



A TASTE OF THAILAND

Welcome to Thailand. We're incredibly proud of our Thai heritage and family culture that we have created within our restaurant. This menu, designed by our founder Kim and our talented chefs, delivers a true taste of Thailand with its colourful and diverse variety of recipes from the North of Thailand through to the South.

We're sure you're going to fall in love with our Thai cuisine just as much as we have. If you have any questions at all, our team are very happy to help. We sincerely hope you enjoy. *ทานให้อร่อย*

For the full Chaophraya experience, we recommend our delicious set menus, these can be found on the reverse.

SHARING PLATTERS

Priced per person, minimum two people.

CHAOPHRAYA ^C 12

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

TED SAKARN JAY ^V 11

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

NIBBLES

KHAO KRIAB TOD 3.5
Thai Prawn Crackers
With a sweet chilli dip, perfect for two.

STARTERS

SATAY GAI 9.5
Chicken Satay Chaophraya Style
With peanut sauce and sweet Thai relish.

MOO PING 10
Grilled Pork Skewers
With tamarind chilli sauce.

TOD MAN PLA ^V 9.5
Fish Cakes
With a sweet chilli, peanut, cucumber and vegetable relish.

POH PIA GAI 9.5
Chicken Spring Rolls
With sweet chilli sauce.

KHANOM JEEP 10
Steamed Dumplings
Handmade prawn and chicken dumplings with fried garlic and sweet soy sauce.

GOONG CHOOP PANG TOD 10
Prawn Tempura
With sweet chilli sauce.

TACO GAI ^V ^C 9.5
Chicken Thai Tacos
Our signature creation. Red curry and coconut milk chicken, served on soft rice flour tacos topped with crispy shallots.

SEE KRONG MOO YANG 11
Pork Spare Ribs
Marinated and grilled with fresh Thai herbs and barbecue sauce, served with pineapple.

CURRY

Ask your server for available changes / upgrades.

GAENG MASSAMAN ^V 23
Royal Lamb Massaman
Sous vide lamb, carrot, potatoes, crispy shallots and toasted cashew nuts.

GAENG PANANG ^V 19
Beef Panang
Our most creamy curry. Slow-cooked beef, green beans, chilli and kaffir lime leaves.

KAO SOI GAI ^V ^C 16
Breaded Chicken and Noodle Curry
With prawn and chicken dumplings, a boiled egg, cucumber relish and crispy noodles.

GAENG KEOW WAN ^V 16
Chicken Thai Green
Our homemade recipe with courgette, fine beans, sweet Thai basil and chilli.

GAENG PED YANG ^V 18
Roast Duck Thai Red
With bamboo shoots, courgettes and Thai basil.

GAENG PAH ^V 19
Prawn Jungle Curry
Served with bamboo shoots, pak choi, courgette, button mushrooms, fine beans, broccoli, krachai, peppercorns and Thai basil.

THAI SOUPS

Fresh and fragrant.

TOM YUM ^V
Hot and Sour Soup
With mushroom, lemongrass, galangal, roasted chilli and lime leaves, flavoured with Thai herbs and evaporated milk.

TOM KHA ^V ^V
Coconut Milk Soup
With galangal, mushroom, lemongrass, chilli and lime leaves.

Choose from:
Prawn 11
Chicken 9
Mushroom 8

STIR-FRY

PAD KA PRAO ^V
Chilli with Thai Basil
A Thai classic! With fresh chilli, garlic, fine beans, onion, peppers and hot Thai basil.

Choose from:
Chicken 15
Beef 15
Belly Pork 16
Prawn 17

PAD PRIK TAI DUM
Black Pepper Sauce
Stir-fried with garlic, onion, mushroom, carrot and peppers.

Choose from:
Chicken 15
Beef 15

GAI PAD MET 18
MAMUANG HIMMAPAN ^V ^C
Crispy Chicken with Cashew Nuts
With peppers, onion, mushroom, carrot and a roasted red chilli sauce.

PAD PREW WAAN GAI 18
Sweet & Sour Crispy Chicken with Dragon Fruit
With peppers, onions, tomatoes and pineapple topped with pomegranate seeds and spring onions.

PAD PONG KA-REE ^V 18
Aromatic Seafood Stir-Fry
A rich and creamy sauce with scallops, king prawns, squid, and mussels, stir-fried with garlic, onion, celery and peppers.

KHUA KLING ^V 16
Spicy Southern Chicken
With lemongrass, galangal, lime leaves, garlic, peppercorns and krachai.

PLA SAM ROD 18
Crispy Tamarind Seabass
A fillet of sea bass with pak choi and broccoli in a tamarind, chilli and palm sugar sauce.

NOODLES & RICE

PAD THAI ^C
Our staple dish! Thai rice noodles, vegetables and sweet tamarind sauce stir-fried with an egg, served with crushed peanuts, chilli and lime.

Choose from:
Chicken 16
Prawn 17
Belly Pork 15

KHAO PAD KA PRAO ^V ^C
Thai Basil Fried Rice
A street food classic! Thai-style fried rice with holy basil, topped with a fried egg.

Choose from:
Chicken 16
Beef 16
Prawn 17

UDON PAD KEE MAO 19
TALAY ^V
Seafood Udon Noodles
With prawns, squid, mussels, scallops, green beans, carrot, peppers, onion, garlic, chilli, peppercorns, basil and krachai.

KHAO PAD SAPPAROD 18
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.

SALADS

SOM TAM ^V 11
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 ^V 15
Spicy Duck
With chilli, lime, pomegranate, cucumber spring onion, red onion, tomato, celery and a sriracha sauce.

