



## 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
- ★ New dish

## NIBBLES

- KHAO KRIAB TOD** 4.5  
*Thai Prawn Crackers*  
With a sweet chilli dip, perfect for two.
- KHAO KRIAB TOD** 4.5 ✔  
*Vegan Thai "Prawn" Crackers*  
With a sweet chilli dip, perfect for two.

## 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** 12.5 ✔ ✔  
Sweetcorn cakes, vegetable spring rolls, tempura vegetables, Thai vegetable tacos and papaya salad.

- ★ WHITE LOTUS** 17 ☐ ☐ ☐  
A premium platter featuring a selection of our delicious starters. Papaya salad, king scallop black pudding, steamed dumplings, salt and pepper squid and king prawn satay.

## SMALL PLATES

- SATAY**  
*Satay Chaophraya Style*  
With peanut sauce and sweet Thai relish.  
*Chicken* 9.5  
*King Prawn* ★ 15
- POH PIA**  
*Spring Rolls*  
With sweet chilli sauce.  
*Chicken* 9.5  
*Vegetable* ✔ 9.5
- 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* 12  
*Seasonal Vegetables* ✔ 8.5
- TACOS** ☐ ✔  
*Thai Tacos*  
Our signature red curry, soft flour taco creation.  
*Chicken* 9.5  
*Vegetable* ✔ 9

- SEE KRONG MOO YANG** ☐ 13.5  
*Pork Spare Ribs*  
Marinated with fresh Thai herbs and BBQ sauce, served with pineapple.

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

- MUEK PRIK KLUEA** 11  
*Salt & Pepper Squid*  
With sweet chilli sauce.

- MOO GROB** 11  
*Crispy Belly Pork*  
With sweet soy sauce.

- HOY SHELL YANG** 15.5 ☐  
*King Scallop Black Pudding*  
On a bed of Scottish black pudding, with a mango and chilli dressing.

## SALADS

- SOM TUM** 15.8 ☐ ✔  
*Papaya Salad*  
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** 16.8 ☐  
*Crispy Duck Salad*  
With chilli, lime, pomegranate, cucumber spring onion, red onion, tomato, celery and a sriracha sauce.
- PLA GOONG** 18.9 ☐  
*Zesty Aromatic King Prawn Salad*  
King prawns, lemongrass, toasted coconut, cashew nuts, red onion, mint and lime leaves, in a roasted chilli dressing.
- YUM NUEA** 24 ☐ ✔  
*Weeping Tiger Salad*  
Sirloin beef ribbons, red onion, celery, tomatoes, mint and cucumber, with a Thai chilli and lime dressing.

## THAI SOUPS

- TOM YUM** ☐ ☐  
*Hot and Sour Soup*  
With mushroom, lemongrass, galangal, roasted chilli and lime leaves, flavoured with Thai herbs.  
*Chicken* 10.5  
*King Prawn* 11.6  
*Mushroom* ✔ ✔ 9.5
- TOM KHA** ☐  
*Coconut Milk Soup*  
With galangal, mushroom, lemongrass, chilli and lime leaves.  
*Chicken* 10.5  
*King Prawn* 11.6  
*Mushroom* ✔ ✔ 9.5

## 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* 17.5  
*Beef* 17.5  
*Belly Pork* 18.5  
*King Prawn* 18.5

- UDON PAD KEE MAO TALAY** ☐ ☐ ☐ 24  
*Seafood Udon Noodles*  
With king prawns, squid, mussels, scallops, sugar snap peas, carrot, peppers, onion, garlic, chilli, peppercorns, basil and krachai.

- KHAO PAD SAPPAROD** 21.5  
*King Prawn Pineapple Fried Rice*  
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* 17.5  
*Belly Pork* 18.5  
*Vegan Chicken* ✔ 17.5

### 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* 16.9  
*Belly Pork* 18.7  
*King Prawn* 18.7  
*Tofu* ✔ ✔ 16.5  
*Vegan Chicken* ✔ 16.5

## 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** ☐ ☐ 23  
*Beef Panang*  
Our most creamy curry. Slow-cooked beef brisket, sugar snap peas, chilli and kaffir lime leaves.

- KHAO SOI GAI** ☐ ☐ 16.5  
*Famous Chiang Mai Curry*  
With breaded chicken, prawn and chicken dumplings, a boiled egg, vegetable relish and crispy noodles.

- KHAO SOI NUEA** ☐ 19  
*Beef Curry Noodles*  
A rich and aromatic Northern Thai coconut curry noodle dish, featuring tender braised slow-cooked beef. Served with egg noodles, wontons, crispy fried shallots, vegetable relish and a squeeze of fresh lime.

