

Siam Harbourside Thai Restaurant



Welcome - สวัสดีค่ะ



Sa-was-dee ka and welcome to the Siam Harbourside Thai restaurant - the authentic Thai restaurant in the Bristol area. At Siam Harbourside we serve delicious Thai food with an authentic taste; from our famous Thai green curry to a rare sticky rice. Why not try our delicious Tom Yum Goong (number 16 in the menu), which is one of the iconic dishes of Thailand.

We also try to create an atmosphere of Thailand for you without needing to travel. On the back of our menu, we list a few popular Thai words. Why not spend a little time before or after your meal to explore our Thai language. It's a great fun, especially with your family and friends. I guarantee you will like it.




I hope you enjoy your visit ka.

*Atima Wintrip
Restaurant Manager*

Siam Harbourside Thai Restaurant




Starters

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|-----|-----------------------------------------------------------------------------------------------------------------------------------------|---------|
| 1. | Siam Harbourside Mixed Starters | £ 13.95 |
| | <i>A selection of authentic Thai starters for two people, served with a medley of sauces.</i> | |
| 2. | Goong nam peung (กุ้งน้ำผึ้ง) | £ 5.95 |
| | <i>King prawns deep fried in Chef's special coconut batter, coated with honey and sesame seeds.</i> | |
| 3. | Gai Satay (ไก่สะเต๊ะ)  | £ 5.95 |
| | <i>Strips of chicken marinated in Thai spices, skewered on sticks and served with peanut sauce.</i> | |
| 4. | Poh pia goong (ปอเปี๊ยะกุ้ง) | £ 5.95 |
| | <i>Spring rolls filled with prawns and fresh herbs, served with sweet and sour chilli sauce.</i> | |
| 5. | Poh pia phak (Vegetable spring rolls) (ปอเปี๊ยะผัก) | £ 4.95 |
| | <i>Mixed vegetables cooked with Thai spices, wrapped in spring roll pastry, served with sweet and sour chilli sauce.</i> | |
| 6. | Gradoog (See krong) moo yang (ซี่โครงหมูย่าง) | £ 6.95 |
| | <i>Pork spare ribs marinated in honey and fresh herbs and grilled.</i> | |
| 7. | Nuea sawan (เนื้อสวรรค์) | £ 5.95 |
| | <i>Very thin slices of beef marinated in honey and fresh Thai spices, fried until crispy.</i> | |
| 8. | Goong Satay (สะเต๊ะกุ้ง)  | £ 5.95 |
| | <i>King prawns marinated in Thai spices, skewered and grilled, topped with peanut sauce.</i> | |
| 9. | Ped nam peung (เป็ดน้ำผึ้ง) | £ 5.95 |
| | <i>Crispy fried duck coated with slightly spicy honey sesame sauce, served on a bed of fresh watercress.</i> | |
| 10. | Tod mun talay (ทอดมันทะเล) | £ 5.95 |
| | <i>Ground seafood fishcakes with Thai spices and red curry paste, deep fried, served with cucumber and sweet and sour chilli sauce.</i> | |
| 11. | Hoy maeng poo ob (หอยแมลงภู่ออบ)  | £ 5.95 |
| | <i>Mussels stir fried with lemon grass, chilli, sweet basil leaves and fresh Thai herbs.</i> | |
| 12. | Kanom pang na moo (ขนมปังหน้าหมู) | £ 4.95 |
| | <i>Deep fried minced pork and chicken toasties served with cucumber and sweet and sour chilli sauce.</i> | |
| 13. | Tung Tong (ถุ้งทอง) | £ 4.95 |
| | <i>Crispy pastry parcels filled with succulent vegetables.</i> | |

 = Less Spicy

 = Medium Spicy

 = Very Spicy

 = Contains Nuts

1. Siam Harbourside Mixed Starters

3. Gai Satay (ไก่สะเต๊ะ)

5. Poh pia phak (ปอเปี๊ยะผัก)

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



Soups


14. Tom kah gai (ต้มข่าไก่) £ 6.95
Chicken and mushrooms in an aromatic coconut milk soup, flavoured with galangal, chilli, coriander and fresh herbs.
- Tom yum (ต้มยำ) 
Traditional Thai spicy hot and sour soup flavoured with lemon grass, lemon juice, lime leaves, galangal, chilli, coriander and mushroom.
15. Tom yum gai (Chicken tom yum) (ต้มยำไก่)  £ 6.95
16. Tom yum goong (King prawn tom yum) (ต้มยำกุ้ง)  £ 7.95
17. Tom yum talay (Mixed seafood tom yum) (ต้มยำทะเล)  £ 7.95
18. Po Tak Samui (โป๊ะแตก) (for 2 persons) £13.95
A delicious mixed seafood clear piquant soup served in a heated tureen.

