



SIAM CORNER

Ma Ma Thai

LICHFIELD



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@SiamCornerMaMaThai

Appetiser

1. Vegetable Spring Roll ปอเจ	6.95	9. Crispy Tofu เต้าหู้ทอด 	6.95
Exquisitely seasoned onions, carrots, cabbage, wild mushroom and glass noodles meticulously hand-rolled in crispy pastry, served with sweet chilli sauce.		Lightly dusted golden Tofu chunks with a side of our own sweet chilli, and peanut sauce combination.	
2. Grilled Pork Skewers หมูปิ้ง	7.95	10. Sweet Corn Cake ทอดมันข้าวโพด 	6.95
Succulent pork marinated in delightful blend of savoury and sweet flavours, and expertly grilled to a charred perfection served with tamarind sauce.		A crisp blend of sweet corn, with Thai herbs and spices, accompanied by a side of sweet chilli sauce.	
3. Thai Fish Cakes ทอดมันปลา 	7.95	11. Sesame Goujons ไก่แก้ว	7.95
Thai-style fish cake with a blend of fish and traditional Thai spices served with crushed peanut in Thai sweet chilli, and ajard sauce.		Succulent chicken goujons freshly coated in panko and sesame seeds served with a side of sweet chilli sauce.	
4. Squid Salt & Pepper ปลาหมึกคั่วพริกเกลือ	8.50	12. Chicken & Prawn Toast ขนมปังหน้าไก่	7.95
Marinated squid covered in crispy golden bread crumbs with a side of Sriracha chilli sauce.		Delight in the crispiness of our minced chicken & prawn toast covered in sesames seeds perfectly complemented by our Thai sweet chilli sauce.	
5. Chicken Satay ไก่สะเต๊ะ	7.95	13. Prawn Rolls ปอกุ้ง	8.25
Tender char-grilled chicken infused with turmeric and coconut milk blend, accompanied by a side of crushed peanuts sauce and ajard sauce.		King prawns hand-rolled in crispy pastry served with a side of sweet chilli sauce.	
6. Thai Golden Parcels ถูทอง 	6.95	14. Butterflied Prawns กุ้งผีเสื้อ	8.25
A master hand-wrapped golden bags with dice potato, onions, carrots, peas, sweet corn, and a blend of curry powder delivered with a side of sweet chilli sauce.		Crispy king prawns expertly butterflied and coated in seasoned panko served with a side of sweet chilli sauce.	
7. Roasted Pork Spare Ribs ซี่โครงหมูซอสไวน์แดง	7.95	15. Grilled Beef salad ยำเนื้อย่าง 	8.25
Succulent spare pork ribs slow-cooked in a blend of soy sauce and aromatic Thai herbs, drizzled with a rich red wine reduction.		Charred grilled beef tossed in a spicy and tangy sauce with tomato, cucumber, celery, onion, coriander.	
8. Vegetable Tempura ผักทอด 	6.95	16. Vermicelli Seafood salad ยำวุ้นเส้นทะเล 	8.95
Enjoy a delightful assortment of vegetables, each delicately coated in a perfectly seasoned batter, and served with a side of sweet chilli sauce.		Thai-style vermicelli noodles mixed with celery, cucumber, tomato, onion, coriander, chilli tossed in a tangy dressing.	
		17. Papaya Salad ส้มตำ 	9.25
		A Thai staple found everywhere in Thailand. Garlic and chilli crushed in a traditional pestle and mortar with freshly julienne papaya, carrot, and tomato topped with roasted peanuts.	

