

## APPETISERS

PRAWN CRACKER £2.50

### NIYOM THAI SIGNATURE:

101. **GOONG TEN** *Fresh butterfly king prawns Grill in tom yum sauce, served with chilli and garlic sauce* **£8.25**
102. **SALT AND PEPPER SQUID** *Tender squid light in flour then deep fried. The flavour of scattering salt, ground black pepper, spring onion and sliced chilli.* **£7.25**
103. **DUCK SPRING ROLLS** *An alternative treat from the usual spring rolls. Shredded duck mixed with shredded carrot and leek wrapped in Thai pastry* **£7.25**
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1. **NIYOM THAI MIXED TO SHARE** *A delicious platter of chicken stay, fish cake, vegetable spring roll and salt & pepper squid.* **£15.75**
2. **CHICKEN SATAY** *Grilled skewers of marinated meat served with peanut sauce.* **£6.75**
3. **FISH CAKE** *Ground fish mixed with Thai herbs serve with sweet chilli sauce.* **£6.95**
4. **PRAWN ON TOAST** *Crispy minces prawn sesame toast serves with sweet chillies sauce.* **£6.95**
5. **BBQ RIBS** *Succulent spareribs fried in our chef's special sauce.* **£6.25**
6. **DUMPLING** *Steam minces pork and prawn dumpling wrapped in wonton pastry.* **£6.25**
7. **VEGETABLE SPRING ROLL** *Deep fried vegetarian spring rolls serve with sweet and chilli sauce* **£6.25**
8. **VEGETABLE TEMPURA** *Slice of red & green pepper, thin beans and carrots.* **£5.75**
9. **TOW HOO TOD** *Deep fried tofu, serve with peanut sauce* **£5.75**

## SOUP

**CHOICE OF: Chicken £6.25, Prawn £7.25, Mixed Seafood £7.95, Mushroom £5.20**

11. **Tom yum soup** *All time favourite hot and spicy soup with mushrooms, tomatoes, lemongrass, galangal, kaffir lime leaf, fresh chilli and a touch of lime.*
12. **Tom Kha soup** *A delightful Thai hot and sour coconut soup with coconut milk, mushrooms, tomatoes, galangal, kaffir lime leaf, lemongrass, onion, fresh chilli and topped with coriander.*

## SALAD

14. **PAPAYA SALAD** *Fresh, shredded papaya pounded and mixed with a lightly spiced, zingy dressing.* **£6.95**
15. **BEEF SALAD** *Delicious thai salad with char-grilled sliced of rib eye steak, onion, cucumber, coriander, spring onion and spicy sauce.* **£7.25**
16. **MIXED SEAFOOD SALAD** *Spicy mix seafood salad of prawns, squid, scallops, mussels with onions, coriander, tomatoes in hot and sour dressing.* **£7.95**

## CURRY DISHES

### NIYOM THAI SIGNATURE:

**201. RED DUCK CURRY** *Delicious slices of roasted duck in red curry sauce.* **£11.95**

**202. GOONG CHUCHI** *Grill giant prawns coated in rich creamy curry sauce and a hint of spice* **£11.95**

**203. FISHING VILLAGE** *Mixed seafood with spicy rounded up with coconut milk. Perfume with sweet basil and lime leaves.* **£12.95**

**204. SALMON CHUCHI** *Crispy fried salmon coated with rich creamy curry sauce and hint of spice* **£11.95**

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**CHOICE OF: Chicken £7.95, Beef £7.95, Prawn £8.95,  
Mixed Seafood £11.95, Vegetable £7.25**

**20. THAI GREEN CURRY** *The famous fragrant Thai green curry cooked in coconut milk with bamboo shoot, fine bean, courgette, green & red pepper, fresh basil and aromatic selection of Thai herbs.*

**21. THAI RED CURRY** *Aromatic Thai red curry cooked in coconut milk with bamboo shoot, fine bean, courgette, green & red pepper, fresh basil and aromatic selection of Thai herbs.*

**22. MASSAMUN CURRY** *Strong Muslim influence of Thai food from the Deep South. Made from dry spice such as cumin, cinnamon while other Thai curries are made from Thai herbs. The curry cooked with coconut milk, potatoes, onion and topped with dried shallot and cashew nut.*

**23. PANANG CURRY** *Panang in another form of red curry. The difference is that it's thicker with coconut milk, green & red peppers.*

**24. GAENG PA** *The ultimate Thai fiery hot Curry, improvised by the hunter on the day that coconut is nowhere to be found. Cook with bamboo shoot, green & red peppers, galangal and holy basil.*

## STIR-FRIED DISHES

### NIYOM THAI SIGNATURE

**301. PLA SAM ROD (SEABASS)** Crispy fried fillet of seabass topped with sweet chilli. Garlic and tamarind sauce **£11.95**

**302. PAD CHA (MIXED SEAFOOD)** Seafood stir-fry dish. The flavour of the sauce comes from pounded chilli, garlic, and green peppercorn all swiftly stir-fried in a flaming wok **£12.95**

**303. GOONG PRIK THAI (GIANT PRAWN)** Grill giant prawns stir fried with black pepper, garlic, onion, spring onion and green & red pepper. **£11.95**

**304. DUCK TAMRINE** Crispy aromatic duck served on a bed of crispy noodle topped with an exotic sweet and sour tamarind sauce and cashew nuts. **£11.95**

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Choice of: Chicken, Beef £7.95 Prawn £8.95 Vegetable £7.25

**39. PHAD GRAPHAO (Basil)** Stir fried with fresh chilli, garlic, holy basil leaf, fine bean and green & red pepper.

**40. PHAD MED MAMUANG (Cashew nut)** Stir fried with cashew nut, mushroom, spring onion, green & red pepper and dried chilli.

