.00**

Rosé Wine

125ml | 175ml | Bottle

- 8 **Poggio Alto Pinot Grigio Rosé** *Taste 1*
Italy
Delicate pale pink with an elegant nose of acacia flowers, this light-bodied dry rosé is delightfully refreshing. **£3.50 £4.50 £16.95**

Wine Taste Guide

WHITE WINES
1 = Dry – 5 = Sweet

RED WINES

L M F
Light-bodied Medium-bodied Full-bodied

Red Wine

125ml | 175ml | Bottle

- 9 **Mon Roc Rouge** *Taste M*
Languedoc-Roussillon, France
Inviting aromas of red fruits are lifted by pepper and cinnamon. The palate is smooth and spicy, finishing on more berry fruit. **£3.50 £4.50 £16.95**
- 10 **Villa Rossi Sangiovese** *Taste L*
Rubicone, Italy
A smooth and easy-drinking red wine with a delicate aroma and flavours of red fruits. **£3.70 £4.70 £17.50**
- 11 **Mancura Etnia Merlot** *Taste L*
Chile
An inviting deep ruby-red in colour, this wine is packed full of ripe blackberry and plum aromas with delicate hints of spice and crushed black pepper. The palate is succulent, soft and fruity. **£4.10 £5.10 £19.00**
- 12 **Norton Porteño Malbec** *Taste F*
Bodega Norton, Mendoza, Argentina
This luscious Malbec has aromas of violets, strawberries and black cherries, leading to a smooth, full-bodied palate with a hint of peppery spice. **£4.20 £5.30 £20.50**
- 13 **Carignan La Galinière** *Taste M*
Coteaux de Peyriac, France
Rich strawberry and plum aromas combine with Carignan's typical spicy, mustard complexity in this hearty, concentrated red. The palate offers an enticing combination of juicy fruit and herbal, savoury notes, making this a versatile food wine. **£21.50**
- 14 **Deakin Estate Shiraz** *Taste F*
Deakin Estate, Victoria, Australia
Good punchy Shiraz aromas of mulberry and plum, supported by hints of vanilla and coffee oak. The palate is juicy, spicy and satisfying, with a rounded finish. **£21.50**
- 15 **Finca El Paso Garnacha, Carinena** *Taste M*
Spain
On the nose, the wine is floral with notes of fresh berries and ground black pepper. The palate begins with a rush of juicy fruits, followed by a rounded mouthfeel and a refreshing finish. **£22.00**
- 16 **Châteauneuf-du-Pape** *Taste F*
Domaine du Vieux Lazare, Rhône, France
A ripe, spicy blend with notes of vanilla and dark berry fruit. Full-bodied but elegant in the mouth, with a persistent juicy finish. **£39.50**

Coffee & Tea

COFFEE

Americano	£2.20
Espresso	£2.20
Double Espresso	£3.10
Latte	£2.50
Cappuccino	£2.50
Mocha	£2.50
Hot Chocolate	£2.50
Liqueur Coffee	£4.50

TEA

English, Green, Jasmin, Peppermint, Lemongrass, Lemon & Ginger	£1.80
Thai iced tea	£3.00

Sparkling & Champagne

Bottle

- 17 **Prosecco Costaross** *Taste 1*
Vinicola Serena, Vento, Italy
A classic Prosecco with aromas of white peach, pear and flowers. The palate is fresh, not too dry, and clean as a whistle all the way through to the sparkling finish. 20cl (small bottle) **£6.95**
- 18 **Prosecco Brut Itinera** *Taste 1*
Itinera, Veneto, Italy
With a bright, clear colour and fine persistent mousse, this Prosecco is harmonious and fruity, with a delicate flavour and a clean, crisp finish. **£22.50**
- 29 **Champagne Testulat** *Taste 1*
Carte d'Or, Brut Blanc de Noirs
France
Rich, fruity champagne with notes of vanilla and peaches. Elegant and well-balanced. **£39.50**
- 20 **Bollinger Special Cuvée** *Taste 1*
France
Iconic, fine Champagne. **£59.00**

Drinks

Beers & Cider

Singha	£3.50
Chang	£3.50
Cider	£4.20

Soft Drinks

Juices	£1.90
Orange, apple, cranberry, pineapple and mango	
Fizzy	£2.50
Coke, Diet Coke, Sprite	

Water & Tonic

Tonic, Slimline, Soda	£1.50
Mineral Still or Sparkling Water	Small £1.50
	Large £3.60

Spirits

25ml £2.95

Vodka	Absolute, Smirnoff
Gin	Gordon (Special Dry), Gordon (Premium Pink), Bombay Sapphire
Rum	Bacardi, Captain Morgan, Malibu, Sang Som (Thai)
Cognac	Martell
Whisky	Jamesons, Jack Daniels, Southern Comfort, Bell's, Grant's, Drambuie
Liqueurs	Baileys, Disaronno, Tequila, Tia Maria, Baileys, Cointreau, Archers

