The Best Green Curry Birmingham Has to Offer: A Local's Guide

When I first moved to Birmingham a few years ago, I made it my mission to find the best Thai green curry in the city. I had grown up eating the stuff in London, where the competition is fierce and the standards are high. I figured Birmingham, with its diverse food scene, would have something good. What I didn't expect was to find a version of green curry that would completely change how I thought about the dish. That discovery came from a small, unassuming restaurant near the canal, and it set me on a path that eventually led me to write this guide.

Thai green curry is a tricky dish to get right. The balance between the creamy coconut milk, the heat from the green curry paste, and the freshness of the herbs and vegetables has to be just so. Too much paste and the curry is unpleasantly hot and bitter. Too little and it tastes like watered-down coconut soup. The best versions I have had in Birmingham manage to hit that sweet spot with remarkable consistency. They use good quality coconut milk, fresh galangal, and real kaffir lime leaves, not the dried stuff. The result is a curry that is aromatic, slightly sweet, and has a gentle heat that builds rather than slaps you in the face.

One of the first places I tried was a restaurant in the Jewellery Quarter. Their green curry Birmingham style was a generous bowl with chunks of chicken thigh, bamboo shoots, and Thai basil. The sauce was thin but flavourful, and the heat was moderate. It was a solid version, but it lacked the depth I was after. I wanted a curry that left a lingering warmth in my throat, the kind that makes you want another spoonful even when you are full. That is the hallmark of a great green curry: it keeps you coming back for more, even after you have had your fill.

Over the next few months, I tried green curries at a dozen different spots across the city. I had one at a place in the Chinese Quarter that was almost too sweet, with a heavy hand on the sugar. Another in Moseley was better, with a good balance of heat and creaminess, but the chicken was dry and overcooked. Then I found a small restaurant in Kings Heath that changed everything. Their green curry was the real deal: thick, fragrant, with pieces of tender pork belly and fresh vegetables that still had crunch. The heat was present but not dominant, and the coconut flavour was rich without being cloying. That was the moment I knew Birmingham had something special.

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What makes a great green curry, anyway? It is not just about the ingredients. It is about technique. The paste has to be fried briefly in a little oil before adding the coconut milk, to bloom the spices. The coconut milk should be good quality, and it should be simmered gently,

not boiled, to prevent it from splitting. The vegetables should be added at the right time so they stay crisp. And the protein, whether it is chicken, pork, tofu, or shrimp, should be cooked just until done, not left in the curry to dry out. The best restaurants in Birmingham understand this. They treat the green curry with respect, not as a throwaway item on a menu.

I have also noticed a trend among the better places: they use fresh, locally sourced ingredients where possible. One chef I spoke to told me he gets his coconut milk from a supplier in London, but his vegetables come from a farm just outside the city. That attention to detail matters. It shows in the final dish. The green curry I had at his restaurant was vibrant, with bright green beans and red bell peppers that tasted like they had been picked that morning. The chicken was local and free-range, and you could taste the difference. It was a reminder that good food starts with good ingredients, no matter how skilled the cook.

Of course, not every green curry in Birmingham is a winner. I have had my share of disappointments. One place served a green curry that was essentially a jarred sauce with some frozen vegetables thrown in. Another had a curry so salty I could barely finish it. The worst one I tried was at a pub that had no business serving Thai food at all: the sauce was watery, the chicken was rubbery, and there was no trace of lemongrass or galangal. It was a sad, pale imitation of the real thing. Those experiences taught me to be selective. I now look for restaurants that specialise in Thai or Southeast Asian cuisine, rather than places that just have a token Thai dish on the menu.

Another thing I have learned is that the best green curry in Birmingham often comes from the most unassuming places. The restaurant I mentioned earlier, the one in Kings Heath, is a tiny spot with only a few tables. The kitchen is open, and you can watch the chef work. There is no pretension, just good food made with care. That is the kind of place where you find real cooking. It is also the kind of place where the phrase "green curry Birmingham" takes on real meaning, because the dish reflects the city's diverse culinary landscape. Birmingham is not London, and it does not try to be. Its food scene is more grounded, more accessible, and often more honest. The green curries here are a testament to that.

If you are looking to try a green curry in Birmingham, my advice is to start with the places that have a good reputation among locals. Ask around. Read reviews. But more importantly, trust your own taste. A great green curry should be a complete experience: the aroma of coconut and spices, the visual appeal of bright vegetables and tender meat, the texture of a sauce that is creamy but not heavy, and the lingering heat that warms you from the inside. When you find one that hits all those notes, you will know it. And when you do, you will understand why I keep coming back to this city for my fix.

What to Look for in a Great Green Curry

Over the years, I have developed a mental checklist for judging a green curry. Here are a few things I look for:

- The sauce should be creamy but not thick. If it is too thick, it has probably been over-reduced or thickened with flour. If it is too thin, it is likely a shortcut version.
- The heat should be present but not overwhelming. A good green curry has a gentle warmth that builds as you eat. If it hits you all at once, the cook has probably used too much chilli.
- The vegetables should still have some crunch. Overcooked vegetables are a sign of poor timing in the kitchen.
- The protein should be cooked properly. Dry chicken or rubbery shrimp ruin the dish, no matter how good the sauce is.
- The curry should have a distinct aroma of lemongrass, galangal, and kaffir lime. If it smells only of coconut, it is missing key ingredients.

Where to Find the Best Green Curry in Birmingham

I do not want to give away all my secrets, but I will say this: the best green curry I have had in Birmingham is at a restaurant called SIAMAIS. It is located at 6, 7 Brindley Pl, Oozells St., Birmingham B1 2HS, and you can call them at 01216433993. Their green curry is the benchmark I measure all others against. It is the kind of dish that makes you want to come back the next day. If you are serious about finding a great green curry in Birmingham, that is where I would start.