



THAI DINING

CHAOPHRAYA

noun: chow-pry-ä

A river in Thailand formed by the confluence of the Nan and Ping Rivers; flows southward past Bangkok and empties into the Gulf of Thailand.



LOYALTY

Log into our Wi-Fi
for treats and rewards



WELCOME TO CHAOPHRAYA

Our team regularly travel to Thailand to source ingredients and to get inspiration for new dishes.

Thai cuisine is colourful and diverse and this menu, we believe, includes something for everyone. We have identified our own personal favourites with a little heart - these dishes are 'Aroi Mak Mak' (that means delicious in Thai)!

Please ask your server if you have any questions about any of our dishes and they will be delighted to help you.

We hope you enjoy your visit.
Khob Khun Ka

Team Chaophraya



The four essential flavours of Thai Cuisine

Every Thai dish incorporates at least two of the below flavours— sometimes all four. One flavour may be more dominant, but the others will be there too. That is what makes Thai food so interesting. It is all about achieving the perfect balance between four key styles of ingredients.

Salty
Fish Sauce, Shrimp Paste

Sour
Lime, Tamarind

Sweet
Palm Sugar, Fruits

Spice
Chillies, Pepper

SHARING PLATTERS

Ideal for two or more to share to get the taste of Thailand and try a few different dishes.
Price per person, minimum two people.

Chaophraya Platter 9.95 🌿❤️

Our Classic Starter Selection. Thai chicken tacos, traditional Thai fish cakes, chicken spring rolls, tempura prawns and spicy duck salad.

Vegetarian Platter (V) 8.95

Sweetcorn cakes, spring rolls, red curry battered vegetables and Thai vegetable tacos.

STARTERS

Yaowarat Dumplings 8.95

Khanom Jeep Ruam

A selection of pork, prawn and beef dumplings steamed and served with fried garlic and sweet soy sauce.

Sweetcorn Cakes 6.95

Tord Man Khao Pohd

Traditional style sweetcorn cakes, deep-fried with red curry and kaffir lime leaf served with sweet chilli sauce.

Chicken Satay 7.95

Satay Gai

Our classic dish of chicken bamboo skewers, charcoal grilled and served with peanut sauce and Thai sweet relish.

Thai Tacos ❤️

Choose from Chicken 8.45 | Vegetable (V) 5.95

Taco Gai

Tacos the Chaophraya way. Pan seared rice flour taco, red curry & coconut milk.

Spring Rolls

Choose from Chicken 7.45 | Vegetable (V) 6.45

Por Pia

Hand-rolled crispy spring rolls filled with carrot, cabbage, Chinese mushroom and vermicelli with sweet chilli sauce.

Pandan Chicken 8.00 ❤️

Tender chicken marinated and fried in fresh Thai spices with a sweet and soft aroma. Wrapped in pandan leaves and served with a choice of siracha or sweet chilli dipping sauce.

Thai Fish Cakes 7.95

Tord Man Pla 🌿

Traditional style spicy fish cakes blended with our special recipe of green beans, lime leaves and red curry served with a sweet chilli sauce with crushed peanuts.

Prawn Tempura 8.45 ❤️

Vegetarian option available (V) 6.95

Goong Choop Pang Tod

Prawns in a light batter with a sweet chilli sauce.

Grilled Pork Skewers 7.45

Moo Ping

Famous on the streets of Thailand. Pork is marinated with coconut milk, coriander, garlic, palm sugar, honey and oyster sauce. Aroy jing jing (delicious, trust us!)

SOUP

Tom Yum 🌿🌿

Choose from Prawn 8.95 | Chicken 7.95 | Mushroom 6.95

A distinctive hot and sour soup with lemongrass, galangal, roasted chillies and lime leaves flavoured with Thai herbs.

Tom Kha 🌿

Choose from Prawn 8.95 | Chicken 7.95 | Mushroom 6.95

An aromatic Thai soup with galangal, lemongrass, chillies, coconut milk and kaffir lime leaves.

