SINCE 2012



THE REAL THAITASTE

OPEN 7 DAYS A WEEK

TASTE OF SIAM RESTAURANT 45-47 CAMDEN HIGH STREET LONDON, NWI 7JH

TEL: 020 7380 0665

ALLERGEN KEY: (P) Peanut (G) Gluten (S) Soya (L) Lupin (F) Fish (MO)
Molluscs (Ce) Celery (N) Nuts (M) Milk (E) Eggs (SD) Sulphur Dioxide
(C) Crustaceans (Mu) Mustard (Se) Sesame Seeds (*) May contain allergens.

We cannot guarantee that any items are completely allergen-free due to being produced in a kitchen that contains ingredients with allergens as well as products that have been produced by our suppliers.

Last updated: Oct 2021

SERVICE CHARGE 10% TO BE ADDED TO THE BILL.



DRINKS



WHITE WINE

1. Trebbiano / Garganega, Ponte Pietra, Veneto, Italy
Dry and crisp with appley fruit and a long elegant finish

16.00/Bottle 4.00/Glass

2. Viognier, Baron de Badassiere, Badassiere, France
Juicy apricot flavours with freshness and elegant aromatic finish

19.00/Bottle

July apricot havours with freshness and elegant aformatic hir

3. Pinot Grigio, Alpha Zeta, Vaneto, Italy

20.00/Bottle

Floral, honeyed perfumes on the nose with a nutty, rounded mouth feel

RED WINE

4. Merlot/Corvina, Ponte Pietra, Veneto, Italy
Scented, soft and juicy with a supple rounded texture

16.00/Bottle 4.00/Glass

5. Grenache/Merlot, Vignes de L'Eglise, Vin de Pays D'Oc, France
A supple and vibrant wine with exuberant red berry fruit character

17.00/Bottle

LIQUEURS & COGNAC

Port 6.00

Tia Maria 5.00
Grand Marnier 5.00
Cointreau 5.00
Kahlua 5.00
Drambuie 5.00
Bailey's 5.00
Sambuca 5.00
Creme de Menthe 5.00
Cherry Brandy 5.00
Tequila 5.00
Courvoisier 6.00
Remy Martin VSOP 6.00

APERITIFS + MIXER

Campari 5.00

Martini Extra Dry 5.00

Martini Rosso 5.00

Gordons Gin 5.00

Smirnoff Vodka 5.00

Bacardi White Rum 5.00

Captain Morgan 5.00

Spritzer 5.00

BEER

Chang 4.00 Singha 4.00

WHISKY

Bell's 5.00 Teacher's 5.00 Jack Daniel's 5.00 Jameson 5.00 Southern Comfort 5.00 Black Label 5.00



DRINKS

SOFT DRINKS

Coke 2.00

Diet Coke 2.00

Root Beer 2.00

Lemonade 2.00

Mountain Dew 2.00

Fanta 2.00

Orange Juice 1.95

Pineapple Juice 1.95

Apple Juice 1.95

Thai Ice Tea 4.00

Thai Ice Lemon Tea 4.00

Thai Ice Coffee 4.00

Still Water (S) 2.00

Still Water (L) 3.00

Sparkling Water (S) 2.00

Sparkling Water (L) 3.00

Oishi Green Tea 3.00

Aloe Vera Drink (S) 3.00

Aloe Vera Drink (L) 6.50

COFFEE & LIQUEUR COFFEE

Black Coffee 2.00 White Coffee 2.00

Irish Coffee 5.95 (Irish Whisky, Hot Coffee and Fresh Cream)

Siam Coffee 5.95 (Drambuie, Baileys Hot Coffee and Fresh Cream)

FRESH FRUIT JUICES

Orange 4.00

Apple 4.00

Kiwi 4.00

Raspberry 4.00

Pineapple 4.00

Blueberry 4.00

Strawberry 4.00

Carrot 4.00

Melon 4.00

Watermelon 4.00

Banana Milk 4.00

Minty Morning 4.50
(Orange & Mint leaves)

Fresh Morning 4.50 (Orange, Carrot & Apple)