Thai Curry Dishes

20. Gaeng kiew wan (แกงเขียวหวาน)  £ 8.95
Bangkok's famous green curry. A fragrant delight created from green chilli, coconut milk, bamboo shoots, aubergines, lime leaves and sweet basil leaves. Choice of: Gai (chicken), Nuea (beef). With Goong (king prawns) for £9.95.
21. Gaeng daeng gai (แกงแดงไก่)  £ 8.95
Chicken in red curry sauce with coconut milk, bamboo shoots, fresh herbs and aubergines.
22. Gaeng phed ped yang (แกงเผ็ดเป็ดข่าง)  £ 9.95
Roast duck cooked in red curry sauce, with coconut milk, tomato, pineapple pieces, bamboo shoots and aubergines.
23. Panang gai (แพนงไก่)  £ 8.95
Thai Panang curry made with red chilli, lime leaves and coconut milk finished with sweet basil leaves. Choice of: Gai (chicken), Nuea (beef), or Moo (pork)
24. Gaeng masaman gai (แกงมัสมั่นไก่)  £ 8.95
Traditional chicken curry from the southern region of Thailand, cooked with coconut milk, onion, potato, roasted peanuts and fresh Thai herbs.
25. Shu Shi Goong (ชูชิกุ้ง)  £ 9.95
King prawns stir fried with Shu Shi curry paste, peppers, onion and fresh Thai herbs.
26. Gaeng Pa (Jungle curry) (แกงป่าไก่)  £ 8.95
Hot and spicy curry with Thai herbs, basil and vegetables. Choice of: Gai (chicken), Nuea (beef), Moo (pork). With Goong (king prawns) for £9.95.

 = Less Spicy

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21. Gaeng daeng gai (แกงแดงไก่)



22. Gaeng phed ped yang (แกงเผ็ดเป็ดข่าง)



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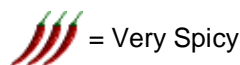


Beef Dishes

30. Nuea phad prig gaprao (เนื้อผัดพริกกระเพรา)  £ 8.95
Strips of steak stir fried with chilli, garlic, and fresh Thai basil.
31. Nuea phad nam mun hoy (เนื้อผัดน้ำมันหอย) £ 8.95
Strips of steak sautéed with oyster sauce, onion, peppers and spring onions.
32. Nuea Gata (เนื้อกะทะ) £ 8.95
Strips of steak marinated in soya bean sauce, stir fried with peppers, onion, fresh Thai herbs and brandy sauce, served on a sizzling dish.
33. Nuea phad prig sod (เนื้อผัดพริกสด)  £ 8.95
Marinated beef stir fried with garlic, onion, spring onions and sliced chilli.
34. Nuea ob lao daeng (เนื้ออบเหล้าแดง) £ 8.95
Strips of steak sautéed stir fried with a sweet and sour Thai liqueur sauce with onion, spring onions and mushrooms.

Chicken Dishes

40. Gai Yang (ไก่ย่าง) £ 8.95
Chicken marinated in garlic, chilli, coriander and fresh Thai herbs, barbecued. Served on a sizzling dish.
41. Gai phad med ma muang himmaparn  £ 8.95
(ไก่ผัดเม็ดมะม่วงหิมพานต์)
Chicken stir fried with cashew nuts, onion, peppers and mushrooms in oyster sauce.
42. Gai phad priew wan (ไก่ผัดเปรี้ยวหวาน) £ 8.95
Stir fried chicken with pineapple, onion, peppers and cucumber in a sweet and sour sauce.
43. Gai phad khing (ไก่ผัดขิง) £ 8.95
Stir fried chicken with ginger, garlic, spring onions and mushrooms.
44. Gai Gata (ไก่กะทะ) £ 8.95
Chicken stir fried with peppers, onion, fresh Thai herbs and brandy sauce.
45. Gai phad prig gaprao (ไก่ผัดพริกกระเพรา)  £ 8.95
Chicken stir fried with Thai basil, garlic, chilli and fresh Thai herbs.
46. Gai ob lao daeng (ไก่เหล้าแดง) £ 8.95
Deep fried marinated chicken breast, sliced and topped with a sweet & sour Thai liqueur sauce.




