House of SIZM

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SPICY? IF YOU ARE UNFAMILIAR WITH THAI FOOD PLEASE ASK YOUR SERVER FOR NON SPICY OPTIONS WHICH ARE AVAILABLE ON MOST OF OUR MENU CHOICES

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SET MENU 2 £26.95 PER PERSON

STARTER

Sharing Platter including; Chicken Satay Vegetable Spring Rolls Prawn on Toast Pork Dumpling Salted Pepper Chicken Wings

MAIN COURSES

Chicken Green Curry Beef Stir Fried Chilli & Basil Stir Fried Mix Vegetables Vegetable Pad Thai Jasmine Rice

SET MENU C £36.95 PER PERSON

STARTER

House of Slam Sizzling Seafood Platter – seasoned prawns, squid, mussels, seabass and scallops served with a spicy seafood sauce

MAIN COURSE

Salmon Paneang Weeping Tiger Chicken Cashew Nut Stir Fry Stir Fried Mix Vegetable Prawn Pad Thai Jasmine Rice

SET MENU B £31.95 PER PERSON

STARTER

SEP MENUS

Sharing Platter including; Chicken Satay Vegetable Spring Rolls Prawn on Toast Pork Dumpling Salted Pepper Chicken Wings

MAIN COURSE

Chicken Massaman Duck in Garlic & Black Pepper Broccoli Stir Fried in Garlic & Soy Sauce Prawn Pad Thai Jasmine Rice

VEGETARIAN SET MENU £22.95 PER PERSON

STARTER

Vegetarian Sharing Platter including; Sweet Corn Cake Vegetable Satay Vegetable Spring Roll Vegetable Tempura

MAIN COURSE

Vegetable Green Curry Vegetable Cashew Nut Stir Fry Broccoli Stir Fried in Garlic & Soy Sauce Vegetable Pad Thai Jasmine Rice

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SET MENUS ARE FOR A MINIMUM OF 2 PEOPLE

STARTERS

1 PRAWN CRACKERS £2.95

Thai style prawn crackers with sweet chilli sauce.

2 SHARING PLATTER £17.95

(Serves two people) Chicken Satay, Vegetable spring rolls, Prawn toast Salt & pepper chicken wings and pork dumplings served with a selection of dipping sauces.

3 VEGETABLE SHARING PLATTER

£15.95 (Serves two people) Our selection of vegetarian starters brought together as a sharer. Vegetable spring rolls, corn cakes, vegetable tempura and vegetable satay. Served with a selection of dipping sauces.

4 SEAFOOD PLATTER £22.75 🐧

(serves two people) House of Siam sizzling seafood platter – Seasoned Prawns, Squid, Mussels, Scallops and Seabass served with a spicy seafood sauce.

5 GAI SATAY CHICKEN SATAY £6.75

Skewered Chicken breast; marinaded in lemongrass, coconut milk, thai curry powder and then grilled. Served with satay sauce and a pickled vegetable dip.

6 POR PIA TOD

VEGETABLE SPRING ROLLS £6.35

Mixed vegetable wrapped in a light crispy pastry. Served with sweet chilli sauce.

7 POR PIA PHED

DUCK SPRING ROLLS £7.25

A mixture of shredded duck and veg wrapped in a light crispy pastry. Served with a hoisin dipping sauce.

8 KHANOM BANG NA GOONG

PRAWN TOAST £6.45

A favourite snack for many people in south east Asia and beyond. Bread topped with seasoned prawn and sesame seeds then fried.

9 DUCK PANCAKE £10.65

Marinated crispy duck with herbs served with steamed pancakes (6pc). With leeks, carrots, cucumber and Hoisin sauce.

10 TOD MAN KHAO POD

CORN CAKES £6.45 A similar mixture to our fish cakes but instead of fish we have used sweetcorn. Served along with sweet chilli sauce.

