

Siam Corner Set Menu

Set Menu A

£17.95 (Price per Person)

(3 course meal for 2 people or more with a complement of prawn crackers)

Starter

THAI FAVORITE BASKET

(please see details at starter no: 17)

Main Course

GAENG KIEW WAN MOO

Sliced pork in an aromatic flavour of green chilli paste, coconut milk, aubergines, bamboo shoots and carrot enhanced with the flavour of kaffir lime leaves and sweet basil

GAJ PUD MED MA MAUNG

Crispy chicken with cashew nuts, onion, mushrooms, green and red capsicums in tangy sweet chilli sauce

PUD PHAK RUAM

Stir-fried mixed vegetables in garlic and soya sauce

STEAMED THAI RICE

Jasmine Tea or Coffee

Set Menu B

£18.95 (Price per Person)

(3 course meal for 2 people or more with a complement of prawn crackers)

Starter

THAI FAVORITE BASKET

(please see details at starter no: 17)

Main Course

GAENG DANG PED

Slowly cooked roasted duck in a fragrance of red chilli paste and coconut milk perfectly flavoured with pineapple, lychees and sweet basil

NEUA PUD PRIK TAI DAM

Sliced beef with crushed black peppercorn, diced onion, carrots, green and red capsicums and spring onion

PUD PHAK RUAM

Stir-fried mixed vegetables in garlic and soya sauce

STEAMED THAI RICE

Jasmine Tea or Coffee

Set Menu V Vegetarian - £17.95 (Price per Person)

(3 course meal for 2 people or more with a complement of prawn crackers)

Starter

THAI FAVORITE VEGETARIAN BASKET (please see details at starter no: 18)

Main Course

GAENG MASSAMAN TOFU

An authentic coconut curry with bean curd, mixed vegetables, roasted peanut, diced potatoes and onion in a variety of Thai spices

HED PUD MED MA MAUNG

Stir-fried Straw mushrooms, Button mushrooms and black fungus with cashew nuts, onion, green and red capsicums in sweet chilli sauce

PUD PHAK RUAM

Stir-fried mixed vegetables in garlic and soya sauce

STEAMED THAI RICE

Jasmine tea or Coffee

Set Menu C - £21.95 (Price per Person)

(3 course meal for 2 people or more with a complement of prawn crackers)

Starter

THAI FAVORITE BASKET (please see details at starter no: 17)

Main Course

GAENG MASSAMAN NEUA TUN 🍴**N**

An authentic coconut curry with marinated chunks of beef, roasted peanut, diced potatoes and onion in a variety of Thai spices

PLA PUD CHA 🍴

Crispy **boneless Sea Bass** with a combination of sliced Tropical Crocus roots, lemon grass, sliced galangal, capsicums, courgette, chillies, kaffir lime leaves, sweet basil and holy basil in aromatic sauce

PUD PHAK RUAM

Stir-fried mixed vegetables in garlic and soya sauce

PUD THAI JAE **N**

A traditional recipe of stir-fried rice noodles with bean sprouts and egg in tamarind sauce, topped with crushed peanuts

STEAMED THAI RICE

Jasmine Tea or Coffee

Set Menu D - £25.95 (Price per Person)

(4 course meal for 4 people or more with a complement of prawn crackers)

Starter

THAI FAVORITE BASKET (please see details at starter no: 17)

Soup

TOM YAM GUNG 🍴

Traditional spicy and sour prawn soup with mushrooms, lemon grass, chillies and lime juice

Main Course

GAENG KOOA SUB-PA-ROD GUNG 🍴

Traditional style Thai curry with diced pineapples and Thai herbs slowly cooked in coconut milk with tiger prawns

NEUA TUN PUD PRIK PHOW 🍴

Marinated chunks of beef with Thai sweet chilli paste, onion, green and red capsicums

GAI YANG & KHAO NEAW MOON & SOM TAM

Grilled Thai style marinated chicken perfectly accompanied with coconut sticky rice and (Thai style spicy salad with crushed peanuts 🍴**N**)

PED RAD SAUCE MA-KHAM (Half duck)

Crispy roasted duck with tangy tamarind sauce served on a soft green vegetable bed and topped with roasted sesame seeds

PUD PHAK RUAM

Stir-fried mixed vegetables in garlic and soya sauce

STEAMED THAI RICE

Jasmine Tea or Coffee

Set Menu E - £37.95 (Price per Person)

(5 course meal for 4 people or more with a complement of prawn crackers)

- Starter** **THAI FAVORITE BASKET** (please see details at starter no: 17)
- Soup** **PHO TAK TA-LAY** 🌶️
Mixed seafood soup with lemongrass stock and a fragrance of basil leaves, balanced with fish sauce and lime juice
- Entree** **TA-GRA TA-LAY**
Grilled marinated mixed seafood (**Jumbo prawns**, squid, mussel) served with a variety of sauces (sweet chilli sauce and 'Nam Yam'* 🌶️ and 'Nam Jim Jeaw'** 🌶️🌶️)
- Main Course** **GUNG PUD GRATIUM PRIK TAI**
Marinated **Jumbo prawns** with fresh garlic and ground white pepper in soya sauce, topped with crunchy garlic and served with fresh vegetables
- CHOO CHEE TA-LAY** 🌶️
Mixed seafood in tender and spicy coconut sauce with kaffir lime leaves and julienne chillies
- PED PUD KHING**
Roasted duck with julienne ginger, capsicums, black fungus, Thai mushrooms, Button mushrooms, vegetables, onion and spring onion
- GUAY TIEW PUD THAI MOO** N
A traditional recipe of stir-fried rice noodles with tiger prawns and bean sprouts in tamarind sauce, topped with crushed peanuts
- PUD PHAK RUAM**
Stir-fried mixed vegetables in garlic and soya sauce
- STEAMED THAI RICE**

Jasmine Tea or Coffee

Customer Notice

V – vegetarian **N** – may contain nuts

All prices include VAT

'Nam Yam' - tangy fish sauce with fresh Thai chillies, garlic, lime juice and palm sugar *

'Nam Jim Jeaw' - spicy tamarind sauce with ground roasted rice and chillies in fish sauce **

All dishes are MSG (monosodium glutamate) free

We reserve the right to change ingredients at any time or for any reason

🌶️ - mild hot 🌶️🌶️ - medium hot 🌶️🌶️🌶️ - hot