

SIAM  
SEASONS  
THAI RESTAURANT

# STARTER

## PRAWN CRACKERS (g)

Spicy Thai crackers served with sweet chilli dip. 3.50

## 1. SIAM SEASONS PLATTER (for 2 people)

Salt & Pepper Squid, BBQ Pork, Fish Cakes & Spring Rolls. 13.95

## 2. SALT & PEPPER SQUID (g) 🌶️🌶️ ⭐

Deep fried squid in a light batter with a scattering of salt, ground pepper, spring onion & sliced chilli. Served with chilli sauce. 6.50

## 3. SPRING ROLLS (Po Pia Pak) (g)(v)

Crispy spring rolls filled with glass noodles, shiitake mushroom, carrot & cabbage. Served with our home-made sweet chilli sauce. 5.95

## 4. BARBECUE PORK (Moo Ping) ⭐

Marinated pork shoulder grilled on skewers topped with our home-made tamarind sauce. Popular street food in Thailand. Street vendors sell thousands of these tasty skewers every day. 6.25

## 5. CHICKEN SATAY (Gai Satay) (g)(n) ⭐

Grilled marinated chicken fillet served with our Chef's peanut sauce. 6.25

## 6. CRISPY DUCK SPRING ROLLS (Po Pia Ped) (g) ⭐

Shredded duck and vegetables wrapped in Thai pastry served with hoi sin dipping sauce. 6.50

## 7. PRAWN TEMPURA (Goong Tempura) (g)

Crispy king prawns in light batter served with sweet chilli sauce. 6.95

## 8. SIAM SEASONS SCALLOPS 🌶️🌶️ ⭐

Scallops with chilli oil topped with chilli, onion & sweet basil leaves. 7.50

## 9. PRAWN ON TOAST (g)(s)

Deep fried minced king prawns & pork spread on toast topped with sesame seeds & served with a sweet chilli sauce. 6.25

## 10. DUMPLINGS (Kanom Jeeb) (g)(s)

Steamed Thai-style dumplings with minced prawns & pork, water chestnuts & sliced black mushroom. Served with sweet soy sauce & sesame seeds. 6.50

## 11. THAI FISH CAKES (Tod Mun Pla) (g)(n) 🌶️🌶️

Deep fried curried Thai fish cakes served with sweet chilli sauce, ground peanut & diced cucumber. 6.50

## 12. VEGETABLE TEMPURA (g)(v)

Slices of bell pepper, aubergine, fine bean, baby corn, broccoli and onion in light batter served with a sweet chilli sauce. 5.95

## 13. MUSHROOM SATAY (Hed Satay) (v)(g)(n)

Grilled marinated Shiitake mushroom on skewers served with peanut sauce. 5.95

## 14. CORN CAKES (Tod Mun Kaow Pord) (g)(n)

Sweet corn & carrots mixed with red curry paste and aromatic lime leaves in batter served with sweet chilli sauce, ground peanut, diced cucumber. 5.95

## SOUPS

## 15. TOM YUM 🌶️🌶️ ⭐

A spicy sour soup with mushroom, galangal, lemongrass & kaffir lime leaves.

Chicken 6.50 - King Prawns 6.95 - Vegetables 5.95

## 16. TOM KHA

A coconut soup with mushroom, galangal, lemongrass & kaffir lime leaves.

Chicken 6.50 - Vegetables 5.95

## SALADS

### 17. PAPAYA SALAD (Som Tum) (n)(v) 🌶️🌶️

Thailand's favourite salad, made with green papaya, carrots, chilli, tomatoes, roasted peanuts and fine beans. 8.50

### 18. BEEF SALAD (Yum Neur) 🌶️🌶️ ⭐

Spicy grilled beef salad with shallots, celery, mint, tomatoes & cucumber and lime dressing. 8.95

### 19. CHICKEN SALAD (Labb Gai) 🌶️🌶️

A popular salad from northeast Thailand made with minced chicken, dried chilli, lime juice, fish sauce, mint leaves & fragrant roasted rice. 8.95

## MAINS

**CURRIES** - We're happy to make your curry as hot or mild as you like. Please just ask.

### 21. RED CURRY (Gaeng Dang) 🌶️🌶️ ⭐

Traditional classic curry with bamboo shoots & basil in coconut cream.

Chicken 9.95 - King Prawns 11.95 - Beef 10.95 - Vegetables 8.50

### 22. GREEN CURRY (Gaeng Kiew Wann) 🌶️🌶️ ⭐

Combination of delicious Thai flavours blended with silky smooth coconut milk, eggplants, basil & chillies.

Chicken 9.95 - King Prawns 11.95 - Beef 10.95 - Vegetables 8.50

### 23. MASSAMAN CURRY (n) 🌶️ ⭐

A curry from the South of Thailand made with cumin, cinnamon, cardamom, potatoes, onion and coconut cream with your choice of slow cooked meats.

Chicken 10.50 - Beef 10.95 - Lamb 11.95

### 24. DUCK CURRY (Gaeng Phed Ped Yang) 🌶️🌶️

A mouth-watering red curry with slices of juicy duck breast, cherry tomatoes, grapes, and pineapple. 12.50

### 25. JUNGLE CURRY (Gaeng Pa) 🌶️🌶️🌶️

A spicy and watery curry with no coconut cream, this curry is packed full of Thai herbs including kaffir lime leaves, lemongrass, green peppercorns, galangal, garlic, eggplant and chilli.