- Sharing Platter -

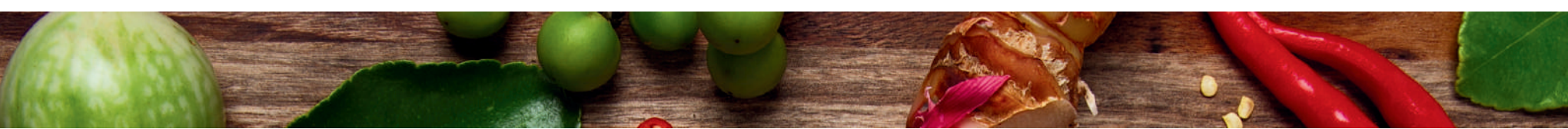
Great for sharing as a starter for two

18. PLATTER FAVOURITE	19.95
5 favourite - Vegetable Spring Rolls, Grilled Pork Skewers, Chicken Satay, Fish Cake, Spare Ribs, and crunchy Caramelised Rice Noodles served with dips.	
19. VEGETARIAN LOVER 	17.95
5 vegetarian favourite - Thai Golden Parcels, Vegetable Spring Rolls, Sweet Corn Cake, Vegetable Tempura, and Crispy Tofu with a side of Caramelised Rice Noodles served with dips.	

PLEASE ASK FOR ADVICE IF YOU SUFFER FROM ANY FOOD ALLERGIES. WHILST EVERY EFFORT IS MADE TO SEPARATE PRODUCTS, GUESTS WITH SEVERE FOOD ALLERGIES ARE REMINDED THAT OUR FOOD IS PREPARED IN AN OPEN KITCHEN ENVIRONMENT AND AS SUCH MAY CONTAIN TRACES OF ALLERGENS HANDLED IN OUR KITCHEN.

10% SERVICE CHARGE WILL BE ADDED TO THE BILL ON TABLES OF 8 OR MORE.

- ALLERGEN SHEET IS AVAILABLE UPON REQUEST -



Soup

- 20. Tom Yum King Prawns** ต้มยำกุ้ง 🌶️ 8.25
A burst of flavour with spicy king prawns soup! Savour the perfect broth blend with the richness of the Fish sauce, the zing of Lime Juice, and a hint of Lemongrass.
- 21. Tom Yum Mushrooms** ต้มยำเห็ด 🌶️ 6.95
A tangy delight! Our soup features lemongrass-infused broth with an array of authentic Thai herbs and mushrooms.
- 22. Fisherman's Soup** ปลาแซลมอน 🌶️ 8.25
Tangy mixed seafood delight! Our soup features lemongrass-infused broth with an array of authentic Thai herbs and mixed seafood.
- 23. Tom yum Chicken** ต้มยำไก่ 🌶️ 7.95
Experience bold fusion of tender chicken, lemongrass, tangy lime juice, and spicy chillies in our Tom Yum Chicken, Thai culinary adventure in a single dish.

Chicken

- 25. Green Curry Chicken** แกงเขียวหวานไก่ 🌶️🌶️ 14.95
An aromatic green chilli paste, coconut milk, aubergine, bamboo shoots, courgette, carrot and basil leaf.
- 26. Panang Chicken** พะแนงไก่ 14.95
An aromatic and smooth flavour of panang curry paste slow-cooked in coconut milk, kaffir lime leaf and basil.
- 27. Red Curry Chicken** แกงแดงไก่ 🌶️ 14.95
A harmonious blend rich and savoury flavours from red chillies simmered with creamy coconut milk, accompanied by aubergines, bamboo shoots, courgette, carrot, and fragrant basil.
- 28. Yellow Curry Chicken** แกงกะหรี่ไก่ 🌶️ 14.95
Indulge in Our yellow curry's delightful balance of creamy, sweet, savoury, and spiciness. Cooked with potatoes and onions crowned with crispy fried shallots
- 29. Crispy Chicken in Sweet & Sour Sauce** ผัดเปรี้ยวหวานไก่ 13.95
Battered Chicken covered in our sweet & sour sauce with onion, pineapple, tomatoes, lychees, peppers and spring onion.
- 30. Crispy Chicken with Cashew Nuts** ไก่ผัดเม็ดมะม่วง 🌶️ 13.95
Battered chicken with onion, peppers, button mushrooms, cashew nuts, and dried chilli tossed in our Ma Ma Thai's unique cashew nut sauce.
- 31. Chicken in Oyster Sauce** ไก่ผัดน้ำมันหอย 13.95
Chicken tossed in oyster and soy sauce with broccoli, button mushroom, carrot and spring green.