SIDES

KHAO SUAY ^V ^V 4.5
Jasmine Rice

KHAO PAD KHAI ^V 5
Egg Fried Rice

KHAO NEOW ^V ^V 5
Sticky Rice

KHAO MA PRAO ^V 5
Coconut Rice

BA MEE ^V 5.5
Egg Noodles

PAD PAK RUAM ^V ^V 5.5
Stir-fried mixed vegetables with mushroom sauce.

FIVE SPICE FRIES 6.5
Stir fried with salt and pepper, onions and peppers. Served with sriracha sauce.

FROM THE GARDEN

STARTERS

TACO PAK ^V 9
Vegetable Thai Tacos
Vegetables in red curry and coconut milk on soft rice flour tacos with crispy shallots.

POH PIA PAK TOD ^V 8.5
Vegetable Spring Rolls
Hand-rolled with carrot, cabbage, shiitake mushrooms and glass noodles with sweet chilli sauce.

POH PIA SOD ^V 9
Summer Rolls
Fresh rice paper rolled with carrot, cucumber, sweet basil, coriander and mint topped with sweet chilli sauce and crushed peanuts.

TOD MAN KHAO POHD ^V 8.5
Sweetcorn Cakes
Sweetcorn, red curry and kaffir lime leaves fried and served with a sweet chilli, peanut, cucumber and vegetable relish.

MAINS

MA KUER PAD KA PRAO ^V ^V 10
Chilli and Garlic Aubergine
Aubergine stir-fried with fresh chilli, garlic and Thai basil.

SOM TAM ^V 10
Papaya Salad
Shredded papaya and carrot with cherry tomatoes, fine beans, lime, garlic, chilli, palm sugar and peanuts served with a sticky rice parcel.

GAENG PED PHAK TONG 12.5
NAM TAO ^V
Thai Red Curry
Butternut squash, spinach and sweet Thai basil.

PAD PREW WAAN ^V
Sweet & Sour with Dragon Fruit
With peppers, onions, tomatoes and pineapple topped with pomegranate seeds and spring onions.

Choose from: Tofu 12.5 or Vegan Chicken 13.5

PAD SAUCE MAKAM ^V
Tamarind Sauce
With fried shallots, cashew nuts, dried chillies and vegetables, in a palm sugar and tamarind sauce.

Choose from: Tofu 12.5 or Vegan Chicken 13.5

PAD MET MAMUANG
HIMMAPAN ^V
Cashew Nuts
Stir-fried with carrots, bell pepper, onion and mushroom in a roasted red chilli sauce.

Choose from: Tofu 12.5 or Vegan Chicken 13.5

PAD THAI ^V
Our staple dish! Thai rice noodles, vegetables and sweet tamarind sauce, served with crushed peanuts, chilli and lime.

Choose from: Tofu 13.5 or Vegan Chicken 14.5

GAENG KEOW WAN ^V
Thai Green Curry
Our homemade recipe with courgette, fine beans, sweet Thai basil and chilli.

Choose from: Tofu 12.5 or Vegan Chicken 13.5

SPECIALS

SUEA RONG HAI ^C 25
Weeping Tiger Sirloin Steak

With vegetables and black pepper sauce.

PLA YANG ^V 22
Grilled Sea Bass Fillets

Wrapped in banana leaf with fragrant Thai herbs, served with sautéed aubergine and a chilli and lime dressing.

PED YANG SAUCE MAKAM 22
Tamarind Roast Duck

With fried shallots, cashew nuts, dried chilli and vegetables.

SEE KRONG NUA ^V ^C 25
Panang Beef Rib

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

GOONG PRIK KLUEA 24
Salt and Pepper King Prawns

Sautéed with garlic, peppers, onions, chillies, crispy onions and spring onion served on a bed of crispy glass noodles.

^C Our favourites
^V Suitable for vegetarians
^V Vegan option available, ask for details

LIKE YOUR DISH SPICY?

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

^V Slightly spicy
^V Spicy
^V Very spicy
^V Thai spicy

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



CELEBRATORY SET MENUS

We encourage you to enjoy these menus 'family-style', 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.

Priced per person, minimum two people

YOM

£43 pp

CHAOPHRAYA

Our Classic Starter Selection

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, 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.

PED YANG SAUCE MAKAM

Tamarind Roast Duck

With fried shallots, cashew nuts, dried chilli and vegetables.

STEAMED JASMINE RICE

CHOCOLATE DELICE

Velvety chocolate and praline mousse with a dacquoise biscuit base.

ATCHARA

£53 pp

CHAOPHRAYA

Our Classic Starter Selection

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

PAD PREW WAAN GAI

Sweet & Sour Crispy Chicken with Dragon Fruit

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

GAENG PANANG

Beef Panang

Our most mild and creamy curry. Slow-cooked beef, green beans, chilli and kaffir lime leaves.

GOONG PRIK KLUA

Salt and Pepper King Prawns

Sautéed with garlic, peppers, onions, 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.

CHOCOLATE DELICE

Velvety chocolate and praline mousse with a dacquoise biscuit base.

PHUKET JAY

£37 pp

TED SAKARN JAY

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

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

Thai Red Curry

Butternut squash, spinach and sweet Thai basil.

MA KUER PAD KA PRAO

Chilli and Garlic Aubergine

Aubergine stir-fried with fresh chilli, garlic and Thai basil.

STEAMED JASMINE RICE

MANGO SORBET

To finish, we recommend our Flower Garden sharing collection of indulgent desserts.

Mango and sweet sticky rice with a traditional Thai pouring sauce and coconut ice cream, velvety chocolate and praline mousse with a dacquoise biscuit base served with raspberry sorbet and a selection of fresh summer berries.

£10 pp