11 SATAY PAK VEGETABLE SATAY £6.95

A selection of bell peppers, cherry tomato, mushroom and white onion grilled and served with satay sauce and pickled vegetable dipping sauce.

12 KHANOM JEEB MOO

STEAMED PORK DUMPLINGS £6.45 Originally from China, one of many street foods introduced to Siam from the Chinese travellers. Minced pork wrapped in Won-ton pastry and steamed. Lightly dusted with fried garlic and served with a dark, sweet soya sauce.

13 SPICY PRAWNS £7.25 Ctd

Authentic steamed prawns, House of Siam style with herbs. Topped with chef's special chilli sauce.

14 GOONG CHUP BANG TOD

PRAWN TEMPURA £8.75 Big prawns coated in a light batter served with sweet chilli sauce.

15 PLAMUK GLUA CHUP BANG TOD

SALT & PEPPER SQUID £7.35 🐧 Battered Squid pieces seasoned with garlic, chilli, spring onion and white pepper. Served with spicy Sriracha Sauce.

16 PAK CHUP BANG TOD

VEGETABLE TEMPURA £6.35

Mixed vegetables lightly battered and fried served with sweet chilli sauce.

17 TOD MAN PLA

THAI FISH CAKE £6.50 A great piece of Thai Streetfood. Mixed fish seasoned with red curry paste, kaffir limes leaves and fine beans. Shallow fried and served with a sweet chilli and peanuts.

18 SALT & PEPPER CHICKEN WINGS £6.95 🐧

Chicken wings seasoned with garlic, chilli, spring onion and white pepper.

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House of SIAM





19 *TOM YUM* 优化 HOT AND SOUR SOUP

A perfect example of Thai flavours. Chilli, galangal, kaffir lime leaves, fish sauce and a big squeeze of fresh lime combine to create this spicy broth.

CHICKEN £5.75 PRAWN £6.55 MUSHROOM £5.25

20 TOM KHA (CREAMY COCONUT SOUP

A near match to Tom Yum but with an addition of coconut milk making it deliciously creamy and a bit less spicy.

CHICKEN £5.75 PRAWN £6.55 MUSHROOM £5.25

21 SOM TUM THAI CCC GREEN PAPAYA SALAD £9.95

By far the most popular streetfood dish in Thailand. This dish is eaten all times of day and night in many different styles. Our style is one of the original. Chilli and garlic muddled in our oversized mortar and pestle and then mixed with fish sauce, sugar and fresh lime juice. The perfect combination of Spicy, Sweet, Sour and Salty – The four flavours of Thai cooking.

22 YUM TALAY CCC SPICY SEAFOOD SALAD £13.95

Maybe second in the line of popular street food in Thailand. A mixed salad with similar seasoning to Som Tum but with the addition of coriander, celery, red onion and salad leaf. Served with a mix of prawns, squid, mussels & scallops.

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CHEF'S Specials

23 SALMON GREEN CURRY £18.95

Salmon in green curry with chilli, bell peppers and fresh basil.

24 SIZZLING SCALLOPS £23.95

Stir fried scallops with black pepper, bell peppers, celery, ginger and spring onions.

25 SIZZLING CHICKEN BREAST £15.95

Chicken Breast served on a hot skillet with a black pepper sauce.

26 LAMB SHANK MASSAMAN £17.95

Slow cooked lamb shank in a massaman curry with potatoes, carrots, onions and cashew nuts.

27 SALMON PANEANG CURRY

£18.95 (t) Salmon in a thick, creamy red curry sauce with kaffir lime leaves.

28 GRILLED CUMBRIAN SAUSAGE £11.95

OUR OWNER'S FAVOURITE

Served with creamy Paneang (red) curry, Chef's famous green curry sauce (a little more spicy) or mild massaman sauce. Great with rice or chips.

