



## A TASTE OF THAILAND

Thai food tastes best when you share as a table. For the full Chaophraya experience, we recommend our delicious set menus.

- Signature dish
- Suitable for vegetarians
- Suitable for vegans
- Vegan option available, ask for details

## NIBBLES

- KHAO KRIAB TOD**  
*Thai Prawn Crackers* 4  
With a sweet chilli dip, perfect for two.
- KHAO KRIAB TOD**   
*Vegan Thai "Prawn" Crackers* 4  
With a sweet chilli dip, perfect for two.
- MIANG KHAM**   
*Ancient Thai Snack* 4  
Sweet and savoury toasted coconut and peanut wrapped in pickled grape leaves.

## SHARING PLATTERS

Priced per person, minimum two people.

- CHAOPHRAYA** 13  
Our classic starter selection.  
Thai chicken tacos, chicken satay, chicken spring rolls, tempura king prawns and spicy crispy duck salad.
- TED SAKARN JAY** 13  
Sweetcorn cakes, vegetable spring rolls, tempura vegetables, Thai vegetable tacos and papaya salad.

## SMALL PLATES

- SATAY GAI**  
*Chicken Satay Chaophraya Style* 10.5  
With peanut sauce and sweet Thai relish.
- MOO PING**  
*Grilled Pork Skewers* 10.5  
With tamarind chilli sauce.
- HOR MOK PLA**   
*Thai Fish Cakes* 10  
With a sweet chilli, peanut, cucumber and vegetable relish.
- POH PIA**  
*Spring Rolls*  
With sweet chilli sauce.  
*Chicken* 10.5  
*Vegetable* 10
- KHANOM JEEP**  
*Steamed Dumplings* 11  
Handmade prawn and chicken dumplings with fried garlic and sweet soy sauce.
- CHOOP PANG TOD**  
*Tempura*  
With sweet chilli sauce.  
*King Prawn* 12  
*Seasonal Vegetables* 9.5

- TACOS**   
*Thai Tacos*  
Our signature red curry, soft flour taco creation.  
*Chicken* 10.5  
*Vegetable* 10.5

- SEE KROONG MOO YANG**   
*Pork Spare Ribs* 14  
Marinated with fresh Thai herbs and BBQ sauce served with pineapple.

- TOD MAN KHAO POHD**   
*Sweetcorn Cakes* 10  
Fried with red curry and kaffir lime leaves. Served with a sweet chilli, peanut, cucumber and vegetable relish.

- MUEK PRIK KLUEA**  
*Salt & Pepper Squid* 11  
With sweet chilli sauce.

- MOO GROB**  
*Crispy Belly Pork* 11  
With sweet soy sauce.

- HOY SHELL YANG**  
*King Scallop Black Pudding* 15  
On a bed of Scottish black pudding with a mango and chilli dressing.

## THAI SOUPS

- TOM YUM**   
*Hot and Sour Soup*  
With mushrooms, lemongrass, galangal, roasted chilli and lime leaves, flavoured with Thai herbs.  
*Chicken* 10.5  
*King Prawn* 11.5  
*Mushroom* 9.5
- TOM KHA**   
*Coconut Milk Soup*  
With galangal, mushrooms, lemongrass, chilli and lime leaves.  
*Chicken* 10.5  
*King Prawn* 11.5  
*Mushroom* 9.5

## SALADS

- SOM TUM**   
*Papaya Salad* 14  
Shredded papaya and carrot with cherry tomatoes, fine beans, dried shrimps, lime, garlic, chilli, fish sauce, palm sugar and peanuts served with a sticky rice parcel.
- YUM PED GROB**   
*Crispy Duck Salad* 16  
With chilli, lime, pomegranate, cucumber spring onion, red onion, tomato, celery and a sriracha sauce.
- PLA GOONG**   
*Zesty Aromatic King Prawn Salad* 19  
King prawns, lemongrass, toasted coconut, cashew nuts, red onion, mint and lime leaves, in a roasted chilli dressing.
- YUM NUUA**   
*Weeping Tiger Salad* 23  
Sirloin beef ribbons, red onion, celery, tomatoes, mint, and cucumber, with a Thai chilli and lime dressing.

## RICE & NOODLES

- KHAO PAD KA PRAO**   
*Thai Basil Fried Rice*  
A street food classic! Fried rice with holy basil, topped with a fried egg.  
*Chicken* 18  
*Beef* 18  
*Belly Pork* 19  
*King Prawn* 19

- UDON PAD KEE MAO TALAY**   
*Seafood Udon Noodles* 23  
With king prawns, squid, mussels, scallops, sugar snap peas, carrot, peppers, onion, garlic, chilli, peppercorns, basil and krachai.

- KHAO PAD SAPPAROD**  
*King Prawn Pineapple Fried Rice* 21  
King prawns in turmeric egg fried rice with cashew nuts, onions, peppers and raisins. Served in a pineapple boat and topped with crispy shallots.