Celery Delight 4.50 (Celery, Carrot & Apple)

Oriental Magic 4.50
(Pineapple, Celery & Apple)

Tropical B<mark>r</mark>eeze 4.50 (Orange, Pineapple & Apple)

TEA 1.50

Jasmine Tea / Green Tea Peppermint Tea / English Tea / Lemon & Ginger Tea







STARTERS

1. PRAWN CRACKERS (G,*) Thai style prawn crackers	3.00	RECO	MMENDED
2. POPIA TOD (G, *) Deep-fried vegetable spring rolls, served with sweet plum sauce	6.45		
3. KANOM JEEB (G, S, SE, C) Thai style steamed dumpling with minced prawn, pork & water chestnuts topped with garlic	6.45		***
4. KEAW KROB (G, S, MO, E, SE, *) Deep-fried thin pastry leaves filled with minced chicken and herbs, served with sweet and sour sauce	6.45	13. SIAM RUAM MIT (MIX STARTER FOR 2) (P, G, S, MO, E, C, SE, *) A delicious mixed starters, Popia Tod, Keaw Krob, Satay Kai, Kanom Pung Nakai and Kung Hom Pa	13.00
5. SATAY KAI (P, G, S, C) Barbecued, marinated chicken served with traditional peanut sauce	6.45	10. TEMPURA KUNG (P, S, (G, S, E, C, *) Deep-fried prawns in tempura batter, served with sweet plum sauce	7.95
6. KANOM PUNG NA KAI (G, S, E, SE, *) Deep-fried savoury minced chicken on toasts	6.45	11. KUNG HOM PA (G, E, C, SE, *) Deep-fried marinated prawns wrapped in rice paper, served with sweet plum sauce	7.95
7. KANOM PUNG NA KUNG (G, S, E, SE, *) Deep-fried savoury minced prawns on toasts	6.45	12. TOD MUN PLA (P, G, F, SE,*) Deep-fried traditional spicy Thai fish cakes, served with Thai sweet chilli sauce & grounded peanuts	7.95
8. TOFU TOD (P, S, SE, *) Deep-fried crispy Tofu,	6.95	***	





CHICKEN 6.00

15-16. TOM YUM

PRAWNS 6.50 CHICKEN 6.00

(F, CE, C) Spicy soup flavoured with lemongrass, lemon juice, mushroom and chillies

served with Thai sweet chilli sauce

& grounded peanuts

17-18. TOM KHA PRAWNS 6.50

(F, CE, C) A creamy soup contains coconut milk, galangal root, herb, lemon grass, lemon juice, mushroom and chillies

25. SOM TAM

(P, F, C,*) A popular North-Eastern dish. A salad of shredded green papaya with lemon dressing & dried shrimps

22. YUM TALAY (F, MO, CE, C, *) With seafood

23. YUM WOON SEN (F, CE, C, *) With glass noodle, chicken and prawns

12.95

8.95

8.95







26. KANG KUA KUNG

onut milk, sliced

8.95

(F, C, *) prawns, coconut milk, sliced pineapple in a red curry



27-29. KANG PETT DANG (RED CURRY)

(F, C, *) Red curry mixture of red chillies, lemon grass, lime leaves, bamboo shoots, spices and herbs cooked in coconut milk

PORK 7.95 CHICKEN 7.95 BEEF 8.45

30-32. KANG KEAW WAN (GREEN CURRY)

(F, C, *) Green curry mixture of green chillies, bamboo shoots and herbs cooked in coconut milk

CHICKEN 8.45 BEEF 8.45 PRAWNS 8.95

33-36. PANANG CURRY

(F, C, *) A dry aromatic curry sauce, it has less coconut milk and is therefore slightly drier

PORK 7.95 CHICKEN 7.95 BEEF 8.85 PRAWNS 8.95

61. LAMB MASSAMAN CURRY

(F, C, *) Thick curry with tender lamb pieces slow cooked with shallots, coconut milk & potatoes

12.50



STIR FRY & GRILL



38-39. PREAW WAN (SWEET & SOUR)