29 CHEF'S SPECIAL STEAK PLATTER £20.95

By Popular demand. Lean & tenderised best sirloin steak, grilled with peppers, onions, mushrooms, fine beans & spring onions. Served on a platter including gorgeous "chips". With either black pepper sauce or chef's own red curry / green curry / Paneang or mild massaman sauce).

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30 GAENG KEAW WAN GREEN CURRY

The famous curry which reaches all corners of Thailand. Chilli, mixed peppers, courgette and fresh basil all contribute to the main flavours of this curry which are all brought together with coconut milk.

CHICKEN OR PORK £11.45 PRAWNS OR BEEF £12.95 VEGETABLE £10.50

31 GAENG DAENG RED CURRY Very similar to thai green curry but not as sweet. CHICKEN OR PORK £11.45 PRAWNS OR BEEF £12.95 VEGETABLE £10.50

32 GAENG PANEANG PANEANG CURRY &

Another take on Red curry. This time it is cooked a lot longer resulting in a richer, thicker curry with the addition of kaffir lime leaves. CHICKEN OR PORK £11.45 PRAWNS OR BEEF £12.95 VEGETABLE £10.50

33 *GAENG MASSAMAN* MASSAMAN CURRY

This curry originates from the deep south of Thailand. It has a few ingredients some may recognise from Indian curries due to the Indian and Persian merchants which travelled to Siam. A milder curry with potato, carrots, onions and cashew nuts.

CHICKEN OR PORK £11.45 PRAWNS OR BEEF £12.95 VEGETABLE £10.50

One of the spiciest Thai curries. What makes this curry unique is not having any coconut milk, making it more of a broth. A medley of Grachai, bamboo shoots and lots of chilli blend together to create this very healthy, yet very spicy, curry from the North of Thailand.

CHICKEN OR PORK £11.45 PRAWNS OR BEEF £12.95 VEGETABLE £10.50

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STIR FRIED

35 *PAD GRAPAO* (ද්ද් STIR FRIED CHILLI AND BASIL

A dish eaten in Thailand anytime of day. Stir fried with chilli, garlic, bell peppers, fine beans, bamboo, onions and fresh basil leaves. CHICKEN OR PORK £11.45

PRAWNS OR BEEF £12.95 VEGETABLE £10.50

36 PAD MED MAMUANG HIMMAPHAN 🐧

CASHEW NUT STIR FRY

A selection of vegetables; onions, mushrooms & carrots, stir fried with cashew nuts, chilli paste and your choice of meat.

CHICKEN OR PORK £11.45 PRAWNS OR BEEF £12.95 VEGETABLE £10.50

37 PAD GRATIEM PRIK THAI

STIR FRIED GARLIC & BLACK PEPPER

A selection of veg stir fried with garlic, black pepper and your choice of meat. CHICKEN OR PORK £11.45 PRAWNS OR BEEF £12.95 VEGETABLE £10.50

38 PAD PED 🕲

STIR FRIED RED CURRY PASTE

The flavours of Thai Red Curry have been intensified with this stir fried version with added fine beans, bamboo and kaffir lime leaf. CHICKEN OR PORK £11.45 PRAWNS OR BEEF £12.95 VEGETABLE £10.50

39 STIR FRIED BLACK BEAN SAUCE

Stir fried black bean sauce with garlic, black pepper, onions, bell peppers and carrots. CHICKEN OR PORK £11.45 PRAWNS OR BEEF £12.95 VEGETABLE £10.50

40 PAD KHING

STIR FRIED GINGER & SPRING ONION

Ginger is a great ingredient. As well as it being tasty it is highly therapeutic! Stir fried with spring onion and your choice of meat, the ginger gives this dish a subtle, delicious flavour.

CHICKEN OR PORK £11.45 PRAWNS OR BEEF £12.95 VEGETABLE £10.50

41 PAD PONG GAREE CREAMY YELLOW CURRY STIR FRY

Stir fried Yellow curry sauce with celery, onion and mixed peppers. Mild and creamy. CHICKEN OR PORK £11.45 PRAWNS OR BEEF £12.95 VEGETABLE £10.50

42 MAKHAAM DAO HU TOFU WITH TAMARIND SAUCE £9.95

Steamed Broccoli and crispy fried tofu topped with tamarind sauce. Then garnished with fried shallot and cashew nut.