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Chicken Dishes (continued)

47. Gai manow (ไก่ผัดนาว) £8.95
Sliced chicken breast deep-fried in a light batter with lemon sauce.

Pork Dishes

50. Moo phad prig sod (หมูผัดพริกสด)  £ 8.95
Marinated pork stir fried with garlic, onion and sliced chilli.
51. Moo phad khing (หมูผัดขิง) £ 8.95
Marinated pork stir fried with ginger, garlic, mushrooms and Thai liqueur.
52. Moo phad nam mun hoy (หมูผัดน้ำมันหอย) £ 8.95
Strips of pork stir fried with oyster sauce, onion, spring onions and mushrooms.
53. Moo phad priew wan (หมูผัดเปรี้ยวหวาน) £ 8.95
Stir fried pork with pineapple, onion, peppers and cucumber in a sweet & sour sauce.

Duck Dishes

60. Ped makam (เป็ดมะขาม) £ 9.95
Marinated duck breast grilled, sliced and coated with tamarind sauce. Served on a sizzling dish.
61. Ped phad khing (เป็ดผัดขิง) £ 9.95
Roast duck stir fried with ginger, fresh chilli, spring onions, Chinese mushrooms and Thai liqueur.
62. Ped phad priew wan (เป็ดผัดเปรี้ยวหวาน) £ 9.95
Roast duck stir fried with pineapple, onion, peppers and tomatoes in sweet & sour sauce.
63. Ped ob lao daeng (เป็ดอบเหล้าแดง) £ 9.95
Marinated sliced duck breast with Thai red sauce and Thai liqueur sauce.
89. Crispy aromatic duck (เป็ดทอดกรอบ) £ 12.95
Crispy fried duck served with pancakes/honey and tamarind sauce.



50. Moo phad prig sod
(หมูผัดพริกสด)



= Less Spicy



= Medium Spicy



= Very Spicy










= Contains Nuts

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Seafood Dishes

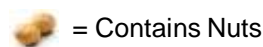
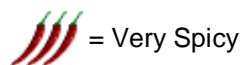
70. Phad phed talay (ผัดเผ็ดทะเล)  £ 9.95
Mixed seafood stir fried with bamboo shoots, chilli, garlic, aubergines and sweet basil leaves.
71. Goong phad nam prig pao (กุ้งผัดน้ำพริกเผา)  £ 9.95
King prawns stir fried with prawn paste, chilli, garlic, and fresh Thai herbs.
72. Ho-mok talay (ห่อหมกทะเล)  £ 9.95
Mixed seafood steamed with Thai herbs with dry red curry and coconut milk.
73. Goong phad hed (กุ้งผัดเห็ด) £ 9.95
King prawns cooked with mushrooms, baby corn, and oyster sauce.
74. Goong phad ma muang himmaparn (กุ้งผัดเม็ดมะม่วงหิมพานต์)  £ 9.95
King prawns stir fried with cashew nuts, onion, peppers, mushrooms, and spring onions in oyster sauce.
75. Goong phad priew wan (กุ้งผัดเปรี้ยวหวาน) £ 9.95
King prawns stir fried with peppers, onion, cucumber and pineapple in sweet & sour sauce.
76. Pla sahm rod (ปลาสามรส)  £ 9.95
Deep fried fish fillet coated with sweet & sour chilli sauce.
77. Pla rad prig (ปลาราดพริก)  £ 13.95
Crispy fried whole sea bass topped with sweet chilli and vegetable sauce.
78. Pla neung manow (ปลานึ่งมะนาว)  £ 13.95
Steamed whole sea bass with chilli, garlic, sliced lime, lemon juice and coriander.



