

Siam Palace Set Menu

Set menu A £18.95 per person
Minimum of 2 people

Starter

THAI FAVOURITE BASKET

② ③ ④ ⑦ ⑧ ⑪ ⑫ ⑬

Please see details at starter No. 17

Main Course

GAENG KIEW WAN MOO ⑤ ⑧

Pork green curry with aubergines, bamboo shoots, kiffir leaves and sweet basil.

GAI PUD MED MA MAUNG ⑤ ⑧ ⑩ ⑬

Crispy chicken with cashew nuts, onion, mushroom, green and red pepper in tangy sweet chilli sauce.

PUD PHAK RUAM ⑧ ⑬

Stir fried mixed vegetables in garlic and soya sauce.

STEAMED JASMINE RICE

Jasmine tea or coffee

Set menu B £19.95 per person
Minimum of 2 people

Starter

THAI FAVOURITE BASKET

② ③ ④ ⑦ ⑧ ⑪ ⑫ ⑬

Please see details at starter No. 17

Main Course

GAENG DANG PED ⑤ ⑧

Roasted duck red curry in coconut milk with pineapple, lychees and sweet basil.

NEUA PUD PHRIG TAI DAM ⑤ ⑧ ⑬

Stir fried beef with crushed black peppercorns, onion, carrot, green and red peppers and spring onion.

PUD PHAK RUAM ⑧ ⑬

Stir fried mixed vegetables in garlic and soya sauce.

STEAMED JASMINE RICE

Jasmine tea or coffee

Set Menu V £18.95 per person
Minimum of 2 people

Starter

THAI FAVOURITE VEGETABLES BASKET ② ④ ⑩ ⑪ ⑬

Please see details at starter No. 18

Main Course

GAENG MASSAMAN TOFU ⑪ ⑬

An authentic coconut Thai curry with bean curd, mixed vegetables, roasted peanut and potato.

HED PUD MED MA MAUNG ⑧ ⑩ ⑬

Stir fried straw mushrooms, button mushroom and black fungus with cashew nuts, onion, green and red pepper in sweet chilli sauce.

PUD PHAK RUAM ⑧ ⑬

Stir fried mixed vegetables in garlic and soya sauce.

STEAMED JASMINE RICE

Jasmine tea or coffee

Set Menu C £23.95 per person

Minimum of 2 people

Starter

THAI FAVOURITE BASKET (2) (3) (4) (7) (8) (11) (12) (13)

Please see details at starter No. 17

Main Course

GAENG MASSAMAN NEUA (8) (11) (13)

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

PLA PUD CHA (5) (8) (13)

Crispy filet of sea bass with a combination sliced of Crocus roots, lemongrass, galangal, pepper, courgette, chilli, kiffir lime leaves, sweet basil and holy basil in aromatic sauce.

PUD PHAK RUAM (8) (13)

Stir fried mixed vegetables in garlic and soya sauce.

PUD THAI JAE (2) (5) (11) (13)

A tradition recipe of stir fried rice noodles with bean sprouts and egg in tamarind sauce served with crushed peanuts.

STEAMED JASMINE RICE

Jasmine tea or coffee

Set Menu D £27.95 per person

Minimum of 4 people

Starter

THAI FAVOURITE BASKET (2) (3) (4) (7) (8) (11) (12) (13)

Please see details at starter No. 17

Soup

TOM YAM GUNG (3) (5) (8)

Traditional spicy and sour prawn soup with mushroom, lemongrass, kiffir lime leaves and coriander.

Main Course

GAENG KOOA SUB-PA-ROD GUNG (3) (5) (8)

Traditional Thai curry with pineapple and Thai herbs slowly cooked in coconut milk with tiger prawns.

NEUA TUN PUD PHRIK PHOW (5) (8) (13)

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

GAI YANG & KHAO NEAW & SOMTAM (5) (7) (8) (11) (13)

Grilled marinated chicken perfectly accompanied with coconut sticky rice served with Thai spicy salad and crushed peanuts.

PED RAD SAUCE MA KHAM (5) (8) (13) (14)

Crispy roasted duck with tangy tamarind sauce served on steamed spring green and sprinkled with roasted sesame seeds.

PUD PHAK RUAM (8) (13)

Stir fried mixed vegetables in garlic and soya sauce.

STEAMED JASMINE RICE

Jasmine tea or coffee

Set Menu E £37.95 per person

Minimum of 4 people

Starter

THAI FAVOURITE BASKET (2) (3) (4) (7) (8) (11) (12) (13)

Please see details at starter No. 17

Soup

PHO TAK (3) (5) (8)

Hot and sour clear seafood soup with mushroom, lemongrass, sweet basil.

Entrée

TA GRA TALAY (3) (5) (8)

Grill marinated king prawn, squid, filet of sea bass and mussel served with sweet chilli sauce and spicy hot chilli sauce.

Main Course

GUNG PUD GRATIUM PHRIK TAI (3) (5) (8) (13)

Marinated king prawns with fresh garlic, mushroom and grounded white pepper in soya sauce, served on steamed spring green.

CHOO CHEE TA LAY (3) (5) (8)

Seafood in spicy red curry paste and coconut milk, kiffir lim leaves and julienne chillies.

PED PUD KHING (5) (8) (13)

Stir fried duck with fresh ginger, green and red pepper, mushroom, onion and spring onion.

GUAY TIEW PUD THAI MOO (2) (4) (5) (8) (13)

A tradition stir fried rice noodles with pork and bean sprouts, spring onion in tamarind sauce served with crushed peanut.

PUD PHAK RUAM (8) (13)

Stir fried mixed vegetables in garlic and soya sauce.

STEAMED JASMINE RICE

Jasmine tea or coffee