43 PAD PRIEW WAN

SWEET & SOUR Stir fried with pinapple, onion, cucumber, tomatoes, peppers and spring onions. CHICKEN OR PORK £11.45 PRAWNS OR BEEF £12.95 VEGETABLE £10.50

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House of SI3M





44 PHED MAKHAAM TAMARIND DUCK £16.95

Roast duck breast sat on a bed of onion and mixed peppers topped with tamarind sauce and crispy shallots. Served on a hot skillet.

45 GAENG PED PHED YANG (C RED DUCK CURRY £16.95

A milder sweeter take on Thai red curry, this time including cherry tomato, lychee, pineapple and sliced roast duck.

46 PHED GRATIAM PRIK THAI

DUCK IN GARLIC & BLACK PEPPER £16.95

Roast duck breast sat on a bed of mixed peppers and onions topped with a garlic and black pepper sauce.

47 SUEA LONG HAI (C WEEPING TIGER £19.95

Another chef's special. Head chefs home recipe marinaded Steak served on a hot skillet alongside a spicy Nam Jim Jeaw dipping sauce.

48 NUA PAD NAM MAN HOY BEEF IN OYSTER SAUCE £12.95

Quick fried slices of beef with garlic, broccoli, onion and mixed peppers in Oyster sauce.

49 YUM NUA SUEA YANG CC SPICY STEAK SALAD £18.95

A larger version of our spicy salad for the steak lover. Medium cooked sirloin sat on top of a spicy mixed leaf salad.

50 THE ULTIMATE THAI BEEF TENDERLOIN £24.50

A super succulent marinated best fillet steak, grilled with peppers, onions and mushrooms. Served on a hot skillet with spicy or non spicy tasty dipping sauce.

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51 PLA NUENG MANOW

STEAMED SEABASS WITH CHILLI AND LIME £16.95

Seabass fillet with a layer of garlic, chilli and sliced lime steamed on top a bed of Chinese leaf. Spicy and citrusy.

52 PLA NUENG SEE EW

STEAMED SEABASS WITH SOYA SAUCE, GINGER AND SPRING ONION £16.95

Seabass fillet layered with ginger and spring onion, steamed on top a bed of Chinese leaf. Mild and delicious.

53 CHU CHEE PLA 🕲

CRISPY SEABASS TOPPED WITH A RICH, RED CURRY SAUCE £16.95

Shallow fried crispy seabass fillet topped with a reduced red curry sauce and garished with Kaffir lime leaf.

54 PLA LAD PRIK SAM ROD 🕲

CRISPY SEABASS TOPPED WITH A SWEET AND SPICY CHILLI SAUCE £16.95

Shallow fried crispy seabass fillet topped with Chef's specially made three flavour sauce.

SEAFOOD & SHELLFISH

55 PAD CHA TALAY (t) SPICY SEAFOOD STIR FRY £17.95

A herbal stir fry made of all the best thai ingredients; chilli, garlic, grachai, lemongrass, basil and green peppercorns. This dish is both herbal and spicy.

56 PAD PED TALAY £17.95 🐧

Our seafood version of Pad Prik made with slightly less creaminess to let through the flavours of the red curry paste.

57 KOONG PRIK THAI £19.95

Jumbo Prawns wok fried with garlic and cracked black pepper.

58 PAD THAI KOONG YAI £19.95

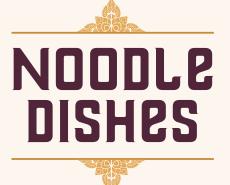
A special Pad Thai with jumbo prawns!