70. Phad phed talay
(ผัดเผ็ดทะเล)



72. Ho-mok talay
(ห่อหมกทะเล)



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Specialities

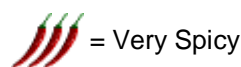
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| 80. | Goong phad ped (กุ้งผัดเผ็ด) 
<i>Tiger prawns stir fried with chilli, garlic, peppers, bamboo shoots, sweet basil leaves and Thai herbs.</i> | £ 9.95 |
| 81. | Pla yang (ปลาย่าง)
<i>Whole sea bass marinated in lemon grass, lime leaves, chilli and Thai herbs, grilled and served on a bed of vegetables.</i> | £ 13.95 |
| 82. | Pla neung see-iew (ปลานึ่งซีอิ๊ว)
<i>Steamed whole sea bass with ginger, spring onions, Chinese mushrooms and a light soy sauce.</i> | £ 13.95 |
| 83. | Pla meuk phad prig sod (ปลาหมึกผัดพริกสด) 
<i>Squid stir fried with chilli, garlic, peppers, sweet basil leaves and Thai herbs.</i> | £ 8.95 |
| 84. | Talay Thai (ทะเลเห็ดสามแดง)
<i>Mixed seafood stir fried with peppers, onion, garlic, fresh Thai herbs and slightly spicy brandy sauce.</i> | £ 9.95 |
| 85. | Gai ob gratium (ไก่อบกระเทียม)
<i>Grilled marinated chicken breast, sliced and topped with garlic, black pepper, lemon grass, and coriander sauce.</i> | £ 8.95 |
| 86. | Ped phad kee mao (เป็ดผัดขี้เมา) 
<i>Marinated duck breast stir fried with aubergines, chilli, garlic, and Thai herbs.</i> | £ 9.95 |
| 87. | Nuea phad prig thai dum (เนื้อผัดพริกไทยดำ) 
<i>Marinated beef in dark soy sauce, stir fried with black pepper and Thai herbs.</i> | £ 8.95 |
| 88. | Nuea phad kee mao (เนื้อผัดขี้เมา) 
<i>Marinated beef stir fried with chilli, garlic, bamboo shoots, Thai basil and fresh Thai herbs.</i> | £ 8.95 |
| 89. | Crispy aromatic duck (เป็ดทอดกรอบ)
<i>Crispy fried duck served with pancakes/honey and tamarind sauce.</i> | £ 12.95 |



80. Goong phad ped (กุ้งผัดเผ็ด)



87. Nuea phad prig tai dum (เนื้อผัดพริกไทยดำ)



Siam Harbourside Thai Restaurant



92. Poh pia phak
(ปอเปี๊ยะผัก)

Vegetarian Starters



90. Ruam mit vegetarian (รวมมิตรเจ) £ 5.95
A selection of authentic Thai vegetarian starters, served with a medley of sauces.
91. Mung savirat (มั่งสวิรัต)  £ 4.95
Fresh mixed vegetables in a special batter, fried until crispy and served with peanut sauce.
92. Poh pia phak (Vegetable spring rolls) (ปอเปี๊ยะผัก) £ 4.95
Mixed vegetables cooked with Thai spices, wrapped in spring roll pastry, served with sweet and sour chilli sauce.
93. Tod mun khao phod (ทอดมันข้าวโพด) £ 4.95
Sweetcorn mixed with red curry paste, deep fried and served with cucumber and sweet and sour chilli sauce.
94. Tao hoo & Taro Tod (เต้าหู้&เผือกทอด)  £ 4.95
Deep fried beancurd and taro, served with peanut sauce.
95. Tom yum hed (ต้มยำเห็ด)  £ 5.95
Mushrooms in spicy hot and sour soup, flavoured with lemon grass, lemon juice, lime leaves, chilli and coriander.

