



VENTURE TO THE LAND OF SMILES

CELEBRATORY TASTING MENUS

THAI DINING

CHAOPHRAYA

noun: chow-pry-ä

VENTURE TO THE LAND OF SMILES

Celebratory tasting menus

สวัสดี
SAWASDEE



CELEBRATORY TASTING MENUS

In Thailand we eat 'family style', with a banquet of dishes for everyone to enjoy. Our set tasting menus are designed with this same principle in mind - 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

FROM THE HEART OW JAI SAI £35

Chaophraya Platter

Our classic starter selection. Thai chicken tacos, chicken satay, tempura prawns, spicy duck salad, and chicken spring rolls.

Thai Green Chicken Curry

Gaeng Ke-ow Wan 

Chicken breast, courgette and fine beans simmered in our own Thai green curry sauce recipe, 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

Dessert served as individual portion

Mango & Passionfruit Slice
or
Choice of Ice Cream

TOGETHERNESS SAMAKEE £45

Chaophraya Platter

Our classic starter selection. Thai chicken tacos, chicken satay, tempura prawns, spicy duck salad, and chicken spring rolls.

Royal Lamb Massaman


Gaeng Massaman 

Slow cooked lamb, sweet carrot and potato served in a fresh and luxurious massaman sauce, finished with crispy shallots and roast cashew nuts.

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.

Chicken with Cashew Nuts

Gai Pad Met Mamuang Himmapan 

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.

Egg Fried Rice

Stir-Fried Seasonal Vegetables

Dessert served as individual portion

Clementine Tart with
Vanilla Ice Cream
or
Chocolate Fondant
or
Choice of Ice Cream

VEGETARIAN TED SAKARN JAY* (V) £30

Ted Sakarn Jay Platter

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

Thai Green Tofu Curry

Gaeng Ke-ow Wan Tao Hu 

Tofu, courgette and fine beans simmered in our own Thai curry sauce recipe, 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

Pak Yang Sauce Makam

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

Pad Thai

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

Steamed Jasmine Rice

Dessert served as individual portion

Mango Sticky Rice
or
Choice of Ice Cream

* Vegan option available, please inform your server. | All of our dishes are prepared in a kitchen where nuts, gluten and all other allergens are present, therefore we cannot guarantee that any dish is completely free from allergens due to the risk of cross contamination. Detailed allergen information is available upon request and on our website. If you have a food allergy, intolerance or sensitivity please ensure you inform your server before placing your order. Please note we add an optional 10% service charge for parties of eight or more. We believe in fair reward, all service charges and tips are split between team members.