

FESTIVE

£58 PER PERSON

Unlimited prawn crackers

CHAOPHRAYA

Our Classic Starter Selection

Thai chicken tacos, chicken satay, chicken spring rolls, tempura king prawns and spicy crispy duck salad.

PANANG NUEA YANG

Panang Weeping Tiger

Sirloin steak served sliced with rich Panang curry sauce, shredded chilli and lime leaf.

PED YANG SAUCE SOM

Roast Duck

with Cinnamon & Orange Sauce
Fresh orange juice and pulp, palm sugar, cinnamon and star anise.

MOO GROB KUA PRIK KLUEA

Crispy Chilli Garlic Pork Belly

Crispy pork belly tossed with chilli, crispy shallots, crispy garlic and spring onion.

CHOOSE 2 OF THE FOLLOWING:

Jasmine Rice | Egg Fried Rice
Sticky Rice | Coconut Rice
Egg Noodles | Five Spice Fries
Fries | Tenderstem Broccoli
Pak Choi | Thai Roti

OR CHOOSE FROM OUR
EXCLUSIVE FESTIVE SIDES:

Sweet Chilli Maple Glazed
Pigs in Blankets | Chicken & Prawn
Wontons in Tom Yum Sauce

WHITE CHOCOLATE BOMBE

White chocolate sphere filled with a dark chocolate mousse, white chocolate ice cream and served with a hot salted caramel sauce.

FESTIVE

£50 PER PERSON

Unlimited vegan “prawn” crackers

TED SAKARN JAY

Sweetcorn cakes, vegetable spring rolls, tempura vegetables, Thai vegetable tacos and papaya salad.

CHOOSE 3 OF THE FOLLOWING:

PAD MET MAMUANG

HIMMAPAN

Crispy Vegan Chicken with Cashew Nuts
Peppers, onion, mushrooms, carrot and a roasted red chilli sauce.

GAENG KEOW WAN

Vegan Green Curry

Tofu with Butternut Squash
Curry tofu with butternut squash, spinach & mushrooms.

UDON PAD KEE MAO

Spicy Udon Noodles with Vegan Chicken
Spicy udon noodles with vegan chicken & vegetables.

LAAB HED GROB

Thai-Spiced Battered Mushroom Salad
Plant-based twist on the traditional North-eastern Thai laab offers a bold balance of textures and flavours.

PAD MEE SUA

Vegan Stir-Fried Egg Noodles
A Thai take on Singapore noodles!
Beansprouts, spring onion and carrots.
Choose from: Tofu or Vegan Chicken

CHOOSE 2 OF THE FOLLOWING:

Jasmine Rice | Sticky Rice
Coconut Rice | Vegan Egg Noodles
Pak Choi | Tenderstem Broccoli
Roti with Massaman Sauce
Stir-Fried Mixed Vegetables
Fries | Five Spice Fries
(loaded with red curry veg +£1)

CINNAMON BANANA FRITTERS

Cinnamon banana fritters with coconut ice cream and mixed berry compote.

YOM

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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

£55 PER PERSON

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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

£60 PER PERSON

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CHAOPHRAYA

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PAD PREW WAAN GAI

Sweet & Sour Crispy Chicken with Dragon Fruit

With peppers, onion, tomatoes and pineapple, topped with pomegranate seeds and spring onions.

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

£48 PER PERSON

Unlimited vegan “prawn” crackers

TED SAKARN JAY

Our Vegetarian Starter Selection
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
- Vegan Chicken

GAENG PED PHAK TONG

NAM TAO

Thai Red Curry

Butternut squash, 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.