(F, CE, SE, *) stir-fried with onions, cucumber, green peppers, tomatoes with sweet & sour sauce

PORK 7.95 CHICKEN 7.95 PRAWNS 8.95 FISH 8.95 64. NUER KEE MOW

8.45

(G, S, MO, SE, *) Beef stir-fried with garlic, chillies, lime leaves & string beans

55. KRATIAM (GARLIC)

(G, S, MO, C, SE, *) stir-fried with garlic & grounded peppers

PORK 7.95 CHICKEN 7.95 BEEF 8.45 PRAWNS 9.45 **57. KAI PAD MED MAMUANG** 7.95

(G, S, MO, N, SE, *) Pieces of chicken stir-fried with cashew nuts & red chillies

56. KRA PRAW (BASIL)

(G, S, MO, SE, *) stir-fried with chillies & basil leaves

PORK 7.95 CHICKEN 7.95 BEEF 8.45

CHICKEN 7.95

BEEF 8.45

59. KAI PAD KHING

7.95

(G, S, MO, SE, *) Pieces of chicken stir-fried with fresh ginger, onions & mushrooms

58. NUM MUN HOI (OYSTER SAUCE)

(G, S, MO, SE, *) stir-fried with oyster sauce, onions & mushrooms

60. KAI YANG

8.95

(G, S, F, MO) Marinated chicken, charcoal grilled Thai style, served with sweet chilli sauce

42. PAD PRIK (CHILLI)

(G, S, MO, SE, *) stir-fried with fresh chillies & onions

PORK 7.95 PRAWNS 9.45

69. MOO WAN

(F, *) Pork stir-fried with tamarind, lemon juice & sugar

7.95

SEAFOOD SPECIALS

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	P 4 50 A	
43. KUNG NUM PLA WAN (F, C, *) Prawns stir-fried with pepper, onions & tamarind sauce	9.45	
44. KUNG PAD TUA LANTAO (G, S, MO, C, SE, *) Prawns stir-fried with mange tout, onions, garlic and pepper	9.45	
45. KUNG OB WOON SEN (G, S, MO, C, SE, *) Prawns in a pot with glass noodle, ginger, mushrooms & herbs	10.95	
46. KUNG YAI PAO (G, S, F, C,*) King prawns marinated with Thai herbs & a touch of chillies, grilled on charcoal	16.45	PLA = FISH KUNG = PRAWNS
47. KUNG YAI CHU CHI (F, C, *) King prawns delicately spiced & simmered in red curry paste, coconut milk, basil leaves, chillies & kaffir lime leaves	16.45	PLA MUEK = SQUID TALAY = SEAFOOD
48. PLA CHU CHI (F, C,*) Deep-fried crispy fish topped with red curry sauce, coconut milk, basil leaves, chillies & kaffir lime leaves	9.95	53. PAD TALAY (F, MO, C, *) Seafood stir-fried with special spicy sauce, pounded garlic, chillies & herbs
49. PLA RAD PRIK (F, *) Deep-fried crispy fish	9.95	

9.95

54. TALAY KRATIAM 12.95

RECOMMENDED

(C, S, MO, C, SE, *) Mixed seafood stir-fried with garlic & peppers

51. PLA MUEK KRATIAM 9.95 (G, S, MO, SE, *) Tender pieces of squid stir-fried with garlic & peppers

52. PLA MEUK PAD PRIK (G, S, MO, SE, *) Tender pieces of squid stir-fried with chillies & onions

flavoured with fish sauce,

50. PLA NUENG (G, S, F, SE, *) Steamed fish with soya sauce, ginger & Chinese mushrooms

chillies & garlic



RICE & NOODLES

71. STEAMED RICE 3.00

72. EGG FRIED RICE 3.50 (G, S, E*)

73. STICKY RICE 3.50

74. COCONUT RICE (SE*) 3.50

75. PLAIN NOODLES 3.50

(G, S, E) Rice noodle stir-fried with egg and beansprouts

76. KAO PAD POO 8.95

(G, S, E, C, SE,*) Rice stirfried with egg and crab



77. KAO PAD SIAM 8.95 (G, S, E, C, SE,*) Rice stir-fried with prawns & chicken 78. PAD THAI

(P, F, E, C, *) Rice noodle stir-fried with prawns, beansprouts, egg, grounded peanuts & spring onions