- GAENG KEOW WAN** ☐ ☐ ☐  
*Thai Green*  
Our signature recipe with courgette, sugar snap peas, Thai basil and chilli.  
*Chicken* 17.4  
*Vegan Chicken* ✔ 16.9  
*Tofu* ✔ ✔ 16.9

- GAENG PED** ☐ ☐ ☐  
*Thai Red*  
*Roast Duck* 20.5  
With courgettes, sugar snap peas, Thai basil and chilli.  
*Butternut Squash* ✔ 16.5  
With spinach, basil, red chilli and pumpkin seeds.

- GAENG HUNG LAY** ☐  
Authentic northern Thai curry sauce with pickled garlic, wok toasted peanuts, tamarind, red onion and ginger.  
*Slow-Cooked Belly Pork* 21.5  
*Sous Vide Beef* ★ 23

### 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* 16.9  
*Beef* 16.9  
*Belly Pork* 17.7  
*King Prawn* 18.7  
*Crispy Aubergine* ✔ 15.9

- PAD PRIK TAI DUM**  
*Black Pepper Stir-fry*  
Stir-fried with garlic, onion, mushrooms, carrot and peppers.  
*Chicken* 16.9  
*Beef* 16.9

- GAI PAD MET**  
**MAMUANG HIMMAPAN** ☐ ☐  
*Crispy Chicken with Cashew Nuts*  
With peppers, onion, mushrooms, carrot and a roasted red chilli sauce.  
*Crispy Chicken* 19.8  
*Vegan Chicken* ✔ 16.9  
*Tofu* ✔ ✔ 16.9

- PAD PREW WAAN GAI**  
*Sweet & Sour with Dragon Fruit*  
With peppers, onions, tomatoes and pineapple, topped with pomegranate seeds and spring onion.  
*Crispy Chicken* 19.8  
*Vegan Chicken* ✔ 16.9  
*Tofu* ✔ ✔ 16.9

- KHUA KLING** ☐ ☐ ☐ ☐  
*Spicy Southern Stir-Fry*  
With lemongrass, galangal, lime leaves, garlic, peppercorns and krachai.  
*Chicken* 17.7  
*Beef* 17.7

- MOO GROB PAD PRIK KHING** ☐ ☐ ☐ 16.5 ★  
*Crispy Pork Stir-Fried*  
Crispy pork belly, stir-fried with red curry paste, sugar snap peas, red chilli and lime leaves.

- PLA SAM ROD** ☐ 25  
*Crispy Tamarind Seabass*  
Seabass fillets with pak choi and broccoli in a tamarind, chilli and palm sugar sauce.

- GOONG PRIK KLUEA** 25  
*Salt and Pepper King Prawns*  
Sautéed with garlic, peppers, onions, chillies, crispy onions and spring onion, served on a bed of crispy glass noodles.

## GRILL

- SUEA RONG HAI** ☐ 28  
*Weeping Tiger Sirloin Steak*  
Sirloin steak served sliced and sizzling, with vegetables and black pepper sauce.

- PLA YANG** ☐ 27  
*Grilled Sea Bass*  
Wrapped in a banana leaf with fragrant Thai herbs. Served with grilled aubergine and a chilli and lime dressing.

- PED YANG SAUCE MA-KHAM** 24  
*Tamarind Roast Duck*  
With fried shallots, cashew nuts, dried chilli, crispy noodles and vegetables.

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

## SIDES

- KHAO SUAY** ✔ 4.5  
*Jasmine Rice*

- KHAO PAD KHAI** ✔ 5.5  
*Egg Fried Rice*

- KHAO NEOW** ✔ ✔ 5.5  
*Sticky Rice*

- KHAO MA PRAO** ✔ ✔ 5.5  
*Coconut Rice*

- BA MEE** ✔ 5.5  
*Egg Noodles*

- FIVE SPICE FRIES** ✔ ✔ 6.75  
Stir-fried with onions and peppers. Served with sriracha sauce.  
*Loaded with red curry chicken* + 1

- FRIES** ★ 6.5  
With Sriracha mayonnaise

- TENDERSTEM BROCCOLI** ✔ 6  
With fried garlic and oyster sauce.

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

- THAI ROTI** ★ 3

*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

£50 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.

### UNLIMITED STEAMED JASMINE RICE AND PRAWN CRACKERS

### CHOCOLATE FONDANT

Melt-in-the-middle fondant from the Loire Valley. Served with vanilla ice cream.

## PING

£55 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.

### UNLIMITED STEAMED JASMINE RICE AND PRAWN CRACKERS

### MANGO STICKY RICE 🌱

Succulent mango served with a sweet sticky rice.

## WANG

£60 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.

### UNLIMITED STEAMED JASMINE RICE AND PRAWN CRACKERS

### COCONUT CRÈME BRÛLÉE

Classic set coconut and vanilla custard with a caramelised sugar crust and raspberries.

## NAN

£48 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.

### UNLIMITED STEAMED JASMINE RICE AND PRAWN CRACKERS

### MANGO STICKY RICE 🌱

Succulent mango served with a sweet sticky rice.