



A TASTE OF THAILAND

Thai food tastes best when you share as a table. For the full Chaophraya experience, browse our delicious set menus on the reverse side.

- 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
With tamarind chilli sauce.
- HOR MOK PLA**
Thai Fish Cakes 10
With a coconut milk drizzle, shredded lime leaves and fresh chilli.
- 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 11
Seasonal Vegetables 8.5

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

- SEE KRONG MOO YANG**
Pork Spare Ribs 13
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 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**
Hot and Sour Soup
With mushrooms, lemongrass, galangal, roasted chilli and lime leaves, flavoured with Thai herbs.
Chicken 10
King Prawn 11
Mushroom 9
- TOM KHA**
Coconut Milk Soup
With galangal, mushrooms, lemongrass, chilli and lime leaves.
Chicken 10
King Prawn 11
Mushroom 9

SALADS

- SOM TUM**
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**
Crispy Duck Salad 15
With chilli, lime, pomegranate, cucumber spring onion, red onion, tomato, celery and a sriracha sauce.
- PLA GOONG**
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**
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**
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**
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 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**
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 18
King Prawn 18
Tofu 15
Vegan Chicken 16

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 20
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 16
Tofu 15

- GAENG PED**
Thai Red
Roast Duck 19
With courgettes, sugar snap peas, Thai basil and chilli.
Butternut Squash 15
With spinach, basil, red chilli, and pumpkin seeds.

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

- GAENG HUNG LAY**
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.

- 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 onion.
Crispy Chicken 19
Vegan Chicken 16
Tofu 16

- KHUA KLING**
Spicy Southern Stir-Fry
With lemongrass, galangal, lime leaves, garlic, peppercorns and krachai.
Chicken 17
Belly Pork 21
Seafood 24

- PLA SAM ROD**
Crispy Tamarind Seabass 23
Seabass 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 a 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 KHAI**
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 onion.

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 🍲 🌱 🌱

Butternut Squash Thai Red Curry
With 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.