79. PAD SI EW 8.95

(G, S, MO, E, SE, *) Rice noodle stir-fried with chicken, pork or beef in dark soya sauce and green vegetable



NOODLES IN SOUP

93. ROASTED DUCK 8.50

(G, S,*)With Chinese broccoli & beansprouts in dark soup. A CHOICE OF EGG NOODLES (G,E)
RICE NOODLES, VERMICELLI & HOFUN NOODLES (G)

94. FISH BALLS & SLICED FISH CAKES 8.50

(G, S, F, E, SE, *) With Choi Sum & beansprouts in clear soup.

95. STEWED BEEF & BEEF BALLS 8.50

(G, S, *) With Chinese broccoli & beansprouts in dark soup

96. ROASTED PORK & PORK BALLS 8.50

(G, S, *) With Chinese broccoli & beansprouts in dark soup

97. PORK & PRAWN 8.50 WONTON & ROASTED PORK

(G, S, MO,SE,*) With Choi Sum & beansprouts in clear soup

98. VEGETARIAN NOODLES 8.50

(G, S, MO,SE,*)
With Choi Sum,
beansprouts, mushroom
and Tofu in clear soup.



MEAT ON RICE DISHES

99. ROASTED DUCK ON RICE 8.50

(G, S, F, MO, SE, *)With a homemade oriental gravy with sesame seeds.

100. ROASTED PORK ON RICE 8.50

(G, S, F, MO, SE, *)With a homemade oriental gravy with sesame seeds.

EXTRA 1.00 TO CHANGE TO EGG FRIED RICE (G, S, E*)

103. MOO YANG ON RICE 8.50

(G, S, F, MO, SE, *) Grilled marinated pork with chillies, garlic, pepper & soya sauce

104. NUER YANG ON RICE 8.50

(G, S, F, MO, SE, *) Grilled marinated rib-eye of beef with chillies, garlic, pepper & soya sauce.

101. BLACKBEAN SAUCE ON RICE

(G, S, F, MO, SE, *) With black bean sauce, chillies and mixed vegetables.

CHICKEN 8.50 BEEF 8.50

VEGET ARIAN

STARTERS & SOUPS

80. POPIA JAY 6,45

(G, *) Deep-fried vegetable spring rolls

82. TOFU TOD 6.95

(P, S, SE, *) Deep-fried crispy Tofu, served with sweet plum sauce with peanuts, chillies & cucumber

83. KANG CHUED JAY 5.50

(G, S,*) Tofu & vegetables in clear soup

87. TOM YUM HED 5.50

(F, CE, C)Hot and sour mushroom soup

88. TOM KHA HED 5.50

(F, CE, C) Hot and sour creamy mushroom soup with coconut milk

MAINS

84. KANG PETT DANG JAY (RED CURRY) 6,95

(S, F, C,*)Tofu & vegetables red curry with coconut milk

85. KANG KEAW WAN JAY (GREEN CURRY) 6.95

(S, F, C,*)Tofu & vegetables green curry with coconut milk

86. PREAW WAN JAY (SWEET & SOUR)

(S, F, CE, SE, *)Sweet and sour Tofu & vegetables

89. PAD WOON SEN 6.95

(G, S, E, SE, *)Stir-fried glass noodle with Tofu, egg and vegetables

90. NOR MAI PAD KAI 6.95

(G, S ,E, SE, *)Stir-fried bamboo shoots with egg and vegetables

91. PAD PAK 6.95

(G, S, MO, SE, *)Stir-fired mixed vegetables



6.95

SET MENU

SET FOR 2 (18.00 PER PERSON)

STARTERS

 Siam Ruam Mit Mixed Starters (P. G. S. MO. E. C. SE. *)

MAINS

- Chicken Green/Red Curry (F, C, *)
- Sweet and Sour Pork (F, CE, SE, *)
- Stir Fried Mixed Vegetables (G, S, MO, SE, *)
- Egg Fried Rice (G,S,E,*) x2