Vegetarian Main Courses



100. Gaeng kiew wan phak (แกงเขียวหวานผัก)  £ 7.95
Fresh vegetables and dried beancurd cooked in a green curry sauce with coconut milk, bamboo shoots and fresh herbs.
101. Phad phak priew wan (ผัดผักเปรี้ยวหวาน)  £ 7.95
Mixed vegetables stir fried with cashew nuts in a sweet & sour sauce.
102. Phad woon sen (ผัดวุ้นเส้น) £ 6.95
Soya noodles stir fried with egg, fresh vegetables and Thai herbs.
103. Tao hoo phad phak (เต้าหู้ผัดผัก) £ 7.95
Beancurd stir fried with mixed vegetables, asparagus, garlic and fresh Thai herbs.
104. Phad gaprao hed (ผัดกะเพราเห็ด)  £ 7.95
Various mushrooms stir fried with garlic, chilli, bamboo shoots and Thai herbs.
105. Phad phak num mun hoy (ผัดผักน้ำมันหอย) £ 7.95
Stir fried seasonal vegetables with oyster sauce.



= Less Spicy



= Medium Spicy



= Very Spicy







= Contains Nuts



Siam Harbourside Thai Restaurant



Rice and Noodles

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|------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|--------|
| 110. | Phad Thai Goong (ผัดไทยกุ้ง)
<i>Rice noodles stir fried with king prawns, egg, dried beancurd, beansprouts and tamarind sauce, served with ground peanuts.</i> |  | £ 7.95 |
| 111. | Phad Thai phak (ผัดไทยผัก)
<i>Rice noodles stir fried with egg, dried beancurd, bean sprouts, fresh vegetables and tamarind sauce, served with ground peanuts.</i> |  | £ 6.95 |
| 112. | Guay tiew phad see iew (ก๋วยเตี๋ยวผัดซีอิ๊ว)
<i>Fine noodles stir fried with bean sprouts and soy sauce.</i> | | £ 3.50 |
| 113. | Khao phad subparod (ข้าวผัดสับประรด)
<i>Thai fried rice with king prawns, pineapple and cashew nuts, served in half a pineapple shell.</i> |  | £ 7.95 |
| 114. | Khao phad gati (Coconut rice) (ข้าวผัดกะทิ)
<i>Thai fried rice with coconut cream.</i> | | £ 3.80 |
| 115. | Khao phad gratium (ข้าวผัดกระเทียม)
<i>Thai fried rice with garlic.</i> | | £ 2.80 |
| 116. | Khao phad khai (ข้าวผัดไข่)
<i>Thai fried rice with egg and fresh herbs.</i> | | £ 2.80 |
| 117. | Khao suay (ข้าวสวย)
<i>Thai steamed rice.</i> | | £ 2.00 |
| 118. | Khao Neow (ข้าวเหนียว)
<i>Thai sticky rice.</i>
<i>(This dry but sticky rice is traditionally eaten using the fingers to form the rice into balls, which are then used to help pick up and eat other food, as illustrated.)</i> |  | £ 2.80 |



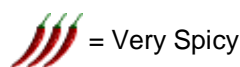
110. Phad Thai goong (ผัดไทยกุ้ง)



112. Guay tiew phad (ก๋วยเตี๋ยวผัด)



113. Khao phad subparod (ข้าวผัดสับประรด)





Thai Banquet Menu A (Hot & Spicy)

Starter

Siam Harbourside Mixed Starters
A selection of authentic Thai starters.

Main Course

Phad phed talay (ผัดเผ็ดทะเล)



Mixed seafood stir fried with chilli, garlic and fresh Thai herbs.

Gang kiew wan gai (แกงเขียวหวานไก่)



Chicken in green curry sauce with coconut milk, aubergines and Thai basil.

Nuea phad prig Thai dum (เนื้อผัดพริกไทยดำ)



Steak marinated in oyster sauce, stir fried with ground black pepper and Thai herbs.

Phad phak prig (ผัดผักพริก)



Stir fried mixed vegetables with chilli and garlic sauce.

Khao phad khai (ข้าวผัดไข่)

Thai fried rice with egg and fresh herbs.

Ice Cream (ไอศกรีม)

Tea / Coffee (ชา/กาแฟ)

£ 23.95 per person
(Minimum order is for two people)



= Less Spicy



= Medium Spicy



= Very Spicy



= Contains Nuts



Siam Harbourside Thai Restaurant



Thai Banquet Menu B (Not Spicy)

Starter

Siam Harbourside Mixed Starters

A selection of authentic Thai starters.