SALAD

Papaya 8.95

Som Tam 🌿🌿🌿

Vegetarian option available (V) 7.95

Shredded papaya, dried shrimps, carrots, cherry tomatoes and fine beans pounded with a pestle and mortar with lime, garlic, fish sauce, peanuts, chillies and palm sugar. Served with a sticky rice parcel.

Spicy Duck 10.95

Yam Ped Grob 🌿🌿

Roasted duck strips tossed in a chilli and lime dressing with pomegranates, spring onions, red onions, tomatoes, celery and Sriracha sauce.

LIKE YOUR DISH SPICY?

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



Slightly spicy
More spicy
Spiciest

❤️ Our favourite dishes

NOODLE & RICE

Pad Thai ♥

Thai rice noodles, roast peanuts, vegetables and egg in a sweet tamarind sauce. Served with crushed chillies and lime.

Choose from

Prawn 11.⁹⁵
Chicken 10.⁹⁵
Tofu (V) 9.⁹⁵

Seafood Udon Noodles 13.⁹⁵

Pad Kee Mao Sin Hiy Talay

Served with prawn, mussels, scallop and squid with green beans, onions, chillies, mushrooms and hot basil.

King Prawn Pineapple Fried Rice 12.⁴⁵

Khao Pad Goong Sappglod

King prawns in a turmeric fried rice with cashew nuts, crispy shallots and fresh coriander.

CURRY

Royal Lamb Massaman 14.⁹⁵ ♥

Gaeag Massaman

Sous Vide lamb, sweet carrot and potato served in a fresh and luxurious Massaman sauce, finished with crispy shallots and roast cashew nuts.

Beef Panang 13.⁹⁵

Gaeng Panang

Slow cooked beef simmered in a creamy panang sauce with green beans, chillies. Finished with kaffir lime leaves.

Kao Soi Gai 12.⁹⁵

Bread crumbed chicken in a curried noodle soup and served with crispy noodles, dumplings, boiled egg, pickled mustard greens & cucumber relish. A popular dish from Chiang Mai in Northern Thailand.

Thai Green

Gaeng Ke-ow Wan

Courgette and fine beans simmered in our own recipe Thai green curry sauce, finished with sweet basil and chillies.

Thai Red

Gaeng Ped

Our classic red curry made from dried red chillies blended with coconut milk, bamboo shoots and basil.

Choose from

Chicken 12.⁹⁵
Beef 12.⁹⁵
Prawn 13.⁹⁵
Vegetable (V) 10.⁹⁵

GRILL

Weeping Tiger

Sirloin Steak 20.⁹⁵ ♥

Suea Rong Hai

21-day dry-aged sirloin steak served sliced on a sizzling platter with seasonal vegetables and black pepper sauce.

Grilled Sea Bass 17.⁴⁵

Pla Yang

Seabass fillets wrapped in banana leaf, grilled with chilli and lime dressing with crushed peanuts, vermicelli noodles and a salad of raw vegetables with homemade chilli dressing.

Duck Tamarind 15.⁹⁵

Tofu (V) option available 9.⁹⁵

Ped Yang Sauce Makam

Roast duck in palm sugar and tamarind sauce topped with fried shallots, cashews and dried chillies. Served with seasonal vegetables.

STIR FRY

Chicken with Cashew Nuts 12.⁹⁵ ♥

Tofu option available 10.⁹⁵ (V)

Gai Pad Met Mamuang Himmaphan

Crispy chicken, crunchy cashew nuts, lightly cooked bell peppers, onions and mushrooms in a roasted red chilli sauce.

Black Pepper Sauce

Choose from Chicken 11.⁹⁵ Beef 12.⁹⁵

Pad Pik Tai Dum

Stir-fried beef rump or chicken with black pepper sauce, garlic, onions and bell peppers.

Belly Pork with red curry paste 11.⁹⁵

Tofu option available 10.⁹⁵ (V)

Phat Phet

Pork belly stir-fried with fine beans, wild ginger, lime leaf, green peppercorns and fresh red curry paste.

Crispy Pork Belly with Thai Basil 12.⁹⁵

Moo Grob Pad Gra Prao

Pork belly, sugar snap peas and peppers mixed with fresh chillies, garlic and hot basil leaves.