SET FOR 3 (19.00 PER PERSON

STARTERS

Siam Ruam Mit Mixed Starters
 (P. G. S. MO. E. C. SE. *)

MAINS

- Chicken Green/Red Curry (F, C, *)
- Sweet and Sour Pork (F, CE, SE, *)
- Chicken Cashew Nuts (G, S, MO, N, SE, *)
- Stir Fried Thai Style Noodle (P, F, E, C, *)
- Stir Fried Mixed Vegetables (G, S, MO, SE, *)
- Steamed Rice x3

SET FOR 4 (20.00 PER PERSON)

STARTERS

Siam Ruam Mit Mixed Starters
 (P, G, S, MO, E, C, SE, *)

MAINS

- Prawn Green/Red Curry (F, C, *)
- Chicken Cashew Nuts (G, S, MO, N, SE, *)
- Stir Fried Beef with Oyster Sauce (G, S, MO, SE, *)
- Stir Fried Pork with Garlic & Peppers (G, S, MO, SE, *)
- Stir Fried Thai Style Noodle (P, F, E, C, *)
- Stir Fried Mixed Vegetables (G, S, MO, SE, *)
- Egg Fried Rice (G,S,E,*) x4

SET FOR 5 (20.00 PER PERSON)

STARTERS

Siam Ruam Mit Mixed Starters
 (P, G, S, MO, E, C, SE, *)

MAINS

- Chicken Green/Red Curry (F, C, *)
- Stir Fried Seafood Spicy Special Sauce (F, MO, C, *)
- Sweet and Sour Pork (F, CE, SE, *)
- Stir Fried Beef with Garlic & Peppers (G, S, MO, SE, *)
- Stir Fried Duck with Tamarind Sauce (F. *)
- Stir Fried Thai Style Noodles (P, F, E, C, *)
- Stir Fried Mixed Vegetables (G, S, MO, SE, *)
- Egg Fried Rice (G,S,E,*) x5

SET FOR 6 (20.00 PER PERSON)

STARTERS

Siam Ruam Mit Mixed Starters
 (P, G, S, MO, E, C, SE, *)

MAINS

- Stir-Fried Seafood with Spicy Special Sauce (F, MO, C, *)
- Chicken Green/Red Curry (F, C, *)
- Stir Fried Pork with Garlic & Peppers (G, S, MO, SE, *)
- Stir Fried Beef with Oyster Sauce (G, S, MO, SE, *)
- Fish Fried with Fish Sauce, Chillies & Garlic (F, *)
- Stir Fried Thai Style Noodles (P, F, E, C, *)
- Stir Fried Mixed Vegetables (G, S, MO, SE, *)
- Egg Fried Rice (G,S,E,*) x6

THAI HOT POT

1 SET INCLUDES:

- A portion of Sliced Beef
- A portion of Sliced Chicken
- A portion of Sliced Pork
- A portion of Sliced Pork Liver
- A portion of Prawns
- A portion of Squid
- Eggs & Mushrooms
- Vermicelli Noodles
- Morning Glory
- Chinese Cabbage
- Pak Choi





CUSTOMERS CAN ASK TO SWAP THE FOOD IN THE SET - EACH EXTRA PORTION IS £5.00

> "A simmering pot of broth, set in the middle of the dining table on a portable stove." Customers have the choice of assorted uncooked side dishes and can cook the ingredients into the simmering pot and eat them with a Thai dipping sauce."

DESSERTS

	IABIA I		F 00
$R\Delta N$	ΙΔΝΔΙ	FRITTERS	5.00

BANANA FRITTERS 5.50 WITH VANILLA ICE-CREAM

BANANA FRITTERS 5.50

WITH THAI ICE-CREAM

THAIICE-CREAM 4.50

Thai Tea

Green Tea

Coconut

Durian

Taro

4.95 **MANGO & STICKY RICE**

(Seasonal)

CHAO-GUAY 4.00

GRASS JELLY IN SWEET SYRUP

LODCHONG IN COCONUT MILK







