TOM YAM®

THAI RESTAURANT & BAR

• POYNTON •

A LA CARTE MENU

AS ALL OUR DISHES ARE PREPARED IN AREAS WHERE ALLERGENIC INGREDIENTS ARE PRESENT WE CAN NEVER GUARANTEE OUR DISHES ARE 100% FREE FROM THESE ALLERGENS/SPECIFIC INGREDIENTS.

IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR SENSITIVITY, PLEASE LET YOUR SERVER KNOW BEFORE YOU ORDER ANY FOOD.

FOR SPECIAL OCCASIONS AND DINER INFORMATION
PLEASE SEE BACK OF MENU

THAI APPETISERS

TOM YAM MIXED STARTER (N) — 10 pp
Selection of chicken satay, spring roll, crispy vegetable parcel, rump steak strips, prawn roll and 2 dipping sauces, sweet chilli sauce and spicy chilli sauce.

MIXED VEGETARIAN VEGAN STARTER (N) — 10 pp
Selection of mushroom satay, spring roll, vegetable tempura, tofu, crispy vegetable parcel and 2 dipping sauces, sweet chilli sauce and spicy chilli sauce.

THAI FISH CAKES (N) — 9
TOD MUN PLA
Specially prepared Thai fish cakes blended with red curry sauce, lime leaves and Thai herbs. Served with a sweet chilli and cucumber sauce and ground peanuts.

THAI CHICKEN SATAY (N) — 9
SATAY GAI
Classic Thai marinated skewers of chicken served with a traditional peanut sauce and cucumber relish.

THAI STYLE CHICKEN WINGS — 8
Deep fried chicken wings, seasoned with Thai spices, cooked and served with peppers, onions and Thai chillies.

PORK SPARE RIBS — 9
SEE KRONG MOO
Fall-off-the-bone pork spare ribs, slow cooked in our own special Thai sauce with coriander seeds, black peppers and soy sauce. Topped with a light honey and garlic sauce.

THAI STYLE RUMP STEAK STRIPS — 9
NUA DAD DIEW
Deep fried marinated strips of rump steak served with spicy Thai dipping sauce.

THAI STYLE PORK SPARE RIBS — 8
Deep fried pork spare ribs, seasoned with Thai spices, cooked and served with peppers, onions and Thai chillies.

DEEP FRIED PRAWN ROLLS — 9
GUNG HOM PA
Deep fried marinated king prawns, hand-wrapped in spring roll pastry and served with sweet chilli sauce.

VEGETABLE SPRING ROLLS (N) — 8
PO PIA TOD
Freshly prepared hand-rolled spring rolls filled with fresh vegetables, glass noodles and served with a sweet chilli dipping sauce.

CRISPY VEGETABLE PARCELS — 8
TOONG TONG
Handmade crispy pastry parcels filled with exotic stuffing, potato, carrots, peas and served with a sweet chilli dipping sauce.

VEGETABLE TEMPURA — 8
PAK CHUB PANG TOD
Mixed vegetables in tempura batter served with a sweet chilli dipping sauce.

FRIED TOFU (N) — 8
TAO HOO TOD
Deep fried crispy tofu cubes served with a peanut dipping sauce.

MUSHROOM SATAY (N) (G) — 8
SATEY HET
Marinated mushrooms on skewers served with a peanut dipping sauce.

SPECIALITY THAI SOUPS

TOM YAM HOT AND SOUR SOUP (G)
TOM YAM
One of the most famous spicy and sour Thai soups. Cooked with coriander, chillies, galangal, lemongrass and lime leaves.
KING PRAWNS 10 | **CHICKEN** 9 | **MUSHROOM** 8

TOM YAM COCONUT SOUP
TOM KHA
A rich and fragrant soup cooked with coconut milk and Thai herbs.
KING PRAWNS 10 | **CHICKEN** 9 | **MUSHROOM** 8

TOM YAM APPETISER SPECIALS

SCALLOPS IN GARLIC AND BLACK PEPPER — 12
HOY SHELL PRIK THAI DUM
Pan fried scallops and black peppers topped with crispy garlic and served in the shell.

SCALLOPS IN THAI SAUCE AND FRESH CHILLI — 12
HOY SHELL UUP
Pan fried scallops served in a special Thai sauce with chillies, garlic and Thai herbs served in the shell.

TEMPURA PRAWNS AND ONION RINGS — 10
GUNG TOD
King prawns and onion rings served in a light crispy tempura batter, served with a chilli dipping sauce.

DUCK SPRING ROLLS — 10
PO PIA PED
Hand-rolled crispy duck spring rolls filled with duck, mixed vegetables and served with a hoisin dipping sauce.

THAI SPICY SALADS

THAI BEEF SALAD — 15
Sliced sirloin steak strips, served on a bed of lettuce with cherry tomatoes, onions, Thai chillies and lime juice.

CHICKEN SALAD — 12
LARB GAI
Spicy minced chicken, served on a bed of lettuce lettuce with fresh mint, onions, Thai chillies and Thai herbs.

