

Royal Siam Thai Restaurant

Special Orders

FREE Prawn Crackers for all orders over £8.00

FREE Prawn Crackers & Vegetable Spring Rolls
for all orders over £15.00

FREE Prawn Crackers & Sate Kai
for all orders over £20.00

FREE Prawn Crackers & Kraduk Mu Thot
Krathiam Phrik Thai for all orders over £30.00

Opening Hours

Monday - Sunday 12noon - 3.00pm
Monday - Sunday 6.00pm - 12midnight
(Open 7 Days a Week)

0161 794 5091

121 CHORLEY ROAD | SWINTON | M27 4AA

Appetisers

- Royal Siam Mixed Starter* £5.00
A selection of our gorgeous starters:
Spring roll, thot man pla, khanom chip, hoy jo
- Som Tam* £5.00
The legendary spicy Thai salad, made with shredded papaya and carrot mixed with tomato, chilli, lime, peanut, and palm sugar
- Dik Kai Gat Sai* £4.00
Deep fried chicken wings stuffed with pork, onions, garlic and herbs
- Kung Hom Pha* £4.00
King prawns marinated with herbs and wrapped in spring roll pastry, then deep fried and served with sweet and sour sauce
- Thot Man Pla* £5.00
A subtle blend of minced fish, mild red curry, green beans and lime leaves, then shaped by hand and fried. Served with sweet plum sauce and sweet chilli dips
- Kradak Mu Thot Krathiam Phrik Thai* £5.00
Pork spare ribs marinated with garlic, ground black peppers and herbs. Served with lightly cooked diced capsicum peppers and onions
- Khanom Chip* £3.50
Steamed pork-dumpling, crab and prawn wrapped in wonton wrappers, topped with fried garlic and sweet and soy sauce
- Popia Thot Phak* £3.50
Crispy golden spring roll filled with vermicelli, sliced carrot, cabbage, and Chinese mushroom. Served with sweet chilli sauce
- Popia Thot Pot* £4.00
Crispy golden spring roll filled with roasted duck, vermicelli, sliced carrot, cabbage, and Chinese mushroom. Served with sweet chilli sauce
- Sate Kai/Mu* £3.50
Chicken/pork marinated in special Thai sauce on bamboo skewers, deep fried and served with peanut sauce
- Khao Kriap Kung* £2.00
Thai prawn crackers served with a sweet and sour chilli sauce

Soup

- Tom Yam Thole* £6.50
Mixed seafood (prawns, squid, crab, and mussels) in a spicy hot and sour soup flavoured with mushroom, galangal, lemon grass, lime leaf and hot chilli
- Tom Yam Kung* £5.00
Coconut milk and prawns in a hot and sour broth, seasoned with eKotic Thai herbs, mushrooms, lemon grass, and Kaffir lime leaves

- Tom Yam Kai* £4.00
Favourite Thai hot and sour soup with mushroom and chicken seasoned with lemon juice, chilli, lemon grass and galangal
- Tom Kha Kai* £4.00
Spicy hot and sour lemon grass and galangal soup in light coconut milk with cherry-tomato, mushroom and chicken

Yam & Lap

- Yam Thale* £9.95
Spicy seafood salad made with crab, mussels, prawns and squid
- Lap Kai* £5.95
A hot and spicy dish made with minced chicken mixed together with herbs and ground rice

Curries

- Kaeng Khiao Wan* £6.50
Thai green curry cooked in coconut milk with an aromatic selection of Thai herbs with your choice of chicken/pork/beef/lamb
- Kaeng Phaenang Kai/Mu/Dnea* £6.50
The famous Thai curry consisting of red curry, kaffir lime leaves and coconut milk with choices of chicken, pork or beef. This curry is slowly cooked
- Kaeng Phaenang Kung* £7.50
The famous Thai curry consisting of red curry, kaffir lime leaves and coconut milk with prawns. This curry is slowly cooked
- Kaeng Kai No Mai* £6.50
A red chicken curry cooked with fresh bamboo shoots
- Kaeng Mu Sapparat* £6.50
A red pork curry cooked with slices of fresh pineapple
- Kaeng Massaman* £6.50
Tender strips of lamb, chicken or beef slowly cooked in coconut milk with potato and onion. With its mild and smooth taste. It is one of the favourite dishes originated from The Royal family of Thailand
- Kaeng Kare Kai/Dnea* £6.50
This is one of the delicious Thai curries for which Thailand is famous. Cooked with chicken or beef and coconut milk and boiled with yellow curry paste. It has a unique and delightful flavour
- Kaeng Phet Pot Yang* £7.50
A taste of four seasons; with the combinations of cherry tomatoes, pineapple, grape and red apple, this curry has a touch of fruit sweetness and the creamy Thai curry sauce
- Chu Chi Tet* £7.50
Roast duck with an aromatic thick curry cream sauce and a sprinkling of shredded kaffir lime leaves
- Chu Chi Kai/Mu* £6.50
Chicken or pork with an aromatic thick curry cream sauce and a sprinkling of shredded kaffir lime leaves