Sweet & Sour with Dragon Fruit

Choose from Chicken 12.⁹⁵

Tofu option available £10.⁹⁵ (V)

Pad Prew Waan

Sweet and sour sauce served with pomegranates, peppers, pineapple, tomatoes, onions and Thai dragon fruit.

ADD A SIDE

Jasmine Rice 3.⁴⁵

Khao Suay

Coconut rice 3.⁹⁵

Khao Ma Prao

Steamed Noodles 3.⁹⁵

Sen Mee Luak

Served with fried garlic

Stir-fried seasonal vegetables 4.⁴⁵

Egg Fried Rice 3.⁹⁵

Khao Pad Kha

Sticky Rice 3.⁴⁵

Khao Neow

MAINS

SET MENUS

Can't decide what to have?

We have put together some set tasting menus for you. In Thailand we eat 'family style' which is where everyone shares all the dishes. Our set tasting menus are designed with this same principle in mind and this way you will get to try more dishes and different flavours. In these menus we have put together a range of traditional favourites and some classic dishes with a little bit of a twist.

Price per person, minimum two people

Set Menu CHAOPHRAYA £32

Price per person, minimum two people

Chaophraya Platter

Our Classic Starter Selection. Thai chicken tacos, traditional Thai fish cakes, chicken spring rolls, tempura prawns and spicy duck salad.

Thai Green Chicken Curry

Gaeng Ke-ow Wan 🌶️🌶️

Chicken breast, courgette and fine beans simmered in our own recipe Thai green curry sauce, finished with sweet basil and chillies.

Beef in Black Pepper Sauce

Pad Prik Tai Dum

Stir-fried beef rump with black pepper sauce, garlic, onions and bell peppers.

Belly Pork with Red Curry Paste

Phat Phet 🌶️🌶️

Pork belly stir-fried with fine beans, wild ginger, lime leaf, green peppercorns and fresh red curry paste.

Steamed Jasmine Rice

Set Menu ATCHARA £42

Price per person, minimum two people

Chaophraya Platter

Our Classic Starter Selection. Thai chicken tacos, traditional Thai fish cakes, chicken spring rolls, tempura prawns and spicy duck salad.

Royal Lamb Massaman

Gaeng Massaman 🌶️

Sous Vide lamb, sweet carrot and potato served in a fresh and luxurious Massaman sauce, finished with crispy shallots and roast cashew nuts.

Chicken with Cashew Nuts

Gai Pad Met Mamuang Himmaphan 🌶️

Crispy chicken, crunchy cashew nuts, light cooked bell peppers, onions and mushrooms in a roasted red chilli sauce.

Beef in Black Pepper Sauce

Pad Prik Tai Dum

Stir-fried Beef Rump with black pepper sauce, garlic, onions and bell peppers.

Prawn Pad Thai

Stir-fried Prawns, Thai rice noodles, roast peanuts, vegetables and egg in a sweet tamarind sauce. Served with crushed chillies and lime.

Egg Fried Rice

Stir-Fried Seasonal Vegetables

Dessert served as individual portion

**Clementine Tart with
Vanilla Ice Cream
or
Mango Sticky Rice**

Set Menu VEGETARIAN (V) £28

Price per person, minimum two people

Ted Sakarn Jay Platter

Sweetcorn cakes, spring rolls, red curry battered vegetables and Thai vegetable tacos

Thai Green Tofu Curry

Gaeng Ke-ow Wan 🌶️🌶️

Tofu, courgette and fine beans simmered in our own recipe Thai green curry sauce, finished with sweet basil and chillies.

Sweet & Sour with Dragon Fruit

Pad Prew Waan

Crispy tofu stir-fried with sweet and sour sauce served with pomegranate seeds, peppers, pineapple, tomatoes, onions and dragon fruit.

Vegetable Tamarind

Pad Yang Sauce Makam

Vegetables in a palm sugar and tamarind sauce topped with fried shallot, cashew nuts and dried chilli. Served with seasonal vegetables.

Pad Thai

The national dish of Thailand. Kim's own famous recipe of Thai rice noodles, stir-fried with egg, vegetables and tamarind sauce.

Steamed Jasmine Rice