



# 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**

£18.95 (for 2 people)

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

£16.95 (for 2 people)

## 2. Satay **N** Chicken £7.95 / Prawn £8.95

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

## 3a. Golden Triangle £7.50

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

## 3b. Vegetable Golden Triangle **✓** £7.00

The vegetable golden triangle has the same ingredients without chicken meat.

## 4a. Chicken Spring Rolls (Poh Pia Gai) £7.50

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

## 4b. Vegetable Spring Rolls (Poh Pia Pak) **✓** £7.00

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

## 5. Golden Parcel (Toong Tong) £7.50

Minced chicken with vegetables wrapped in a crispy rice skin, served with sweet chilli sauce.

## 6. Pandan Chicken (Gai Hor Bai-Toey) £7.50

Marinated chicken breast wrapped in pandan leaves accompanied sweet tamarind sauce.

## 7. Fish Cakes (Tord-Mun Plah) **N** £7.95

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) £7.95

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

## 8b. Thai Battered Veg (Pak Tod) **✓** £7.00

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

## 9. Pork Spare Ribs (Gra-Doog Moo Tord) £7.50

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

## 10. Prawn Crackers **N** £2.95

Spicy Thai prawn crackers.

## 11. Sun Dried Pork (Moo Dad-Diaw) or Sun Dried Beef (Neur Dad-Diaw) £7.50

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

## 12. Crispy Aromatic Duck Quarter £11.90 Half £19.45 Whole £35.65

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

## 13. Deep-Fried Bean Curd (Tao-Hoo Tord) **N** £7.00

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

## 14. Corn Cake (Tod-Mun Kao-Pord) **N** £7.00

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

# Soups

Vegetables £7.00    Chicken £7.50    Tiger Prawns £7.95

## 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) 🌶️    £7.50

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) 🌶️🌶️    £7.95

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 £7.50    Beef £7.95    Tiger Prawns £7.95

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

## 20. Plah Goong 🌶️🌶️🌶️    £7.95

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) 🌶️🌶️🌶️🌶️    £7.00

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. Green Salad (Salad Kag) 🌶️    £7.00

Thai style salad topped with egg and deep-fried bean curd served with peanut sauce.

# Main Courses

## 23. Thai Steak - Sirloin £19.95

**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 £14.90

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 £14.90

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

## Sizzling

## 26. Ped Thai Siam £15.95

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

## 27. Ped Pad Sub-Pa-Rod £15.95

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 £15.95

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

## Curries

Vegetables / Bean Curd £10.90

Chicken / Pork / Beef £11.90

Tiger Prawns / Duck £14.90

Salmon / Sea Bass £19.90

Chargrilled Lamb Chop £19.90

## 29. Green Curry (Gang Keo-Wan) 🌶️

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) 🌶️

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) 🌶️

Similar to red curry with pineapple instead of bamboo shoots.

## 32. Creamy Curry (Gang Panang)

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) 🌶️

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) 🌶️ 🌶️

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

# Main Courses

## Stir Fried

Vegetables / Bean Curd	£10.90
Chicken / Pork / Beef	£11.90
Tiger Prawns / Duck	£14.90
Salmon / Sea Bass	£19.90
Chargrilled Lamb Chop	£19.90

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

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

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

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

### 38 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.

### 39. 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.

### 40. Stir-fry with Holy Basil (Pad Ga-Pras) 🌶️

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

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

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

### 42. 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.

### 43. Stir Fry (Gai Cha-Am)

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

### 44. Stir Fry (Pad Woosen)

A choice of meat or vegetables with glass noodles.

### 45. Num Prik-Ong

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

## Lamb

### 46. Chargrilled Lamb Chop £19.90

Cooked in garlic and chilli sauce, served on a sizzling plate.

## Seafood

### 47. Pattya Sunset 🌶️ £15.90

Tiger prawns stir-fried with vegetables in specially prepared chilli oil sauce.

### 48. Prawns Tamarind £17.50

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

### 49. Char-Grilled Prawn (Goong Phao) £17.50

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

### 50. Steamed Prawn (Goong Ob) £17.50

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

### 51. Steamed Salmon/Sea Bass (Plah Neung) £19.90

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

### 52. Salmon/Sea Bass Plah Rad Prig 🌶️ £19.90

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

# Accompaniments

## Noodles & Rice

Vegetables	£10.50
Chicken or Pork or Beef	£11.50
Tiger Prawns or Duck	£14.50

**53. Pineapple Fried Rice *N*** £14.85  
Fried rice with pineapple, thai sausage, raisins and cashew nuts.

**54. 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.

**55. Pad See-Ew**  
Flat rice noodles fried with a choice of meat or vegetables with egg, thick and thin soy sauce.

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

## Side Dishes

**57. Plain Noodles (Pad Mee)** £4.50  
Plain egg noodles fried with spring onions, bean sprouts and soy sauce.

**58. Coconut Rice (Kao Ka-Ti)** £4.50

**59. Sticky Rice (Kao Niow)** £4.50

**60. Egg Fried Rice (Kao Pad)** £3.50

**61. Steamed Jasmine Rice (Kao Suay)** £3.00

**62. Chips** £3.50

**10% service charge for 8 people or over.**

 **Medium Spicy**

 **Spicy**

 **Vegetarian**

 **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 £49.10

### 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 £106.05

### 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 £121.90

### 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

(Vegetable) For 2 persons £45.10

### 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