Mixers

Tonic Water, Slimline Tonic, Coke, Diet Coke, Lemonade, Soda Water, Juices (70p), Lime cordial (20p)

Appetizers

- 1. Crispy vegetable spring roll (V) £5.50**
Deep-fried vegetable spring rolls served with sweet chilli sauce.
- 2. Duck spring roll £6.50**
Marinated roasted duck wrapped with chilli and leeks in spring roll pastry served with homemade hoi sin sauce.
- 3. Kam nom pung na Kung and Kai £6.25**
Marinated minced chicken and prawn sprinkled with sesame seeds and served on toast and with sweet chilli sauce.
- 4. Chicken satay (C, N) £6.50**
Marinated chicken skewer in special house sauce and served with cucumber pickle and homemade peanut sauce.
- 5. Angry chicken wings £6.50**
Super crispy chicken wings coated with our own style chilli, soy and garlic glaze.
- 6. Salt and Pepper "Good friends" £7**
Crispy light battered prawns and squids in chilli, salt and pepper.
- 7. Vegetable tempura (V) £5.50**
Mixed vegetables in batter, served with Thai plum and soy sauces.
- 8. King prawn tempura £7**
Battered king prawns served with sweet chilli sauce and our homemade tamarind sauce.
- 9. Volcano Hoy Ob Tom yum (C, GF) £7**
This mouth-watering steamed mussels in special flavoury tom yum sauce will introduce you to authentic Thai flavour.
- 10. Soft shell crab in Prik Klua £7.50**
Light batted soft-shell crab topped with onion, garlic, Thai basil and fresh chilli, served Sriracha Thai chilli sauce.
- 11. Sweet corn cake (V, N) £5.75**
Marinated sweet corn patties with red curry paste served with Thai peanut sweet chilli sauce.
- 12. Thai fish cake (GF, N) £6.50**
Deep-fried minced fish blended with red curry paste and Thai herb served with sweet chilli sauce, crushed peanuts and cucumber pickle.
- 13. Tender pork spare ribs £6.50**
Slow cooked then deep-fried pork ribs glazed with our unique recipe of chilli and garlic sauce and topped with crispy garlic.
- 14. Thai steamed dumpling £5.50**
Minced prawn and pork wrapped in thin wonton pastry and served with homemade sweet soya sauce.
- 15. Goong pao (GF) £7.25**
Grilled giant king prawns served with Thai hot and spicy seafood sauce.
- 16. Tofu Tod (V) £5.50**
Fried Tofu with Sweet Chilli Sauce.
- 17. Thai Golden bags (V) £5.50**
Deep-fried seasoned vegetable ball in a Filo pastry served with sweet chilli sauce.
- 18. Crispy Soft Shell crab salad £8**
Spicy chilli peanut dressing with long bean, onions and boiled egg garnished with coriander.
- 19. Yum Nua £8.50**
Grilled slices of sirloin beef mixed with red onion, cucumber, carrots and tomato tossed in a lime dressing.
- 20. Yum Ta lay £7.95**
Pan Grilled mixed seafood (king prawns, scallops, squids and mussel) mixed with celery, red onion tossed in spicy chilli and lime dressing.
- 21. Thai prawn cracker £2.50**
- 22. The Old Siam Platter (minimum for 2 people) £7.50 per person**
A Selection of chicken satay, Thai fish cake, vegetable spring rolls, angry chicken wings and pork ribs.
- 23. The Old Siam Vegetarian Platter (minimum for 2 people) £6.75 per person**
Nice combination of vegetable spring rolls, sweet corn cake vegetable tempura, golden bag and tofu tod.

The Old Siam A La Carte Menu

Soups

- 24. Tom yum soup (GF) £5.50**
Thailand's well-known hot and spicy soup tradition seasoned with lemongrass, lime leave, mushroom, chilli and lime juice.
 - 25. Tom Kah soup (C, GF) £5.50**
A distinct flavour of Southern Thailand coconut soup with mushroom seasoned with galangal, chilli and lime juice.
- Choices of meat:**
Chicken or Vegetable £5.50
King prawn or Mixed Seafood £6.50

Curry Lovers

- 26. Gang Keaw Wan (C, GF) £8.25**
Thailand's famous green curry with authentic flavours of green chilli, green curry paste, lime leaves, mixed Thai herbs served with aubergine, courgette, red and green pepper, fine beans, bamboo shoot and Thai basil.
 - 27. Geng Phed (C, GF) £9.00**
Thai's classic red curry with Thai herbs, lime leaves, aubergine, courgette, red and green pepper, long chilli, fine beans and Thai basil.
 - 28. Gang Paneng (C, GF) £9.75**
An authentic slow cooked thick red curry with fresh chilli, fine beans and lime leaves.
 - 29. Mussamun Curry (C, GF, N) £10.50**
A Delicious slow cooked creamy curry with chunky potatoes, crunchy peanuts.
 - 30. The Old Siam Gang Pon La Mai (GF) £8.25**
A smooth fruity red curry served with lychees, pineapples, cherry tomatoes and courgette.
- Choices of meat:**
Vegetable and Tofu £8.25
Chicken or Beef £9.00
Duck £9.75
King prawn or Mixed Seafood £10.50