Street Noodles

- G1. Pad Thai Pork** ผัดไทยหมู 14.95
A traditional recipe of stir-fried rice noodles, bean sprouts, spring onions, red onions, diced tofu, dried radish, and egg, all coated in our signature tamarind-infused sauce topped with crushed peanuts.
- G2. Pad Thai Prawn** ผัดไทยกุ้ง 16.95
Experience Thailand on your plate with our mouth watering dish of rice noodles, bean sprouts, spring onions, red onions, diced tofu, dried radish, and egg, all coated in our signature tamarind-infused sauce topped with crushed peanuts.
- G3. Pad See Eew Chicken** ผัดซีอิ๊วไก่ 14.95
Sautéed large rice noodles with chicken, egg and vegetables in dark soy sauce and lightly dusted with ground white pepper.
- G4. Pad Thai Chicken** ผัดไทยไก่ 14.95
A traditional recipe of Sautéed of rice noodles, bean sprouts, spring onions, red onions, diced tofu, dried radish, and egg, coated in our signature tamarind-infused sauce topped with crushed peanuts.
- V10. Vegetarian Pad Thai** ผัดไทยผัก 11.95
A traditional recipe of sautéed rice noodles with egg, bean curd, carrot, bean sprouts and spring onion in tamarind sauce and crushed peanuts.

Beef

- 32. Red Curry Beef** แกงแดงเนื้อ 🌶️🌶️ 15.95
Thai staple, a harmonious blend of rich and savoury flavour of red chillies simmered with creamy coconut milk, aubergines, bamboo shoots, courgette, carrot, and fragrant basil.
- 33. Massaman Beef** มัสมันเนื้อ 🌶️ 15.95
Taste the richness and aromatic flavour of our curry paste, with a creamy blend of coconut milk, diced potatoes, and sautéed white onions topped with roasted peanuts.
- 34. Pad Kra Pow Beef** ผัดกระเพราเนื้อ 🌶️🌶️ 14.95
Stir-fry flavours of sliced Beef with aromatic basil, onions, peppers, bamboo, green beans, and the perfect balanced chilli and herbs.
- 35. Weeping Tiger** เสือร้องไห้ 22.95
Grilled marinated sirloin steak served with chips, carrots, cauliflower, broccoli, and dried crushed chillies and tamarind sauce.
- 36. Beef Cashew nuts** เนื้อผัดเม็ดมะม่วง 🌶️ 14.95
Our tender beef, is generously stir-fried in Ma Ma Thai's signature cashew nut sauce with onion, peppers, button mushrooms, cashew nuts, and dried chilli.

ALTERNATIVE MEAT SUBSTITUTES ARE AVAILABLE ON PAGE 4

- ALLERGEN SHEET IS AVAILABLE UPON REQUEST -



Pork

- 40. Green Curry Pork** แกงเขียวหวานหมู 🌶️ 14.95
An aromatic flavour of green chilli paste infused in coconut milk cooked with aubergines, bamboo shoots, courgette, carrot and basil leaves.
- 41. Sweet & Sour Pork** ผัดเปรี้ยวหวานหมู 13.95
Savour the goodness of stir-fried battered pork in our own sweet & sour sauce with a delightful mix of onions, pineapple, lychees, tomato, peppers and spring onions.
- 42. Pork With Aromatic Ginger** หมูผัดขิง 🌶️ 13.95
A delightful blend of aromatic pork, sautéed with fresh ginger.
- 43. Pork with Cashew nuts** หมูผัดเม็ดมะม่วง 🌶️ 13.95
Our mouth-watering battered pork, generously coated in Ma Ma Thai's signature cashew nut sauce with onions, peppers, button mushroom, cashew nuts and dried chilli.
- 44. Pad Kra Pow Minced Pork** ผัดกระเพราหมูสับ 🌶️ 13.95
Exciting flavours from minced Pork with aromatic basil, onions, peppers, bamboo shoots, green beans, and the perfect balance of chilli and herbs.
[Add Thai-style Fried Egg just like in Thailand:](#) 1.50