59 KOONG MAKHAAM £19.95

Jumbo Prawns Simmered away in Tamarind Sauce and then topped with crispy shallots. Tamarind juice gives this dish a delicate sweet and sour flavour. Served on a hot skillet.

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60 PAD THAI

An international favourite in thai cuisine. Stir fried rice noodles, egg, carrot, beansprouts and your choice of meat. All brought together with a sticky and sweet Tamarind sauce... Aroy!

CHICKEN £11.45 PRAWNS OR BEEF £12.95 VEGETABLE £10.50

61 PAD SEE EW SOYA SAUCE NOODLES

Another great noodle dish coming from the kingdom of Thailand. Slightly larger rice noodles which are Wok fried with egg and green veggies. This dish flavour comes from the dark sweet soya sauce. CHICKEN OR PORK £11.45 PRAWNS OR BEEF £12.95 VEGETABLE £10.50

62 PAD KEE MAO DRUNKEN NOODLE 🕅

A noodle dish used by many in Thailand to cure hangover. A very spicy herbal noodle dish which flavours match well with our Pad Cha dishes. CHICKEN OR PORK £11.45 PRAWNS OR BEEF £12.95 VEGETABLE £10.50

63 PAD UDON

Udon noodles originated in Japan mostly in soups. In Thailand we like to make a spicy stir fry version which goes great with Seafood. Yum! CHICKEN OR PORK £11.45 PRAWNS OR BEEF £12.95 MIXED SEAFOOD £14.95 VEGETABLE £10.50



64 KHAO PAD FRIED RICE

Thai Style fried rice with cherry tomato, onion, spring onion, egg and your choice of meat. Goes

down great with the kids. CHICKEN OR PORK £11.45 PRAWNS OR BEEF £12.95 VEGETABLE £10.50

65 KHAO PAD SAPPAROD PINEAPPLE FRIED RICE £12.95

Rice stir fried with thai curry powder, cumin, cashew nuts, chicken, prawns pineapple chunks. and raisins. Sweet and savoury flavours all around.

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66 KHAO SUAY £3.30 Jasmine rice

67 KHAO KAI £3.75 Egg fried rice

68 KHAO KATEE £3.75 Coconut rice

69 KHAO NIEW £3.75 Sticky rice

70 PAD PAK RUAM £4.95 Stir fried mixed vegetables 71 PAD MEE LEUNG £4.95

Stir fried egg noodles with beansprouts, spring onions & egg

72 MAN TOD CHIPS £3.50 A generous portion of Chef's own large succulent chips

73 SIAM POTATOES £4.50 🐧

A generous portion of spicy Thai chips

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Desserts

74 CHOCOLATE FUDGE BROWNIE £5.25

Triple layered chocolate fudge cake served with pouring cream and ice cream.

75 VANILLA CHEESECAKE £5.25

Creamy vanilla cheesecake with a crumbly biscuit base served with pouring cream and ice cream.

76 STRAWBERRY CHEESECAKE £5.25

Baked cheesecake with a digestive biscuit base topped with strawberries in a strawberry sauce. Served with pouring cream and ice cream.

77 LYCHEE SUNDAE £5.25

Juicy lychee's served with a generous scoop of vanilla ice cream

78 HOUSE ICE-CREAM £3.95

Choice of two scoops drizzled with sauce and served with wafers. Vanilla Chocolate Strawberry

79 BANANA FRITTER £5.95

Battered and fried banana served with a generous scoop of vanilla ice cream

80 MANGO & STICKY RICE £5.95 (NO 1 IN THAILAND)

Mango, ice cream, sticky rice & creamy coconut milk.

81 BANOFFEE CHEESECAKE £5.25

Layers of banana & vanilla cream mousse, with a crumbly biscuit base, decorated with toffee sauce & chocolate swirls. With pouring cream and ice cream.

ASK FOR OUR **SPECIAL DESSERT MENU** TO SEE OUR CURRENT 'SPECIALS'