

YIM SIAM THAI RESTAURANT CHRISTMAS 2015 MENU



**SET MENU FOR ONE (SET A)**

**£21.50**

**APPETISERS**

Prawn cracker served with sweet chilli sauce

**STARTER**

Gai Satay - chargrilled skewered chicken with a peanut sauce and sweet Thai salad

**MAINS**

**Gang Deang Ped**

Duck in Thai red curry, coconut milk with sliced bamboo shoots, basil leaves and green beans.

**Mixed Vegetable in Oyster sauce**

Fresh seasonal vegetables express their own flavour in light oyster sauce (Available spicy!)

**KHOW PAD KAI**

Plain egg fried rice with small pieces of onion garnished with coriander

**DESSERT**

Choice of one portion from Yim Siam dessert menu

**Tea or coffee to finish**



YIM SIAM THAI RESTAURANT CHRISTMAS 2015 MENU



**VEGETARIAN SET MENU FOR ONE (SET B)**

**£21.50**

**APPETISERS**

Prawn cracker served with sweet chilli sauce

**STARTER**

Poh Piah Pak - vegetable spring rolls with glass noodles and seasonal vegetables served with sweet chilli sauce

**MAINS**

**Gang Keowan Tofu**

Tofu in Thai green curry coconut milk with bamboo shoots, basil leaves, green beans, young peppers and spices

**Mixed Vegetable in Oyster sauce**

Fresh seasonal vegetables express their own flavour in light oyster sauce (Available spicy!)

**KHOW PAD KAI**

Plain egg fried rice with small pieces of onion garnished with coriander

**DESSERT**

Choice of one portion from Yim Siam dessert menu

**Tea or coffee to finish**



YIM SIAM THAI RESTAURANT CHRISTMAS 2015 MENU



**VEGETARIAN SET MENU FOR TWO (SET C)**

£27.50 per person (minimum 2 people)

**APPETISERS**

Prawn cracker served with sweet chilli sauce

**MIXED STARTERS**

Tofu Satay - mixed Vegetable Tempura

Poh Piah Pak - vegetable spring rolls

**MAINS**

**Gang Daenig Pak**

Mixed vegetables in Thai red curry, coconut milk with sliced bamboo shoots, basil leaves and green beans.

**Quorn with Chilli & Basil**

Quorn sautéed with fresh chilli, garlic and basil.

**Tofu & Pineapple**

A sweet and heavenly mix of pineapple, onion and spring onion

**Mixed Vegetable in Oyster sauce**

Fresh seasonal vegetables express their own flavour in light oyster sauce (Available spicy!)

**KHOW PAD KAI**

Plain egg fried rice with small pieces of onion garnished with coriander

**DESSERT**

Choice of one portion from Yim Siam dessert menu

**Tea or coffee to finish**



YIM SIAM THAI RESTAURANT CHRISTMAS 2015 MENU



**SET MENU FOR TWO (SET D)**

£29.50 per person (minimum 2 people)

**APPETISERS**

Prawn cracker served with sweet chilli sauce

**MIXED STARTERS**

Khanom Paeng Na Moo  
Tod Mun Pla, Satay  
Poh Piah Goong  
Kra Dook Moo

**MAINS**

**Gang Keowan Kai**

Chicken in Thai green curry, coconut milk with bamboo shoots, basil leaves, green beans, young pepper and spices.

**Beef in Pepper & Garlic Sauce**

Beef sautéed with black pepper & garlic sauce

**Deep Fried Sea Bass**

Deep fried whole sea bass, filleted, cut into goujons and served in tasty sweet chilli sauce

**Mixed Vegetable in Oyster sauce**

Fresh seasonal vegetables express their own flavour in light oyster sauce (Available spicy!)

**KHOW SAUY**

Steam fragrant Jasmine rice

**DESSERT**

Choice of one portion from Yim Siam dessert menu

**Tea or coffee to finish**



YIM SIAM THAI RESTAURANT CHRISTMAS 2015 MENU



**SET MENU FOR THREE (SET E)**

£29.50 per person (minimum 3 people)

**APPETISERS**

Prawn cracker served with sweet chilli sauce

**MIXED STARTERS**

Khanom Paeng Na Moo  
Tod Mun Pla, Satay  
Poh Piah Goong  
Kra Dook Moo

**MAINS**

**Gang Keowan Kai**

Chicken in Thai green curry, coconut milk with bamboo, basil leaves, green beans, young pepper and spices.

**Deep Fried Sea Bass**

Deep fried whole sea bass, filleted, cut into goujons and served in tasty sweet chilli sauce.

**Neua Pad Prig Thai Dam**

Stir fried beef cooked in garlic and black pepper.

