



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



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



ALL CELEBRATORY TASTING MENUS INCLUDE

POACHED PEAR GIN FIZZ

Beefeater Gin, Xanté Pear Cognac, Cherry and Poached Pear Syrup*

FROM THE HEART
OW JAI SAI
£35

Chaophraya Platter

Our Classic Starter Selection. Thai chicken tacos, chicken satay, 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 Pik 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

**Salted Caramel or
Vanilla Pod Ice Cream**

TOGETHERNESS
SAMAKEE
£45

Chaophraya Platter

Our Classic Starter Selection. Thai chicken tacos, chicken satay, 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.

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 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 Pik 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

Rum & Raisin Pudding

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 🌿🌿

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. 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

**Vegan Chocolate or
Vanilla Ice Cream**

or

Mango Sticky Rice

*If Government guidelines restrict the consumption of alcohol, a mocktail will be served. A delicious mocktail substitute is available upon request.