GREEN PAPAYA SALAD (N) (G) — 10
SOM TUM THAI
A very traditional Thai salad. Delicately shredded green papaya mixed with long beans, cherry tomatoes and an aromatic combination of Thai herbs, fresh chillies, lemon juice and peanuts.

THAI CURRY

THAI GREEN CURRY (G)
GANG KEAW WAN
Another classic and very popular Thai dish. Spicy green curry sauce cooked in coconut milk with bamboo shoots and Thai herbs.
PRAWN 17 | **BEEF** 16 | **CHICKEN** 15 | **MIXED VEGETABLES** 14
TOFU 14

THAI RED CURRY (G)
GANG PED
Another popular Thai dish which originates from central Thailand. Spicy red curry sauce cooked in coconut milk with bamboo shoots and Thai herbs.
PRAWN 17 | **BEEF** 16 | **CHICKEN** 15 | **MIXED VEGETABLES** 14
TOFU 14

THAI YELLOW CURRY (G)
KAENG LUEANG
A magnificent example of sublime aromatic flavours combined with herbs and spices. Cooked in coconut milk with bamboo shoots and Thai herbs.
PRAWN 17 | **BEEF** 16 | **CHICKEN** 15 | **MIXED VEGETABLES** 14
TOFU 14

THAI MASSAMAN CURRY (N)
MASSAMAN
A real favourite that hails from the south of Thailand. Massaman curry cooked with potatoes, cashew nuts, cumin, onions and topped with crispy shallots.
BEEF 16 | **CHICKEN** 15 | **MIXED VEGETABLES** 14

PANANG CREAMY CURRY (G)
GANG PANANG
From the Thai island of Panang. A rich and creamy, slightly thicker sauce, cooked with coconut milk, lime leaves and red chillies.
PRAWN 17 | **BEEF** 16 | **CHICKEN** 15 | **MIXED VEGETABLES** 14
TOFU 14 | **AUBERGINES** 14

THAI STIR FRIED

STIR FRIED CASHEW NUTS (N)
PAD MEDMAMUNG
A stir fry mixture of cashew nuts, onions, mushrooms, mixed peppers and chillies.
PRAWN 17 | **BEEF** 16 | **CHICKEN** 14
TOFU 14

STIR FRY IN CHILLI OIL
PAD NAMPRIK POW
A fiery chilli oil sauce stir fried with Thai herbs, onions, mushrooms and peppers.
PRAWN 17 | **BEEF** 16 | **CHICKEN** 14
TOFU 14

THAI SWEET & SOUR SAUCE
PAD PEOWAN
A beautiful tasting sweet and sour sauce stir fried with cucumber, tomatoes, spring onions and pineapple pieces.
PRAWN 17 | **CHCIKEN** 14 | **TOFU** 14

STIR FRY WITH GINGER (G)
PAD KING
A combination of oyster and soy sauce, stir fried with ginger, mixed peppers and spring onions.
PRAWN 17 | **BEEF** 16 | **CHICKEN** 14
TOFU 14

STIR FRY IN OYSTER SAUCE
PAD NAMAN HOY
A beautiful tasting oyster sauce dish, stir fried with spring onions, mushrooms and onions.
PRAWN 17 | **BEEF** 16 | **CHICKEN** 14

MIXED VEGETABLE STIR FRY (G) 12
PAD PAK JAY
Stir fried mixed vegetables in a light garlic and soy sauce.

THAI SPICY STIR FRIED 'KRAPOW'

THAI SPICY STIR FRIED (G)
KRAPOW
A traditional spicy dish served with Thai holy basil, onions, mixed peppers, fine beans and fresh chillies.
PRAWN 17 | **BEEF** 16 | **CHICKEN** 15
TOFU 14 | **MIXED VEGETABLES** 14

THAI NOODLES

THAI DRUNKEN NOODLES
PAD KEE MAO
A spicy Thai stir fried dish. Stir fried noodles with fresh chillies, fine beans, lime leaves and Thai holy basil.

PAD THAI NOODLES (N)
PAD THAI
The most famous of Thai street foods. Stir fried noodles, bean sprouts, eggs and vegetables, all combined to create this classic Thai dish. Topped with crushed peanuts.

CHOOSE OPTION: PRAWN 17 | **BEEF** 16
CHICKEN 15 | **TOFU** 14 | **MIXED VEGETABLES** 14

Spicy *Medium* *Mild* *Vegetarian*
Can be made vegan (N) *Contains nuts or traces of nuts*
(G) *Can be made gluten free*

CHEF'S RECOMMENDATIONS

BEEF SIRLOIN (WEEPING TIGER) IN HOLY BASIL (G) 26.5
Marinated strips of sirloin beef in a spicy sauce served with with holy basil, mixed peppers and chillies on a sizzling hot plate.

WEEPING TIGER (G) 25
Marinated strips of sirloin beef in oyster sauce served with mixed vegetables on a sizzling hot plate.