Chicken 9.95 - Beef 10.95 - Vegetables 8.50

### 26. PANAENG CURRY (n) 🌶️🌶️ ⭐

An Indian influenced curry in a rich red coconut sauce with fine beans, bell pepper & lime leaves.

Chicken 9.95 - Beef 10.95 - Vegetables 8.50

## STIR FRIES

### 27. GRA PAO (g) 🌶️🌶️

One of the most common dishes to eat on the streets of Thailand. Stir fry using chilli, basil, onion & fine beans in a strongly flavoured sauce.

Chicken 9.95 - Beef 10.95 - King Prawns 11.95 - Vegetables 8.50

### 28. CHICKEN & CASHEW (Gai Pad Med Ma Muang) (g)(n) 🌶️🌶️ ⭐

Famous Thai stir fry with chicken, onion, spring onion, mushroom, bell peppers, roasted dried chilli & cashew nuts. 10.95

### 29. PAD KHING (g)

Stir-fried fresh ginger with red chilli, onion, spring onion, fungus mushroom, baby corn, mushroom & carrot.

Chicken 9.95 - Beef 10.95 - Vegetables 8.50

### 30. BROCCOLI HED HOM (g)

Shiitake mushroom, broccolis and garlic wok fried in oyster sauce.

Chicken 9.95 - King Prawns 11.95 - Vegetables 8.50

### 31. THAI-STYLE SWEET & SOUR (Prieu Wann) (g)

Stir-fry with pineapple, tomatoes, cucumber, onion & bell peppers.

Chicken 9.95 - Beef 10.95 - Vegetables 8.50

## NOODLES

### 32. PAD THAI (n) ☆

Stir-fried rice noodles with bean curd, bean sprouts, spring onion, dried radish & egg. Served with ground peanut & lime wedge.

Chicken 10.50 - King Prawns 11.95 - Vegetables 9.50

### 33. NOODLE PAD KIMOW (g) 🌶️🌶️

Spicy fried rice noodles with green peppercorns, egg & vegetables.

Chicken 10.50 - King Prawns 11.95 - Vegetables 9.50

## CHEF SPECIALITIES ☆☆☆

### 34. LAMB GRA PAO (g) 🌶️🌶️

Grilled marinated lamb, wok fried with wild ginger, baby corn, fine beans & bell pepper in a spicy chilli & garlic sauce topped with crispy basil. Served on a sizzle platter. 15.50

### 35. SQUID NAM PRIG PHAOW 🌶️

Stir-fried squid with roasted chili paste, onion, garlic, fresh chilli. & sweet basil leaves. 14.95

### 36. PRAWN & SQUID PAD PHET 🌶️

Stir-fried king prawns & squid with chili paste, coconut cream, galangal, young peppercorns, sweet basil, fresh chilli & fine beans. 15.95

### 37. SPECIAL SEA BASS GREEN CURRY (g) 🌶️

Crispy fried sea bass fillet with bell pepper, fine beans, chilli & basil topped with green curry sauce. 15.50

### 38. STEAMED SEA BASS MEDIUM

Steamed sea bass fillets with hot and sour Thai seafood sauce, coriander, spring onion & Chinese cabbage. Light & clean flavour. 14.95

### 39. CHU CHI PLA (g) 🌶️

Crispy sea bass fillets in a thick, rich red curry sauce, fine bean, bell pepper, chopped lime leave & chilli. 14.95

### 40. SIAM SEASONS BEEF SIZZLER

Stir-fried delicately sliced beef with ginger, onion, baby corn, mushroom, bell pepper & a splash of red wine served on a sizzle platter. 15.95

### 41. CRYING TIGER AT SIAM SEASONS 🌶️🌶️

Thai-style grilled sirloin marinated in Thai herbs on a sizzling plate with bell pepper & onion. Accompanied with a spicy dipping sauce. 15.95

### 42. TAMARIND DUCK (n)

Deep fried duck breast with special tamarind sauce on a bed of Chinese cabbage garnished with cashew nuts & fried shallot. Served on a sizzle platter. 15.50

## RICE & SIDES

43. JASMINE RICE 3.00

44. STICKY RICE 3.00

45. COCONUT RICE Steamed rice with coconut cream 3.50

46. FRIED RICE (g) Egg fried rice with carrots, green peas, spring onion & sweet corn 3.50

47. EGG NOODLE (g) Stir-fried egg noodles with beansprouts & spring onion. 3.50

48. STEAMED VEGETABLES Steamed mixed vegetables with coconut cream & garlic. 3.75

🌶️ Mild      🌶️🌶️ Medium      🌶️🌶️🌶️ Hot      ☆ Chef recommended  
Contains (g) gluten      (n) nuts      (s) sesame seeds      (v) vegetarian

Please be aware that a 10% service charge will be added to the total bill of 8 guests or more.

IMPORTANT NOTICE: Thai cuisine commonly requires the use of nuts and other ingredients (celery, cereal, crustacean and mollusc meat, egg, fish, lupin, milk, mustard, peanut, sesame seed, soya, sulphur dioxide) known to cause allergic reactions to some sufferers. It is therefore very important that customers advise the staff if they suffer from any food allergies. While every care is taken to avoid cross contamination when processing allergen free orders, our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that dishes are 100% free of these ingredients.