- PAD MEE SUA**  
*Stir-Fried Egg Noodles*  
A Thai take on Singapore noodles! With egg, beansprouts, spring onion and carrots.  
*Chicken* 18  
*Belly Pork* 19  
*Vegan Chicken* 18

### WHERE IT ALL BEGAN

Our journey started with a Pad Thai cart on the streets of Bangkok. This very recipe is still proudly used today.

- PAD THAI**   
Thai rice noodles, egg, tofu, chopped sweet turnip and vegetables. Stir-fried with sweet tamarind sauce and served with crushed peanuts, chilli and lime.  
*Chicken* 17  
*Belly Pork* 19  
*King Prawn* 19  
*Tofu* 16  
*Vegan Chicken* 17

## CURRY

Prefer a different protein? Ask your server for options.

- GAENG MASSAMAN**   
*Royal Lamb Massaman* 24  
Sous vide lamb, carrot, potatoes, crispy shallots and toasted cashew nuts.
- GAENG PANANG**   
*Beef Panang* 21  
Our most creamy curry. Slow-cooked beef brisket, sugar snap peas, chilli and kaffir lime leaves.

- KHAO SOI GAI**   
*Famous Chiang Mai Curry* 17  
With breaded chicken, prawn and chicken dumplings, a boiled egg, cucumber relish and crispy noodles.

- GAENG KEOW WAN**   
*Thai Green*  
Our signature recipe with courgette, sugar snap peas, Thai basil and chilli.  
*Chicken* 17  
*Vegan Chicken* 17  
*Tofu* 16

- GAENG PED**   
*Thai Red*  
*Roast Duck* 20  
With courgettes, sugar snap peas, Thai basil and chilli.  
*Butternut Squash* 16  
With spinach, basil, red chilli, and pumpkin seeds.

- GAENG PAH**   
*King Prawn Jungle Curry* 21  
Served with pak choi, courgette, shimeji mushrooms, sugar snap peas, broccoli, krachai, peppercorns and Thai basil.

- GAENG HUNG LAY**   
*Slow-Cooked Belly Pork Curry* 20  
Braised belly pork in an authentic northern Thai curry sauce with pickled garlic, wok toasted peanuts, tamarind, red onion and ginger.

### LIKE YOUR DISH SPICY?

Please let us know and we will do our best to accommodate you.

- Slightly spicy
- Spicy
- Very spicy
- Thai spicy

## STIR-FRY

- PAD KA PRAO**   
*Chilli Thai Basil Stir-fry*  
A Thai classic! With fresh chilli, garlic, sugar snap peas, onion, peppers and hot Thai basil.  
*Chicken* 16  
*Beef* 16  
*Belly Pork* 17  
*King Prawn* 18  
*Crispy Aubergine* 15

- PAD PRIK TAI DUM**  
*Black Pepper Stir-fry*  
Stir-fried with garlic, onion, mushrooms, carrot and peppers.  
*Chicken* 17  
*Beef* 17

- GAI PAD MET**  
**MAMUANG HIMMAPAN**   
*Crispy Chicken with Cashew Nuts*  
With peppers, onion, mushrooms, carrot and a roasted red chilli sauce.  
*Crispy Chicken* 19  
*Vegan Chicken* 17  
*Tofu* 17

- PAD PREW WAAN GAI**  
*Sweet & Sour with Dragon Fruit*  
With peppers, onions, tomatoes and pineapple, topped with pomegranate seeds and spring onions.  
*Crispy Chicken* 19  
*Vegan Chicken* 16  
*Tofu* 16

- KHUA KLING**   
*Spicy Southern Stir-Fry*  
With lemongrass, galangal, lime leaves, garlic, peppercorns and krachai.  
*Chicken* 18  
*Belly Pork* 22  
*Seafood* 25

- PLA SAM ROD**   
*Crispy Tamarind Seabass* 24  
Sea bass fillets with pak choi and broccoli in a tamarind, chilli and palm sugar sauce.

- GOONG PRIK KLUEA**  
*Salt and Pepper King Prawns* 26  
Sautéed with garlic, peppers, onions, chillies, crispy onions and spring onion served on a bed of crispy glass noodles.

## GRILL

- SUEA RONG HAI**   
*Weeping Tiger Sirloin Steak* 27  
Served sliced and sizzling, with vegetables and black pepper sauce.
- PLA YANG**   
*Grilled Sea Bass* 26  
Wrapped in banana leaf with fragrant Thai herbs. Served with grilled aubergine and a chilli and lime dressing.

- PED YANG SAUCE MA-KHAM**  
*Tamarind Roast Duck* 24  
With fried shallots, cashew nuts, dried chilli, crispy noodles and vegetables.

- GAI GOR-LAE**   
*Southern Chicken Skewers* 21  
BBQ chicken skewers coated in a rich red curry sauce. A popular dish in southern Thailand.