**41. PHAD GRATIUM PRIK TAI (Garlic)** Stir fried garlic, onion, spring onion, green & red pepper and ground pepper sauce.

**42. PHAD KHING (Ginger)** Stir fried with ginger, spring onion, onion, peppers, mushroom and black fungus.

**43. PHAD PRIK (Chilli)** Stir fried with fresh chilli, garlic, spring onion, and green & red pepper with your choice of chicken, beef, prawn, squid, duck, lamb or vegetable.

**44. PHAD NAM MAN HOY (Oyster sauce)** Stir fried with oyster sauce, mushroom, onion, carrot, spring onion, green & red pepper with your choice of chicken or beef.

**45. PHAD PRIEW WAN (Sweet and Sour)** The Delicious of Thai sweet & sour sauce with pineapple, tomato, cucumber, onion and red & green peppers.

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## NOODLE DISHES

Choice of: Chicken, Beef £7.95 Prawn £8.95 Vegetable £7.25

### **63. PHAD THAI**

*The signature of Thai rice noodle with, egg, bean sprout, carrot, spring onion and tamarind sauce. Served with crushed peanut on the side.*

### **64. PHAD SI-EW**

*Stir fried flat rice noodle with your choice of prawn, beef or chicken, egg, vegetable and soy sauce.*

### **65. PHAD KEE MAO**

*Drunken noodle in the meaning of Thai. Stir fried rice noodle.*

### **66. PHAD MEE**

*Stir fried egg noodle with your choice of Chicken, Prawn, Beef or mixed Vegetable, bean sprout, spring onion and soy sauce.*

## VEGETABLE DISHES

### **67. PHAD PAK RUAM £5.50**

*Stir fried seasonal vegetable with garlic and oyster sauce.*

### **68. PHAD BEAN SPROUT £5.50**

*Stir-fried bean sprout with Chilli, garlic, black fungus and soya beans.*

### **69. PHAD BROCCOLI £5.50**

*Stir dried "Broccoli" With garlic and oyster sauce.*

## RICE

### **50. STEAMED JASMINE RICE £3.25**

### **51. EGG FRIED RICE £3.95**

### **52. COCONUT RICE £3.95**

### **54. SPECIAL FRIED RICE**

Choice of: Chicken £7.25, Beef £7.25 Prawn £8.95 Vegetable V£6.95

### NIYOM SET 1

2 COURSES £25.95 PER PERSON (without soup)  
3 COURSES £28.95 PER PERSON (with soup or desert)  
Minimum of 2 people

#### MIXED STARTER TO SHARE

CHICKEN SATAY, VEGETABLE SPRING ROLL, FISH CAKE AND PRAWN ON TOAST

#### SOUP

- ♥ TOM YUM SOUP CHICKEN OR VEGETABLE  
OR
- ♥ TOM KHA SOUP CHICKEN OR VEGETABLE

#### MAIN COURSE

**GREEN CURRRY** Green curry with chicken cooked in coconut milk with aubergines, bamboo shoots and vegetables.

**GRAPAO** Stir-fried beef with garlic, chilli and basil leaves.

**GAJ MAMUANG** Stir-fried chicken with cashew nuts and dry chilli.

**SIDE:** Stir fried mixed vegetables and Jasmine steam rice.

### NIYOM SET 2

2 COURSES £32.95 PER PERSON (without soup)  
3 COURSES £35.95 PER PERSON (with soup or desert)  
Minimum of 4 people  
WELCOME DRINKS OF 125ML HOUSE RED OR WHITE per person.

#### NIYOM THAI MIXED STARTER TO SHARE

CHICKEN SATAY, VEGETABLE SPRING ROLL, PRAWN ON TOAST AND SALT AND PEPPER SQUID

#### SOUP

- ♥ TOM YUM SOUP: CHICKEN OR PRAWN  
OR
- ♥ TOM KHA SOUP: CHICKEN OR PRAWN

#### MAIN COURSE

**GREEN CURRRY** Green curry with chicken cooked in coconut milk with aubergines, bamboo shoots and vegetables.

**PLA PRIK PAO** Deep fried sea bass and topped with Thai spicy homemade sauce.

**GOONG PRIK THAI** Stir fried king prawns with capsicums and onions in special garlic and pepper sauce.

**SWEET & SOUR SAUCE WITH CHICKEN** The Delicious of Thai sweet & sour sauce with pineapple, tomato, cucumber, onion and red & green peppers.

**SIDE:** STIR FRIEDE MIXED VEGETABLE, PAD THAI VEGETABLE and JASMINE STEAM RICE

### NIYOM SET V

£22.95 PER PERSON - (MINIMUM 2 PEOPLE)

#### VEGETARIAN MIXED STARTER PLATTER

VEGETABLE SPRING ROLL, VEGETABLE TEMPURA, TOW HOO TOD AND PAPAYA SALAD

#### MAIN COURSE

**THAI GREEN CURRY VEGETARIAN** The famous fragrant Thai green curry cooked in coconut milk with bamboo shoot, fine bean, courgette, green & red pepper, fresh basil and aromatic selection of Thai herbs.

**TAO HU PHAD MED MA MUANG (Bean curd with cashew nut)**

Stir-fried bean curd with cashew nut, mushroom, spring onion, green & red pepper and dried chilli.

**PHAD PUK** Stir-fried mixed vegetable with lightly soy sauce.

**PHAD MEE** Stir-fried egg noodle with bean sprouts, spring onion and soy sauce.

**STEAMED JASMINE RICE**

"Any guests with an allergy should be aware of this risk and should ask a member of the team for information on the allergen content of our food".