Duck

- 66. Crispy Duck in Red Curry Sauce** เป็ดราดซอสแกงแดง 🌶️ 19.95
Crispy roasted half duck in rich blend of savoury coconut milk, cherry tomato, pineapple, aubergines, lychees and fragrant basil.
- 67. Crispy Duck In Mama's Sauce** เป็ดสามรส 🌶️ 19.95
Crispy roasted half duck drizzled with spicy, sweet, and sour Ma Ma sauce with chopped onion, peppers, pineapple, garlic, and chilli finished with a basil leaf.
- 68. Crispy Duck In Tamarind Sauce** เป็ดราดซอสมะขาม 19.95
Crispy roasted half duck covered in homemade tamarind sauce served on a soft green vegetable bed, topped with crispy shallot and toasted sesame seeds.
- 69. Duck with Cashew Nuts** เป็ดผัดเม็ดมะม่วง 🌶️ 17.95
Sliced roasted duck with onion, peppers, button mushrooms, cashew nuts, and dried chilli tossed in our unique Ma Ma Thai's cashew nut sauce.
- 70. Sliced Duck with Thai Herbs** เป็ดผัดฉ่า 🌶️ 17.95
Sliced roasted duck cooked in a refreshing combination of julienne kra-chai, ginger, sliced lemon grass, onions, pepper, courgette, aubergines, chilli, and basil.
- 71. Roasted Duck Red Curry** แกงเผ็ดเป็ดย่าง 🌶️ 17.95
Roasted duck in red chilli paste rich blend of savoury coconut milk, cherry tomato, pineapple, aubergines, lychees and fragrant basil.

Prawns

- 50. Pineapple Curry King Prawns** แกงสับปะรดกุ้ง 🌶️ 18.95
Rich coconut milk slow cooked in red curry paste infused with diced pineapple, kaffir lime leaf and chilli.
- 51. Sweet & Sour King Prawns** ผัดเปรี้ยวหวานกุ้ง 17.95
Savour the goodness of stir-fried battered king prawns in our own sweet & sour sauce with a delightful mix of onions, pineapple, lychees, tomato, peppers and spring onions.
- 52. King Prawns With Mixed Thai Herbs** กุ้งผัดฉ่า 🌶️ 17.95
King prawn tossed in refreshing combination of julienne kra-chai, ginger, sliced lemon grass, onion, pepper, courgette, aubergines, chilli, basil, aromatic sauce.
- 53. Cashew Nut Sauce King Prawns** กุ้งผัดเม็ดมะม่วง 🌶️ 17.95
Succulent king prawns with onion, peppers, button mushrooms, cashew nuts, and dried chilli tossed in our own unique cashew nut sauce.

- Jumbo Prawns -

- 54. Jumbo Prawns in Garlic & peppers** 22.95
Succulent Jumbo Prawns stir-fried with garlic and ground white pepper served on a bed of green vegetables garnished with crisp golden garlic.
- 55. Sizzling Jumbo Prawns in chilli & basil** 🌶️ 22.95
Jumbo prawns with onions, long beans, greens, peppers, basil, garlic, and chilli paste cooked in a flaming wok seasoned with tasty sauce served on a sizzling hot skillet.

Fish

- 60. Lemon Sauce Sea Bass** ปลาหนังมะนาว 🌶️ 21.95
Fileted steamed sea bass laid on a banana leaf covered in homemade citrusy chilli and garlic sauce.
- 61. Traditional Thai Herb Seabass** ปลาสมุนไพร 🌶️ 21.95
Fileted sea bass in sweet tamarind sauce topped with a fresh combination of crunchy Thai traditional herbs, cashew nuts, and roasted guajillo chillies.
- 62. Sea Bass In Mama Sauce** ปลาสามรส 🌶️ 21.95
Crispy fileted sea bass in a spicy, sweet, sour Ma Ma sauce with chopped onion, peppers, pineapple, garlic, and chilli topped with basil.
- 63. Mixed Thai Herbs Sea Bass** ปลาผัดฉ่า 🌶️ 21.95
Fileted sea bass with a blend of julienned kra-chai, ginger, sliced lemon grass, onions, peppers, courgette, aubergines, chilli and basil in an aromatic sauce.
- 64. Seabass Choo Chee** จู๋ฉีปลา 🌶️ 22.95
Fileted seabass and red curry sauce with a layer of heat and sweetness coupled with the freshness from kaffir lime leaves, and basil. Garnished with crunchy mixed herbs.