LAMB SHANK IN MASSAMAN CURRY (N) 25
Braised lamb shank, slow cooked in massaman curry sauce with potatoes, cashew nuts served with broccoli and topped with fried shallots.

CRISPY SEA BASS IN RED CURRY SAUCE 23
Whole crispy sea bass fillets topped in a creamy curry sauce with Thai herbs.

SEA BASS IN SWEET AND SOUR SAUCE 23
Whole crispy sea bass fillets served with cucumber, onions, bell peppers and pineapple in a sweet and sour sauce.

STEAMED SEA BASS WITH GARLIC AND CHILLI (G) 23.5
Whole sea bass, filleted and steamed with garlic, Thai chilli, coriander and lime juice.

STEAMED SEA BASS WITH GINGER (G) 23.5
Whole sea bass, filleted and steamed with ginger, spring onions and coriander.

COD IN THREE-FLAVOURED SAUCE 20.5
Crispy cod fillets served in a thick flavoursome sauce with pepper bells and sweet basil.

DUCK BREAST IN RED CURRY SAUCE 19.5
Succulent slices of duck breast cooked in a creamy red curry sauce with Thai herbs.

DUCK BREAST IN TAMARIND SAUCE 19.5
Succulent slices of duck breast with tamarind sauce and palm sugar topped with fried shallots.

CHICKEN IN SPECIAL SOUTHERN THAI SAUCE 19.5
Succulent pieces of marinated chicken breast in our own special Southern Thai curry sauce served with fresh vegetables on a sizzling hot plate.

KING PRAWNS & SQUID WITH CHILLI OIL 19.5
Stir fried king prawns and squid with chilli oil and Thai sweet basil.

SCALLOPS WITH CHILLI OIL 19.5
Stir fried scallops with chilli oil, pepper, onions and Thai sweet basil.

SIDE DISHES

THAI PRAWN CRACKERS 4.5
KHAO GREB GUNG

STEAMED JASMINE RICE (G) 4.25
KHAO

STICKY RICE (G) 4.5
KHAO NEOW

EGG FRIED RICE 4.5
KHAO PAD KAI

COCONUT RICE 4.5
KHAO MAPROW

POACHED RICE NOODLES WITH CRISPY GARLIC (G) 5.5
SEN LUAG

CHIPS 4.5

THAI STYLE SPICY CHIPS 5.5

STIR FRIED MIXED VEGETABLES (G) 7
Stir fried mixed vegetables in a light garlic and soy sauce.

OUR STORY

Established in 2013, Tom Yam takes its name from one of Thailand's most celebrated dishes, the wonderfully aromatic, hot and sour soup that perfectly captures the bold flavours and vibrant spirit of Thai cuisine.

At Tom Yam, we believe that exceptional dining begins with a passion for authentic food, beautifully prepared and thoughtfully presented. Our talented Thai chefs bring a wealth of culinary knowledge and traditional techniques to every dish, creating an exquisite balance of flavours that celebrates the very best of Thailand's rich culinary heritage.

Authenticity is at the heart of everything we do. From fragrant herbs and aromatic spices sourced directly from Thailand to carefully selected, locally sourced meat and seafood, every ingredient is chosen for its quality, freshness and flavour.

Combined with warm, attentive service and an inviting atmosphere, Tom Yam offers more than simply a meal. It is an opportunity to discover the true essence of Thai hospitality and enjoy a memorable dining experience, where tradition, flavour and a passion for exceptional food come together.

SPECIAL OCCASIONS

Celebrate your special occasion in style in our beautiful upstairs private dining area. Perfect for birthdays, anniversaries, christenings, corporate gatherings and intimate celebrations, our elegant setting offers the ideal backdrop for a memorable experience.

Enjoy exquisite Thai cuisine, thoughtfully curated menus and attentive, personalised service, all delivered with the warmth and hospitality that make Tom Yam truly special.

Whether entertaining family and friends or hosting an important business occasion, let us make your event one to remember.

FOOD ALLERGIES & INTOLERANCES

Our staff are trained to follow best practice procedures in our kitchens and take steps to minimise the risks of foods coming into contact with other food products, including allergens.

As all our dishes are prepared in areas where allergenic ingredients are present we can never guarantee our dishes are 100% free from these allergens/specific ingredients.

The allergen information given is based on the information provided by our suppliers. If you have a food allergy, intolerance or sensitivity, please let your server know before you order.

Some of our dishes are prepared using cooking oil produced from genetically modified soybean.

Spicy *Medium* *Mild* *Vegetarian*

Can be made vegan (N) *Contains nuts or traces of nuts* (G) *Can be made gluten free*

DINER INFORMATION

We use traditional Thai chillies in our dishes. If you would like to try any of our dishes with more chillies, or less chillies, then please ask a member of the Tom Yam team who will be happy to help with your request. For groups of 8 or more a 10% service charge will be added to your final bill. All tips are shared equally between all staff members. Prices are inclusive of VAT.