**Mixed Vegetable in Oyster sauce**

Fresh seasonal vegetables express their own flavour in light oyster sauce (Available spicy!)

**Pad Thai Goong**

Rice noodles stir fried with beansprouts, spring onions and crushed nuts

**KHOW SAUY**

Steam fragrant Jasmine rice

**DESSERT**

Choice of one portion from Yim Siam dessert menu

**Tea or coffee to finish**



YIM SIAM THAI RESTAURANT CHRISTMAS 2015 MENU



**SET MENU FOR FOUR (SET G)**

£29.50 per person (minimum 4 people)

**APPETISERS**

Prawn cracker served with sweet chilli sauce

**MIXED STARTERS**

Khanom Paeng Na Moo  
Tod Mun Pla, Satay  
Poh Piah Goong  
Kra Dook Moo

**MAINS**

**Gang Keowan Kai**

Chicken in Thai green curry, coconut milk with bamboo, basil leaves, green beans, young pepper and spices.

**Neua Pad Prig Thai Dam**

Stir fried beef cooked in garlic and black pepper.

**Kra Ta Ron**

Mixed seafood sizzling with sweet basil, fresh chilli and mixed fresh peppers served on a sizzling platter.

**Masaman Kai**

Slow cooked with potatoes and topped with dry fried shallots and roasted peanut.

**Mixed Vegetable in Oyster sauce**

Fresh seasonal vegetables express their own flavour in light oyster sauce (Available spicy!)

**Pad Thai Kai**

Rice noodles stir fried with beansprouts, spring onions and crushed nuts

**KHOW SAUY**

Steam fragrant Jasmine rice

**DESSERT**

Choice of one portion from Yim Siam dessert menu

**Tea or coffee to finish**



YIM SIAM THAI RESTAURANT CHRISTMAS 2015 MENU



**SET MENU FOR FIVE (SET H)**

£29.50 per person (minimum 5 people)

**APPETISERS**

Prawn cracker served with sweet chilli sauce

**MIXED STARTERS**

Khanom Paeng Na Moo  
Tod Mun Pla, Satay  
Poh Piah Goong  
Kra Dook Moo

**MAINS**

**Kra Ta Ron**

Mixed seafood sizzling with sweet basil, fresh chilli and mixed fresh peppers served on a sizzling platter.

**Masaman Kai**

Slow cooked with potatoes and topped with dry fried shallots and roasted peanut.

**Mixed Vegetable in Oyster sauce**

Fresh seasonal vegetables express their own flavour in light oyster sauce (Available spicy!)

**Pad Thai Kai**

Rice noodles stir fried with beansprouts, spring onions and crushed nuts

**Gang Pa Neua**

Traditional Thai village curry cooked with bamboo, galingale/Kra Chai and basil

**Kai Med Ma Muang**

Sweet and spicy stir fry with chicken, peppers, pineapple and cashew nuts

**Kai Pad Khing**

Stir fried with chicken, mushroom and spring onion and fresh ginger

**KHOW SAUY**

Steam fragrant Jasmine rice

**DESSERT**

Choice of one portion from Yim Siam dessert menu

**Tea or coffee to finish**





YIM SIAM THAI RESTAURANT CHRISTMAS 2015 MENU



**SET MENU FOR SIX (SET M)**

£29.50 per person (minimum 6 people)

**APPETISERS**

Prawn cracker served with sweet chilli sauce

**MIXED STARTERS**

Khanom Paeng Na Moo  
Tod Mun Pla, Satay  
Poh Piah Goong  
Kra Dook Moo

**MAINS**

**Kra Ta Ron**

Mixed seafood sizzling with sweet basil, fresh chilli and mixed fresh peppers served on a sizzling platter.

**Masaman Kai**

Slow cooked with potatoes and topped with dry fried shallots and roasted peanut.

**Mixed Vegetable in Oyster sauce**

Fresh seasonal vegetables express their own flavour in light oyster sauce (Available spicy!)

**Pad Thai Kai**

Rice noodles stir fried with beansprouts, spring onions and crushed nuts

**Beef in Pepper & Garlic Sauce**

Beef sautéed with black pepper & garlic sauce

**Gang Deang Kai**

Chicken in Thai red curry, coconut milk with bamboo shoots, basil leaves and green beans

**Deep Fried Sea Bass**

Deep fried whole sea bass, filleted, cut into goujons and served in tasty sweet chilli sauce

**Kai Pad Prieu Wan**

Sweet and sour stir fried with chicken, tomato, cucumber and spring onion

**KHOW SAUY**

Steam fragrant Jasmine rice

**DESSERT**

Choice of one portion from Yim Siam dessert menu

**Tea or coffee to finish**