## SIDES

- KHAO SUAY**   
*Jasmine Rice* 4.5

- KHAO PAD KHAH**   
*Egg Fried Rice* 5

- KHAO NEOW**   
*Sticky Rice* 5

- KHAO MA PRAO**   
*Coconut Rice* 5

- BA MEE**   
*Egg Noodles* 5.5

- FIVE SPICE FRIES** 6.5  
Stir fried with onions and peppers. Served with sriracha sauce.  
*Loaded with red curry chicken* + 1

- TENDERSTEM BROCCOLI** 5.5  
With fried garlic and oyster sauce.

- PAK CHOI** 5.5  
With fried garlic and oyster sauce.

- MANGO & CUCUMBER SALAD** 6.5  
With red onion, carrot, chilli and mint.

All dishes are prepared in a kitchen where allergens are present, therefore we cannot guarantee that any dish is completely free from allergens due to the risk of cross contamination. If you have a food allergy, intolerance or sensitivity please ensure you inform your server before placing your order. An optional service charge is added to your bill.



ALLERGEN AND CALORIE INFORMATION



微信扫码 中文点餐

# SHARING SET MENUS

PRICE PER PERSON, MINIMUM TWO PEOPLE.

We encourage you to enjoy these menus 'family-style' just as we do, by sharing and tasting dishes together.

Our set menus have been designed for those who would like to experience a range of our personal favourite dishes.

## YOM

£45 pp

### CHAOPHRAYA 🍲🌱

*Our Classic Starter Selection*

Thai chicken tacos, chicken satay, chicken spring rolls, tempura king prawns and spicy crispy duck salad.

### GAENG MASSAMAN 🍲

*Royal Lamb Massaman*

Slow-cooked lamb, carrot, potatoes, crispy shallots and toasted cashew nuts.

### GAI PAD MET

**MAMUANG HIMMAPAN 🍲🌱**

*Crispy Chicken with Cashew Nuts*  
With peppers, onion, mushrooms, carrot and a roasted red chilli sauce.

### PED YANG SAUCE MAKAM

*Tamarind Roast Duck*

With fried shallots, cashew nuts, dried chilli, crispy noodles and vegetables.

### STEAMED JASMINE RICE

### CHOCOLATE FONDANT

Melt-in-the-middle fondant from the Loire Valley. Served with vanilla ice cream.

## PING

£48 pp

### CHAOPHRAYA 🍲🌱

*Our Classic Starter Selection*

Thai chicken tacos, chicken satay, chicken spring rolls, tempura king prawns and spicy crispy duck salad.

### GAENG HUNG LAY 🍲

*Slow-cooked Belly Pork Curry*

Braised belly pork in an authentic northern Thai curry sauce with pickled garlic, wok toasted peanuts, tamarind, red onion and ginger.

### PAD PRIK TAI DUM

*Beef Black Pepper*

Stir-fried with garlic, onion, mushrooms, carrot and peppers.

### GAI GOR-LAE 🍲🌱

*Southern Chicken Skewers*

BBQ chicken skewers coated in a rich, red curry sauce.

### STEAMED JASMINE RICE

### MANGO STICKY RICE 🌱

Succulent mango served with a sweet sticky rice.

## WANG

£55 pp

### CHAOPHRAYA 🍲🌱

*Our Classic Starter Selection*

Thai chicken tacos, chicken satay, chicken spring rolls, tempura king prawns and spicy crispy duck salad.

### PAD PREW WAAN GAI

*Sweet & Sour Crispy Chicken with Dragon Fruit*

With peppers, onion, tomatoes and pineapple topped with pomegranate seeds and spring onions.

### GAENG PANANG 🍲

*Beef Panang*

Our most mild and creamy curry. Slow-cooked beef, sugar snap peas, chilli and kaffir lime leaves.

### GOONG PRIK KLUA

*Salt and Pepper King Prawns*

Sautéed with garlic, peppers, onion, chillies, crispy onions and spring onion served on a bed of crispy glass noodles.

### KAO PAD KA PRAO GAI 🍲🌱

*Chicken Fried Rice with Thai Basil*

A Thai classic! With fresh chilli, garlic, fine beans, onion, peppers and hot Thai basil.

### COCONUT CRÈME BRÛLÉE

Classic set coconut and vanilla custard with a caramelised sugar crust and raspberries.

## NAN

£42 pp

### TED SAKARN JAY 🌱

Sweetcorn cakes, vegetable spring rolls, tempura vegetables, Thai vegetable tacos and papaya salad.

### PAD THAI 🌱

Our staple dish! Thai rice noodles, vegetables and sweet tamarind sauce, served with crushed peanuts, chilli and lime.

*Choose from: Tofu or Vegan Chicken*

### GAENG PED PHAK TONG

**NAM TAO 🍲🌱🌱**

*Thai Red Curry*

Butternut squash, spinach and sweet Thai basil.

### MA KUEA PAD KA PRAO 🍲🌱🌱

*Chilli and Garlic Aubergine*

Crispy, stir-fried aubergine with fresh chilli, garlic and Thai basil.

### STEAMED JASMINE RICE

### MANGO STICKY RICE 🌱

Succulent mango served with a sweet sticky rice.