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Naturally Vegan

V1. Sautéed Bean Sprouts ผัดถั่วงอก 8.95

Sautéed bean sprouts, peppers and spring onion tossed with soybeans and savoury soy sauce base.

V2. Sautéed Mixed Vegetables ผัดผักรวม 8.95

Assorted vegetables sautéed with garlic and a flavourful soy sauce.

V3. Sautéed Spring Greens ผัดผักเขียว 8.95

Sautéed spring greens enhanced with soybeans and a touch of soy sauce.

V4. Crispy Aubergines In Mama Sauce มะเขือทอดกรอบสามรส 11.95

Crisp golden aubergines glazed with our unique Ma Ma Thai sauce, a harmonious blend of spicy, sweet, and tanginess with a blend of chopped onion, peppers, pineapple, garlic, and chilli, crowned with fresh basil.

V5. Mushroom & Cashew Nuts เห็ดผัดเม็ดมะม่วง 12.95

Stir-fried Straw mushrooms, button mushrooms and wild mushrooms with cashew nuts, onion, peppers covered in a tangy sweet sauce.

V6. Sweet & Sour Tofu ผัดเปรี้ยวหวานเต้าหู้ 12.95

Savour the goodness of Tofu in our own sweet & sour sauce with a delightful mix of onions, pineapple, lychees, tomato, peppers and spring onions.

V7. Pad Kra Pow Tofu ผัดกระเพราเต้าหู้ 12.95

Experience the exciting flavours of Tofu with aromatic basil, onions, peppers, bamboo, green beans, and the perfect balance of chilli and herbs.

V8. Green Curry Tofu แกงเขียวหวานเต้าหู้ 13.95

Tofu immersed in the aromatic Thai green curry paste, and coconut milk, paired with a medley of aubergines, bamboo shoots, courgette, carrot, and fresh basil.

V9. Vegetables Yellow Curry แกงกะหรี่ผัก 13.95

Indulge in our yellow curry's delightful balance of creamy, sweet, savoury, and spiciness cooked with potatoes, onions and crowned with crispy fried shallots.

Sides

Prawn crackers Small 5.95 Large 6.95

K1. Steam Thai Rice 3.40

K2. Egg Fried Rice 3.60

K3. Coconut Rice 3.60

K4. Thai Sticky Rice 3.95

K5. Seasoned Rice noodles 4.50

Boiled rice noodles simply seasoned with soy sauce and garlic oil.

k6. Chips 3.95

Condiments

Crushed sundried Thai chillies 1.00

Fresh Thai chilli in fish sauce and lime juice 1.00

Fresh Thai chilli in soy sauce and lime juice 1.00

Thai chilli pastes infused with oil 1.00

Freshly crushed Thai chilli 1.00

Sweet chilli sauce 1.00

Roasted cashew nuts 2.00

Peanut sauce 2.00

Meat Alternative

Stri-fry Curries

Chicken £13.95 - £14.95

Beef £14.95 - £15.95

Pork £13.95 - £14.95

Prawns £17.95 - £18.95

Duck £17.95 - £19.95

Sea Bass £21.95 - £22.95

~ Allergen Information ~

Please ask for advice if you suffer from any food allergies. Whilst every effort is made to separate products, guests with severe food allergies are reminded that our food is prepared in an open kitchen environment and as such may contain traces of allergens handled in our kitchen.

- Allergen sheet is available upon request -



- Set Menu -

A



£26.95 per person

Minimum of 2 or more guests

All listed dishes are included

STARTER PLATTER

18. Platter Favourite

5 of our favourites dishes

Veg Spring Rolls, Grilled pork skewers, Chicken Satay, Fish Cakes, and Spare Ribs

MAIN COURSE

25. Green Curry Chicken
แกงเขียวหวานไก่

30. Crispy Chicken with Cashew Nut
Sauce
ไก่ผัดเม็ดมะม่วง

V2. Sautéed Mixed Vegetables
ผัดผักรวม

K1. Jasmine Rice

B



£30.95 per person

Minimum of 2 or more guests

All listed dishes are included

STARTER PLATTER

18. Platter Favourite

5 of our favourites dishes

Veg Spring Rolls, Grilled pork skewers, Chicken Satay, Fish Cakes, and Spare Ribs.

