


CHRISTMAS MENU



TOM  YAM
THAI RESTAURANT & BAR

WELCOME TO TOM YAM

TWO PEOPLE SHARING
CHOOSE 3 MAIN COURSES

THREE PEOPLE SHARING
CHOOSE 4 MAIN COURSES

FOUR PEOPLE SHARING
CHOOSE 5 MAIN COURSES

CHRISTMAS MENU

£29.00 PER PERSON OR £33.00 PER PERSON WITH SOUP

APPETISER PLATTER

SATAY GAI ^(N)

CHICKEN SATAY

Thai style marinated chicken breast served with a traditional peanut sauce and cucumber relish.

SEE KRONG MOO

PORK SPARE RIBS

Spare ribs marinated with coriander seeds, black pepper and soy sauce topped with light honey or garlic sauce.

GUNG POW

GRILLED KING PRAWNS

Marinated king prawns with coriander seeds served with spicy Thai sauce.

TOONG TONG

CRISPY VEGETABLE PARCELS

Parcels of thin crispy pastry filled with exotic stuffing, potato, carrot and peas. Served with chilli sauce.

YAM NUA

BEEF SALAD

Medium grilled sirloin beef slice, mixed with cherry tomatoes, onion, lime juice and chilli.

SOUP

TOM YAM GAI 

HOT AND SOUR CHICKEN SOUP

Thai hot and sour soup with tender slices of chicken, mushroom, tomato, coriander, chilli, lemongrass and lime leaves.

OR

TOM KHA GAI 

CHICKEN AND MUSHROOM SOUP

Chicken, mushroom and coconut milk soup with Thai herbs.

MAINS

GANG KEAW WAN GAI 

CHICKEN GREEN CURRY

A very popular traditional dish, medium spicy green curry with chicken in coconut milk, bamboo shoots and Thai herbs.

PLA PEAW WAN

CRISPY SEA BASS SWEET & SOUR SAUCE

Crispy sea bass topped with sweet and sour sauce with cucumber, pineapple and onions.

MASSAMAN NUA ^(N) 

BEEF MASSAMAN CURRY

A lovely beef curry with peanuts, potatoes, cumin and onion topped with crispy shallots.

PAD MEDMAMUNG GAI ^(N) 

CHICKEN WITH CASHEW NUTS

Stir fried chicken with cashew nuts, onions and mushrooms.

PAD KRAPOW GUNG 

KING PRAWNS WITH HOLY BASIL

Stir fried king prawns with holy basil, onions and fresh chilli.

PAD PAK RUMMIT

MIXED VEGETABLE STIR FRY

Stir fried mixed vegetables with oyster sauce.

Steamed Jasmine Rice will be served with your main course.

DESSERT

Thai custard served with vanilla ice cream.

 Spicy

 Medium

 Mild

We use traditional Thai chilli in our dishes.

If you would prefer to try a spicy original Thai taste or without chilli please ask a member of staff.

VEGETARIAN CHRISTMAS MENU

£25.00 PER PERSON OR £28.00 PER PERSON WITH SOUP

APPETISER PLATTER

PO PIA TOD

VEGETABLE SPRING ROLLS

Spring rolls stuffed with vegetables and glass noodles deep fried and served with sweet chilli sauce.

PAK CHUB PANG TOD

VEGETABLE TEMPURA

Mixed vegetables in tempura batter served with sweet chilli.

TAO HOO TOD ^(N)

FRIED TOFU

Crispy fried tofu cubes served with peanut sauce.

SATAY HET ^(N)

MUSHROOM SATAY

Marinated mushrooms on skewers served with peanut sauce.

YAM WOON SEN

SPICY GLASS NOODLE SALAD

Spicy Thai salad with glass noodles, fresh chilli, onion, tomato and lime juice.

SOUP

TOM YAM HET 

MUSHROOM SOUP

Hot and sour spicy mushroom soup with chilli, lemongrass and coriander.

(N) Contains nuts or traces of nuts. Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our dishes.

If you need gluten free food or are a vegan please consult a member of staff before placing your order.

For groups of 8 people or more a 10% service charge will be added to your bill.

MAINS

GANG KEAWWAN PAK 

VEGETABLE GREEN CURRY

Medium spicy green curry with mixed vegetables in coconut milk and Thai herbs.

PAD MEDMAMUNG TAO HOO ^(N) 

TOFU WITH CASHEW NUTS

Stir fried tofu with dried chilli, cashew nuts and spring onion.

PANANG TAO HOO 

TOFU IN THICK CURRY SAUCE

Tofu in creamy curry sauce with coconut milk, lime leaves and red chilli.

PEAW WAN PAK ^(N)

SWEET & SOUR MIXED VEGETABLES

Mixed vegetable sweet and sour stir fry with pineapple and cashew nuts.

PAD PAK JAY

MIXED VEGETABLE STIR FRY

Stir fried mixed vegetables with light soy sauce.

PAD THAI JAY ^(N)

NOODLE AND VEGETABLE STIR FRY

Stir fried rice noodles and mixed vegetables with tamarind sauce.

Steamed Jasmine Rice will be served with your main course.

DESSERT

Thai custard served with vanilla ice cream.