Stir-Fried Dishes

- 31. Pad cashew nut (N) £8.25**
Stir-fried roasted cashew nuts with light bettered meat of you choice, onions, red and green pepper, mushrooms and cashew nuts. *(Gluten free option available)*
 - 32. Pad Kra pao £9.00**
Stir-fried with fine beans, onion, red and green pepper, mushroom, fresh chilli, garlic and Thai holy basil. *(Gluten free option available)*
 - 33. Pad nam prik paw £9.75**
Stir-fried chilli in oil paste with onion, chilli, carrots, mushroom and Thai sweet basil.
 - 34. Pad ginger £10.50**
Stir-fried with onions, carrot, bell peppers, mushrooms and spring onions and ginger. *(Gluten free option available)*
 - 35. Pad kra tiem prik thai £8.25**
A classic stir-fry bringing out the perfect balance between garlic and ground black pepper to make an exquisite sauce with red pepper. *(Gluten free option available)*
 - 36. Pad nam man hoy £9.00**
Stir-fried with onion, spring onion and fresh chilli in oyster and soya sauce. *(Gluten free option available)*
 - 37. Pad Phed £9.75**
Thai street Stir fried garlic, chilli, bean, aubergine, lime leaves, fresh thai pepper and Thai sweet basil in creamy chilli paste.
 - 38. Rad prik £10.50**
Choice of meat crispy stir-fried with carrot, red onion and spring onion in our own recipes three flavours sauce.
- Choices of meat:**
Vegetable and Tofu £8.25
Chicken or Beef £9.00
Duck £9.75
King prawn or Mixed Seafood £10.50

Noodles & Fried Rice

- 39. Pad thai (N) £10.50**
Probably the most famous Thai street food. Stir-fried thin rice noodle with egg, tofu, turnip, dried shrimp, bean sprout, spring onion coated with thin omelette and topped with crushed peanuts.
 - 40. Pad see eiw £11.25**
Wok fried rice noodle with garlic, broccoli, carrot and egg in soya and oyster sauce.
 - 41. Pad kuey tiew kee mow £12.50**
Stir-fried egg noodle with Thai holy basil, garlic, chilli, egg, beans, red and green carrots and mushroom.
 - 42. Pineapple fried rice (N) £12.95**
Fried rice with curry powder, spring onions, peppers, pineapple, onions and cashew nuts.
 - 43. Khao Pad Prik Keng £12.95**
Fried rice with red curry paste, Thai sweet basil leaves, fresh chilli and fine bean.
- Choices of meat:**
Vegetable and Tofu £10.50
Chicken or Beef £11.25
Duck £12.50
King prawn or Mixed Seafood £12.95

The Old Siam Signature Dishes

- 44. Weeping tiger £12.95**
Grilled sirloin steak served sliced on a sizzling platter with Thai style black pepper sauce.
- 45. Giant king prawn Chu Chee £13.95**
Light battered giant king prawns in delighted thick red curry sauce.
- 46. Pla Sam Rod £12.95**
Light battered fillet of seabass severed with our homemade 3-taste sauce flavoured hot, sweet and sour, nicely cooked with pineapple and red onion.
- 47. Pla Ma Nao (GF) £12.95**
Steamed fillets of seabass in a tangy spicy sauce with lemon, fresh chilli and Chinese leaves.
- 48. Mussamun Kae (N, GF) £13.95**
Coconut milk braises lamb shank in mild southern style thick curry with onion and potatoes, served with cucumber relish.

Side Dishes

- 49. Steamed rice £2.50**
- 50. Coconut rice £2.95**
- 51. Sticky rice £2.95**
- 52. Egg fried rice £3.50**
- 53. Steamed noodle mixed with garlic oil £3.50**
- 54. Chips £2.50**
- 55. Wok-fried mixed vegetable £4.95**
- 56. Wok-Fried broccoli £4.95**

Desserts £4.50

- Banana Fritter** served with vanilla ice-cream
Pineapple Fritter served with vanilla ice-cream
Sundae ice-cream Vanilla and chocolate

Key to Dishes

🔥 Medium Hot 🔥🔥 Hot 🔥🔥🔥 Very Hot

(N) = Contains Nuts
 (C) = Contains coconut milk
 (GF) = Gluten free
 (V) = Vegetarian