

Lunch

1 course £8.50

2 course £11.95

STARTERS

VEGETABLE TEMPURA

Mixed vegetables, deep fried in a light golden batter.

SIAM WINGS

Crispy chicken wings marinated in Thai herbs and seasoning.

CRISPY SPRING ROLLS

Crispy golden spring rolls filled with shredded mixed vegetables.

CHICKEN TOM KHA SOUP 🌶️

Creamy coconut soup with mushroom. Intense flavours of galangal, lemongrass and kaffir lime leaves.

CHICKEN TOM YUM SOUP 🌶️🌶️

A classic hot sour soup with mushroom, fresh chilli, galangal, lemongrass and kaffir lime leaves.

Every day 12:00 - 2:30

MAINS (includes choice of **veg & tofu / chicken / pork / beef / prawn £2 extra**)

THAI GREEN CURRY WITH JASMINE RICE 🌶️

Thai green curry simmered with coconut milk, mixed vegetables and Thai herbs and spices.

THAI RED CURRY WITH JASMINE RICE 🌶️

Thai red curry simmered with coconut milk, mixed vegetables and Thai herbs and spices.

PANANG CURRY WITH JASMINE RICE

The colour, flavour and spices make this curry a unique dish. Special thai panang curry in creamy coconut milk mixed with fresh kaffir lime leaf and basil leaves.

SWEET & SOUR STIRFRY WITH JASMINE RICE

Stir-fry with tomatoes, onions, spring onions, cucumber, and pineapples in a Thai sweet & sour sauce.

GINGER DELIGHT STIRFRY WITH JASMINE RICE

Stir-fry with fresh ginger, chilli and mixed vegetables in a ginger sauce.

SPICY BASIL STIRFRY WITH JASMINE RICE 🌶️🌶️

Fresh chillies, garlic, basil and mixed vegetables. Aromatic and spicy.

PAD THAI NOODLES

Pad Thai. The most famous of all Thai noodle dishes. Rice noodles stir fried with egg, spring onion, carrot, bean sprout and ground peanut.

DRUNKEN NOODLES 🌶️

Rice noodles stir fried with fresh sweet basil leaves, bamboo, sliced fresh chilli and mixed vegetables.

(Change to sticky, coconut, or egg fried rice - £1.00 extra)

SPICY BASIL
with chicken

