



## 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.

- C Signature dish
- V Suitable for vegetarians
- V Suitable for vegans
- V 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** V  
Vegan Thai "Prawn" Crackers 4  
With a sweet chilli dip, perfect for two.
- MIANG KHAM** V  
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** C V 12  
Our classic starter selection.  
Thai chicken tacos, chicken satay, chicken spring rolls, tempura king prawns and spicy crispy duck salad.
- TED SAKARN JAY** V 12  
Sweetcorn cakes, vegetable spring rolls, tempura vegetables, Thai vegetable tacos and papaya salad.

## SMALL PLATES

- SATAY GAI**  
Chicken Satay Chaophraya Style 9.5  
With peanut sauce and sweet Thai relish.
- MOO PING**  
Grilled Pork Skewers 10  
With tamarind chilli sauce.
- HOR MOK PLA** C  
Thai Fish Cakes 9.5  
With a sweet chilli, peanut, cucumber and vegetable relish.
- POH PIA**  
Spring Rolls  
With sweet chilli sauce.  
Chicken 9.5  
Vegetable V 8.5
- KHANOM JEEP**  
Steamed Dumplings 10  
Handmade prawn and chicken dumplings with fried garlic and sweet soy sauce.
- CHOOP PANG TOD**  
Tempura  
With sweet chilli sauce.  
King Prawn 11  
Seasonal Vegetables V 8.5

- TACOS** C  
Thai Tacos  
Our signature red curry, soft flour taco creation.  
Chicken 9.5  
Vegetable V 9

- SEE KRONG MOO YANG** C  
Pork Spare Ribs 13  
Marinated with fresh Thai herbs and BBQ sauce served with pineapple.

- TOD MAN KHAO POHD** V  
Sweetcorn Cakes 8.5  
Fried with red curry and kaffir lime leaves. Served with a sweet chilli, peanut, cucumber and vegetable relish.

- MUEK PRIK KLUEA**  
Salt & Pepper Squid 10  
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** C  
Hot and Sour Soup  
With mushroom, lemongrass, galangal, roasted chilli and lime leaves, flavoured with Thai herbs.  
Chicken 10  
King Prawn 11  
Mushroom V V 9
- TOM KHA** C  
Coconut Milk Soup  
With galangal, mushroom, lemongrass, chilli and lime leaves.  
Chicken 10  
King Prawn 11  
Mushroom V V 9

## SALADS

- SOM TUM** C  
Papaya Salad 13  
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** C  
Crispy Duck Salad 15  
With chilli, lime, pomegranate, cucumber spring onion, red onion, tomato, celery and a sriracha sauce.
- PLA GOONG** C  
Zesty Aromatic King Prawn Salad 18  
King prawns, lemongrass, toasted coconut, cashew nuts, red onion, mint and lime leaves, in a roasted chilli dressing.
- YUM NUUA** C  
Weeping Tiger Salad 22  
Sirloin beef ribbons, red onion, celery, tomatoes, mint and cucumber, with a Thai chilli and lime dressing.

## RICE & NOODLES

- KHAO PAD KA PRAO** C  
Thai Basil Fried Rice  
A street food classic! Fried rice with holy basil, topped with a fried egg.  
Chicken 17  
Beef 17  
Belly Pork 18  
King Prawn 18

- UDON PAD KEE MAO TALAY** C  
Seafood Udon Noodles 22  
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 20  
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 17  
Belly Pork 18  
Vegan Chicken V 17

### 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** C  
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 16  
Belly Pork 18  
King Prawn 18  
Tofu V V 15  
Vegan Chicken V 16

## CURRY

Prefer a different protein? Ask your server for options.

- GAENG MASSAMAN** C  
Royal Lamb Massaman 23  
Sous vide lamb, carrot, potatoes, crispy shallots and toasted cashew nuts.
- GAENG PANANG** C  
Beef Panang 20  
Our most creamy curry. Slow-cooked beef brisket, sugar snap peas, chilli and kaffir lime leaves.

- KHAO SOI GAI** C  
Famous Chiang Mai Curry 16  
With breaded chicken, prawn and chicken dumplings, a boiled egg, cucumber relish and crispy noodles.

- GAENG KEOW WAN** C  
Thai Green  
Our signature recipe with courgette, sugar snap peas, Thai basil and chilli.  
Chicken 16  
Vegan Chicken V 16  
Tofu V V 15

- GAENG PED** C  
Thai Red  
Roast Duck 19  
With courgettes, sugar snap peas, Thai basil and chilli.  
Butternut Squash V 14  
With spinach, basil, red chilli and pumpkin seeds.

- GAENG PAH** C  
King Prawn Jungle Curry 20  
Served with pak choi, courgette, shimeji mushrooms, sugar snap peas, broccoli, krachai, peppercorns and Thai basil.

- GAENG HUNG LAY** C  
Slow-Cooked Belly Pork Curry 19  
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.

- C Slightly spicy
- C Spicy
- C Very spicy
- C Thai spicy

## STIR-FRY

- PAD KA PRAO** C  
Chilli Thai Basil Stir-fry  
A Thai classic! With fresh chilli, garlic, sugar snap peas, onion, peppers and hot Thai basil.  
Chicken 15  
Beef 15  
Belly Pork 16  
King Prawn 17  
Crispy Aubergine V 14

- PAD PRIK TAI DUM**  
Black Pepper Stir-fry  
Stir-fried with garlic, onion, mushrooms, carrot and peppers.  
Chicken 15  
Beef 15

- GAI PAD MET**  
MAMUANG HIMMAPAN C  
Crispy Chicken with Cashew Nuts  
With peppers, onion, mushrooms, carrot and a roasted red chilli sauce.  
Crispy Chicken 19  
Vegan Chicken V 16  
Tofu V V 16

- PAD PREW WAAN GAI**  
Sweet & Sour with Dragon Fruit  
With peppers, onions, tomatoes and pineapple, topped with pomegranate seeds and spring onions.  
Crispy Chicken 18  
Vegan Chicken V 16  
Tofu V V 16

- KHUA KLING** C  
Spicy Southern Stir-Fry  
With lemongrass, galangal, lime leaves, garlic, peppercorns and krachai.  
Chicken 17  
Belly Pork 21  
Seafood 21

- PLA SAM ROD** C  
Crispy Tamarind Seabass 23  
Sea bass fillets with pak choi and broccoli in a tamarind, chilli and palm sugar sauce.

- GOONG PRIK KLUEA**  
Salt and Pepper King Prawns 24  
Sautéed with garlic, peppers, onions, chillies, crispy onions and spring onion served on a bed of crispy glass noodles.

## GRILL

- SUEA RONG HAI** C  
Weeping Tiger Sirloin Steak 26  
Served sliced and sizzling, with vegetables and black pepper sauce.

- PLA YANG** C  
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 22  
With fried shallots, cashew nuts, dried chilli, crispy noodles and vegetables.

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

## SIDES

- KHAO SUAY** V  
Jasmine Rice 4.5

- KHAO PAD KHAJ** V  
Egg Fried Rice 5

- KHAO NEOW** V  
Sticky Rice 5

- KHAO MA PRAO** V  
Coconut Rice 5

- BA MEE** V  
Egg Noodles 5.5

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

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

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

- MANGO & CUCUMBER SALAD** V V 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.