Stir fry

28. *Kai/Mu Phat Khaophot* £6.50
Stir-fried chicken or pork with fresh baby corn and mushrooms
29. *Dot Nam Mahham* £7.50
Fried duck breast in tamarind sauce topped with deep fried shallot, crispy ginger and dried chilli
30. *Dot Phat Phrik Thai Dam* £7.50
Stir-fried duck with fresh black pepper, onions, mushrooms and chillies
31. *Krathiam Phrik Thai Kai/Mu/Nuea* £6.50
Your choice of stir-fried chicken, beef, pork, cooked with fresh garlic and ground pepper
32. *Krathiam Phrik Thai Kung/Talay* £7.50
Your choice of stir-fried prawn or squid, cooked with fresh garlic and ground pepper
33. *Phat Phrik* £6.50
Your choice of stir-fried chicken, beef, pork or lamb, cooked with fresh chillies, spring onions and sweet basil
34. *Dot Phat Phrik* £7.50
Stir-fried duck, cooked with fresh chillies, spring onions and sweet basil
35. *Phat Khing* £6.50
Your choice of chicken/pork, stir-fried with ginger, onions, spring onions, wood-ear mushrooms and red chillies
36. *Tot Phat Khing* £7.50
Stir-fried duck with ginger, onions, spring onions, mushrooms and red chillies
37. *Kai/Mu Phat Kraphao* £6.50
Your choice of chicken or pork, stir-fried with fresh chillies and basil
38. *Kai Phat Mot Mamuang Himmaphan* £6.50
Chicken cooked with cashew nuts, dried chilli, spring onions, onions, carrots and mushrooms
39. *Kai Phat Nam Man Hoi* £6.50
Stir-fried chicken cooked in oyster sauce with garlic, peppers and spring onions
40. *Nuea/Nuea Kea Phat Nam Man Hoi* £6.50
Stir-fried beef/lamb cooked in oyster sauce with garlic, peppers and spring onions
41. *Kai Phat Phrik Khing* £6.50
Stir-fried spicy chicken with red curry paste, fresh ginger and green beans
42. *Kai/Mu Phat Prio Wan* £6.50
Stir-fried chicken/pork in a sweet and sour sauce, carrots, peppers, onions, tomatoes, pineapple and spring onions make this a colourful and exciting tasting dish
43. *Nuea/Nuea Kea Phat No Mai* £6.50
Stir-fried beef or lamb with strips of bamboo and fresh chillies
44. *Nuea/Nuea Kea Phat Nam Man Hoi* £6.50
A simple yet pleasant dish, stir-fried beef/lamb in oyster sauce with garlic, peppers, and spring onions
45. *Nuea/Nuea Kea Phat Phrik Kraphao* £6.50
Stir-fried sliced beef/lamb cooked with garlic, fresh chillies, and basil
46. *Kai Phat Phak* £6.50
Stir-fried chicken breast cooked with fresh seasonal vegetables

Seafood

47. *Pla Nueng Manao* £12.95
Steamed fresh fish fillet or king prawns with fresh aromatic Thai herbs in a chilli and lime sauce
48. *Chu Chi Pla* £12.95
Fried Red Tilapia topped with a spicy sauce made from red curry paste, coconut cream, and lime leaves
49. *Kung Phat Phong Kari* £7.50
Stir-fried prawns with yellow curry, celery, onion, red & green pepper and spring onion
50. *Kung Ok Wansan* £8.50
Baked prawns with glass noodles and aromatic Thai herbs served in pot
51. *Pla Rat Phrik* £12.95
A popular Thai dish of fried Red Tilapia in a hot, sweet and sour sauce. It combines many herbs, such as shallot, garlic, coriander, and chilli to make a dish worth frying again and again
52. *Pla Phat Phrik Thai Dom* £12.95
Crispy fried Red Tilapia with fresh black pepper, onions, mushrooms and chillies
53. *Kung Phat Khaophot* £7.50
Stir-fried prawns with fresh baby corn and mushrooms
54. *Kung Krathiam Phrik Thai* £7.50
Stir-fried prawns with fresh garlic and ground pepper
55. *Kung Phat Kraphao* £7.50
Stir-fried spicy prawns cooked with fresh chillies, onions, and basil
56. *Kung Phat Prio Wan* £7.50
Stir-fried prawns in a sweet and sour sauce. Carrots, peppers, onions, tomatoes, pineapple, and spring onions make this a colourful and exciting tasting dish
57. *Kung Phat Phrik* £7.50
Stir-fried prawns cooked with fresh chillies, onions, and sweet basil
58. *Phat Ruam Mit Thale* £10.50
A hot and spicy mixed seafood dish made with fresh Thai herbs
59. *Phat Ruam Mit Thale Krathiam Phrik Thai* £10.50
Fried mixed seafood cooked with fresh garlic and ground pepper

