

## CELEBRATORY SET MENUS

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




They have been lovingly curated to showcase our most loved dishes, and for those of you who would like to experience our personal favourite flavours from the beating heart of Thailand.

PRICE PER PERSON,  
MINIMUM TWO PEOPLE

### LIKE YOUR DISH SPICY?

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

-  Slightly spicy
-  Spicy
-  Thai spicy

-  Our favourites
-  Suitable for vegetarians
-  Vegan option available, ask for details

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.

## YOM

£35 pp

### CHAOPHRAYA

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

### GAENG MASSAMAN

*Royal Lamb Massaman*  
Slow-cooked lamb, carrot, potatoes, massaman sauce, crispy shallots and toasted cashew nuts.

### GAI PAD MET MAMUANG HIMMAPAN

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

### GAENG PED YANG

*Roast Duck Thai Red*  
Our classic sauce with pineapple, cherry tomatoes, grapes, strawberries, lychee and Thai basil.

### STEAMED JASMINE RICE

## ATCHARA

£45 pp

### CHAOPHRAYA

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

### MOO OB NAMPEUNG *Honey Roast Pork Tenderloin*

Sliced marinated roast pork and pak choi in a sweet soy sauce.

### SEE KRONG NUA

*Panang Beef Rib*  
Slow-cooked beef rib in a creamy Panang sauce with lime leaves and chilli.


**GAI GOLEK**  
*Southern Style Satay Chicken*  
Charcoal grilled giant chicken skewers, in a peanut satay sauce.

**GOONG PRIK KLUA**  
*Jumbo Butterfly Salt and Pepper Prawns*  
Jumbo salt and pepper butterfly prawns, seasoned with salt and pepper. Stir-fried with onions, peppers and chillies topped with crispy shallots.

**KHAO HOR BAI BUA**  
*Lotus Rice with BBQ Pork*  
A special fried rice with marinated roast pork, lotus seeds, spring onion, mushroom and soy sauce, wrapped in a crispy lotus leaf.

## PHUKET JAY

£30 pp

**TED SAKARN JAY **  
Sweetcorn cakes, spring rolls, tempura vegetables, Thai vegetable tacos and summer rolls.

**PAD THAI  **  
*Vegetable and Tofu Pad Thai*  
Thai rice noodles, vegetables and egg, in a sweet tamarind sauce. Served with crushed peanuts, chillies and lime.

**GAENG PED PHAK TONG**  
       
*Pumpkin Thai Red*  
Thai pumpkin, spinach and sweet Thai basil.

**MA KUER  
PAD GRA PRAO  **  
*Chilli and Garlic Aubergine*  
Aubergine stir-fried with fresh chilli, garlic and Thai basil.

### STEAMED JASMINE RICE

THAI DINING

# CHAOPHRAYA

noun: *chow-pry-ä*