Main Course

Pla priew wan (ปลาเปรี้ยวหวาน)

Crispy fried fish fillet topped with vegetables in sweet and sour source.

Gai Phad Khing (ไก่ผัดขิง)

Chicken stir fried with ginger, spring onions and Thai liqueur.

Nuea phad nam mun hoy (เนื้อผัดน้ำมันหอย)

Strips of steak stir fried with oyster sauce, onion, and peppers.

Phad phak num mun hoy (ผัดผักน้ำมันหอย)

Stir fried seasonal vegetables with oyster sauce.

Khao phad khai (ข้าวผัดไข่)

Thai fried rice with egg and fresh herbs.

Ice Cream (ไอศกรีม)

Tea / Coffee (ชา/กาแฟ)

£ 24.95 per person
(Minimum order is for two people)



= Less Spicy



= Medium Spicy



= Very Spicy



= Contains Nuts

Siam Harbourside Thai Restaurant



Thai Banquet Menu C (Seafood)

Starter

Siam Harbourside Mixed Starters

A selection of authentic Thai starters.

Main Course

Pla rad prig (ปลาราดพริก)

Crispy fried fish fillet topped with slightly spicy sweet and sour chilli sauce.

Shu Shi Talay Harbourside (งู๋ทะเล)

Mixed seafood stir fried with Shu Shi curry paste, peppers, onion, and fresh Thai herbs.

Goong phad priew wan (กุ้งผัดเปรี้ยวหวาน)

King prawns stir fried with peppers, pineapple, and onion in sweet and sour sauce.

Phad Thai Goong (ผัดไทยกุ้ง)

Stir fried noodles with king prawns, egg, bean sprouts and tamarind sauce.

Khao Suay (ข้าวสวย)

Thai steamed rice.

Ice Cream (ไอศกรีม)

Tea / Coffee (ชา/กาแฟ)

£ 26.95 per person

(Minimum order is for two people)



= Less Spicy



= Medium Spicy



= Very Spicy



= Contains Nuts



Thai Banquet Menu D (Vegetarian)



Starter

Siam Harbourside Mixed Starters

A selection of authentic vegetarian Thai starters.



Main Course

Gaeng kiew wan phak (แกงเขียวหวานผัก)

Vegetables in green curry sauce with coconut milk, aubergines and Thai basil.

Phad phak ruam mit (ผัดผักรวมมิตร)

Stir fried mixed vegetables with garlic and oyster sauce.

Hed phad prig gaprao (เห็ดผัดพริกขี้หนู)

Mushrooms stir fried with Thai basil, garlic, chilli and fresh Thai herbs.

Tao hoo phad priew wan (เต้าหู้ผัดเปรี้ยวหวาน)

Beancurd stir fried with pepper, pineapple and onion in sweet and sour sauce.



Khao Suay (ข้าวสวย)

Thai steamed rice.



Ice Cream (ไอศกรีม)

Tea / Coffee (ชา/กาแฟ)



£ 21.95 per person

(Minimum order is for two people)



= Less Spicy



= Medium Spicy



= Very Spicy



= Contains Nuts

Siam Harbourside Thai Restaurant



Useful Thai Words

Hello	Sawaddee	สวัสดี
How are you?	Sabai dee mai	สบายดีไหม
One	Neung	หนึ่ง
Two	Song	สอง
Three	Sam	สาม
Four	See	สี่
Five	Ha	ห้า
Six	Hok	หก
Seven	Jed	เจ็ด
Eight	Pad	แปด
Nine	Gao	เก้า
Ten	Sip	สิบ
Yes	Chai	ใช่
No	Mai	ไม่
I	Chan	ฉัน
You	Kun	คุณ
Delicious	A roy	อร่อย
Very good	Dee mak	ดีมาก
Thank you	Kob Kun Krub (man)	ขอบคุณครับ
	Kob Kun Ka (woman)	ขอบคุณค่ะ
Good night	Ratree sa watt	ราตรีสวัสดิ์
Good bye	La gone	ลาก่อน



= Less Spicy



= Medium Spicy



= Very Spicy



= Contains Nuts