MAIN COURSE

33. Massaman Beef
มัสมั่นเนื้อ

67. Crispy Duck In Mama's Sauce
เป็ดสามรส

V2. Sautéed Mixed Vegetables
ผัดผักรวม

K1. Jasmine Rice

C



£38.95 per person

Minimum of 2 or more guests

All listed dishes are included

STARTER PLATTER

18. Platter Favourite

5 of our favourite dishes

Veg Spring Rolls, Grilled pork skewers, Chicken Satay, Fish Cakes, and Spare Ribs.

MAIN COURSE

64. Seabass Choo Chee
คู๋ชีปลา

53. King Prawns with Cashew Nut
Sauce
กุ้งผัดเม็ดมะม่วง

68. Crispy Duck In Tamarind Sauce
เป็ดราดซอสมะขาม

K5. Seasoned Rice noodles

K1. Jasmine Rice

Vegetarian

£24.60 per person

Minimum of 2 or more guests

All listed dishes are included

STARTER PLATTER

19. Vegetarian Lover

5 of our favourites dishes

Veg Spring Rolls, Golden Parcel, Veg Tempura, Crispy Tofu, and Sweet Corn Cake.

MAIN COURSE

V5. Mushroom & Cashew Nuts
เห็ดผัดเม็ดมะม่วง

V9. Vegetables Yellow Curry
แกงกะหรี่ผัก

V2. Sautéed Mixed Vegetables
ผัดผักรวม

K1. Jasmine Rice

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10% SERVICE CHARGE WILL BE ADDED TO THE BILL ON TABLES OF 8 OR MORE.

- ALLERGEN SHEET IS AVAILABLE UPON REQUEST -

Kid's Menu

Two-Course Meal

A selection of 1 Appetiser + 1 Main for £10.95

Appetiser

Grilled Pork Skewer

3.50

Chargrilled marinated pork neck end with Thai herbs, garlic, ground white pepper, soy sauce, and oyster sauce served with sweet tamarind sauce

Chicken and Prawn Toast

3.50

Delight in the crispiness of our minced chicken and prawn on toast, served with sweet chilli sauce.

Chicken Sesame Goujons

3.50

Crispy chicken goujons incrusted in golden-brown bread crumbs and sesame seeds with a side of sweet chilli sauce.

Chips

3.50

Main Dish

Sweet & Sour Chicken

8.95

Savour the goodness of battered chicken with onion, spring onion, red & green peppers, pineapple, tomato, lychee coated in our own sweet & sour sauce with a side of rice.

Pad See Eew Chicken

8.95

Thick rice noodles with dark soy sauce, egg, and vegetables.

Chicken & Broccoli in Oyster Sauce

8.95

Chicken stirred well in oyster and soy sauce with broccoli, carrot, spring green with a side of rice.

Chicken Fried Rice

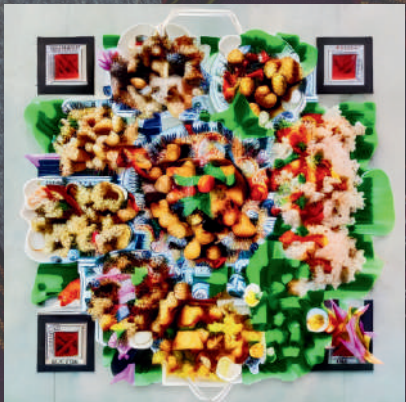
8.95

Stir-fried rice with chicken, egg and vegetables in soy sauce.

Stir Fried Egg Noodles With Chicken

8.95

Savour the exquisite flavours of Stir-Fried Egg Noodles with Chicken! Tender chicken, wholesome egg noodles, and a delightful blend of carrots, bean sprouts, and spring onions.



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