Noodles

60. *Knaitiao Phat Khi Mao Nuea/Mu/Kai* £6.50
Spicy fried noodles with a choice of either beef, pork or chicken cooked in fresh Thai herbs
61. *Knaitiao Phat Khi Mao Thale* £8.50
Spicy fried noodles with mixed seafood cooked in fresh Thai herbs
62. *Knaitiao Phat Thai Kai* £6.50
The famous Thai stir-fried noodles with chicken, egg, bean sprouts, carrot and spring onion, ground peanut and lemon
63. *Knaitiao Phat Thai Kung* £7.50
The famous Thai stir-fried noodles with prawns, egg, bean sprouts, carrot and spring onion, ground peanut and lemon
64. *Phat Silo* £7.50
Fried noodles with pork or chicken, served with spring cabbage in a sweet soy sauce
65. *Knaitiao* £2.70
Stir-fried noodles cooked with egg and spring onions
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Rice

66. *Khao Phat Khai* (Egg fried rice) £2.70
67. *Khao Phat* (Chicken or pork fried rice) £6.50
68. *Khao Niao* (Thai sticky rice) £2.50
69. *Khao Suai* £2.00
Thai fragrant rice - steamed Thai rice
70. *Khao Maphrao* £2.70
Steamed Thai Jasmine rice cooked with coconut milk
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Vegetarian Appetisers

71. *Tom Yam Diet* £3.50
Coconut milk and mushrooms in a hot and sour broth, seasoned with exotic Thai herbs, lemon grass, and Kaffir lime leaves
72. *Tom Kha Hot* £4.00
Spicy hot and sour lemon grass and galangal soup in light coconut milk with cherry-tomato and mushrooms
73. *Phak Thot Ruam Mit* £4.50
Deep fried mixed vegetables served with a sweet and sour chilli sauce
74. *Popia Thot Ruam* £3.50
Deep fried vegetable spring roll served with a sweet and sour chilli sauce

Vegetarian Main Course

75. *Kaeng Kare Man* £5.95
This is one of the delicious Thai curries for which Thailand is famous. Cooked with fresh potato, onions and coconut milk and boiled with yellow curry paste. It has a unique and delightful flavour
76. *Kaeng Phat* £5.95
Spicy mixed vegetable curry cooked in coconut milk and fresh Thai herbs
77. *Phat Wan Sen* £5.95
Stir-fried glass noodles and mixed vegetables
78. *Phat No Mai Kraphao* £5.95
Stir-fried bamboo shoots cooked with fresh chillies and holy basil
79. *Priao Wan Phak* £5.95
Stir-fried mixed vegetables served in a sweet and sour sauce
80. *Phat Rat Nam Man Hoi* £5.95
Stir-fried mixed vegetables cooked in rich oyster sauce
81. *Phat Thua Ngok* £5.95
Stir-fried bean sprouts, bean curd, spring onions and fresh chillies in oyster sauce
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Vegetarian Noodles

82. *Kuaitiao Phat Phak* £5.95
Fried noodles with bean curd and fresh vegetables
83. *Kuaitiao Phat Thai* £5.95
The famous Thai stir-fried noodles with egg, bean sprouts, carrot and spring onion, ground peanut and lemon
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Dessert

84. *Khuai Buat Chi* £2.50
Softened banana served in hot, sweetened coconut milk and sprinkled with sesame seeds
85. *Khuai Pha* £3.50
Bananas served with ice-cream, aerosol cream, and topped with hundreds-and-thousands
86. *Aisakrim* £2.50
selection of ice-cream covered in aerosol cream and topped with hundreds-and- thousands and dessert topping sauce

Want to join our mailing list and receive *special offers and promotions* as soon as they happen?

If yes, then please call the restaurant on **0161794 5091 and ask to speak to **Phil**.**

Or alternatively call in and give your details and when an offer happens you will be one of the first to know.