



# 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 11

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

### TED SAKARN JAY 10.5

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**  
*Chicken Satay Chaophraya Style*  
With peanut sauce and sweet Thai relish.

**MOO PING 10**  
*Grilled Pork Skewers*  
With tamarind chilli sauce.

**TOD MAN PLA 8**  
*Fish Cakes*  
With a sweet chilli, peanut, cucumber and vegetable relish.

**POH PIA GAI 9**  
*Chicken Spring Rolls*  
With sweet chilli sauce.

**KHANOM JEEP 9**  
*Steamed Dumplings*  
Handmade prawn and chicken dumplings with fried garlic and sweet soy sauce.

**GOONG CHOOP PANG TOD 9**  
*Prawn Tempura*  
With sweet chilli sauce.

**TACO GAI 9**  
*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 10**  
*Pork Spare Ribs*  
Marinated and grilled with fresh Thai herbs and barbecue sauce, served with pineapple.

## CURRY

**GAENG MASSAMAN 21**  
*Royal Lamb Massaman*  
Sous vide lamb, carrot, potatoes, crispy shallots and toasted cashew nuts.

**GAENG PANANG 16**  
*Beef Panang*  
Our most creamy curry. Slow-cooked beef, green beans, chilli and kaffir lime leaves.

**KAO SOI GAI 14**  
*Breaded Chicken and Noodle Curry*  
With prawn and chicken dumplings, a boiled egg, cucumber relish and crispy noodles.

**GAENG KEOW WAN 15**  
*Chicken Thai Green*  
Our homemade recipe with courgette, fine beans, sweet Thai basil and chilli.

**GAENG PED YANG 16**  
*Roast Duck Thai Red*  
With bamboo shoots, courgettes and Thai basil.

**GAENG PAH 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 9**  
*Hot and Sour Soup*  
With mushroom, lemongrass, galangal, roasted chilli and lime leaves, flavoured with Thai herbs and evaporated milk.

**TOM KHA 9**  
*Coconut Milk Soup*  
With galangal, mushroom, lemongrass, chilli and lime leaves.

**Choose from:**  
Prawn 10  
Chicken 9  
Mushroom 8

## STIR-FRY

**PAD KA PRAO 13**  
*Chilli with Thai Basil*  
A Thai classic! With fresh chilli, garlic, fine beans, onion, peppers and hot Thai basil.

**Choose from:**  
Chicken 13  
Beef 13  
Belly Pork 14  
Prawn 15

**PAD PRIK TAI DUM 17**  
*Black Pepper Sauce*  
Stir-fried with garlic, onion, mushroom, carrot and peppers.

**Choose from:**  
Chicken 13  
Beef 14

**GAI PAD MET 17**  
**MAMUANG HIMMAPAN 17**  
*Crispy Chicken with Cashew Nuts*  
With peppers, onion, mushroom, carrot and a roasted red chilli sauce.

**PAD PREW WAAN GAI 17**  
*Sweet & Sour Crispy Chicken with Dragon Fruit*  
With peppers, onions, tomatoes and pineapple topped with pomegranate seeds and spring onions.

**PAD PONG KA-REE 15**  
*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 15**  
*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 14**  
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 14  
Prawn 15  
Belly Pork 14

**KHAO PAD KA PRAO 16**  
*Thai Basil Fried Rice*  
A street food classic! Thai-style fried rice with holy basil, topped with a fried egg.

**Choose from:**  
Chicken 13  
Beef 14  
Prawn 14

**UDON PAD KEE MAO 17**  
*TALAY Seafood Udon Noodles*  
With prawns, squid, mussels, scallops, green beans, carrot, peppers, onion, garlic, chilli, peppercorns, basil and krachai.

**KHAO PAD SAPPAROD 16**  
*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 10**  
*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 13**  
*Spicy Duck*  
With chilli, lime, pomegranate, cucumber spring onion, red onion, tomato, celery and a sriracha sauce.

## SIDES

**KHAO SUAY 3.9**  
*Jasmine Rice*

**KHAO PAD KHAI 4.5**  
*Egg Fried Rice*

**KHAO NEOW 4.5**  
*Sticky Rice*

**KHAO MA PRAO 4.5**  
*Coconut Rice*

**BA MEE 4.5**  
*Egg Noodles*

**PAD PAK RUAM 4.5**  
Stir-fried mixed vegetables with mushroom sauce.

**FIVE SPICE FRIES 6**  
Stir fried with salt and pepper, onions and peppers. Served with sriracha sauce.

## FROM THE GARDEN

### STARTERS

**TACO PAK 7**  
*Vegetable Thai Tacos*  
Vegetables in red curry and coconut milk on soft rice flour tacos with crispy shallots.

**POH PIA PAK TOD 7**  
*Vegetable Spring Rolls*  
Hand-rolled with carrot, cabbage, shiitake mushrooms and glass noodles with sweet chilli sauce.

**POH PIA SOD 7**  
*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 7**  
*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 9.5**  
*Chilli and Garlic Aubergine*  
Aubergine stir-fried with fresh chilli, garlic and Thai basil.

**SOM TAM 9.5**  
*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**  
**NAM TAO 12**  
*Thai Red Curry*  
Butternut squash, spinach and sweet Thai basil.

**PAD PREW WAAN 13**  
*Sweet & Sour with Dragon Fruit*  
With peppers, onions, tomatoes and pineapple topped with pomegranate seeds and spring onions.

**Choose from:** Tofu 12 or Vegan Chicken 13

**PAD SAUCE MAKAM 13**  
*Tamarind Sauce*  
With fried shallots, cashew nuts, dried chillies and vegetables, in a palm sugar and tamarind sauce.

**Choose from:** Tofu 12 or Vegan Chicken 13

**PAD MET MAMUANG 13**  
**HIMMAPAN 13**  
*Cashew Nuts*  
Stir-fried with carrots, bell pepper, onion and mushroom in a roasted red chilli sauce.

**Choose from:** Tofu 12 or Vegan Chicken 13

**PAD THAI 13**  
Our staple dish! Thai rice noodles, vegetables and sweet tamarind sauce, served with crushed peanuts, chilli and lime.

**Choose from:** Tofu 13 or Vegan Chicken 14

**GAENG KEOW WAN 13**  
*Thai Green Curry*  
Our homemade recipe with courgette, fine beans, sweet Thai basil and chilli.

**Choose from:** Tofu 12 or Vegan Chicken 13

## SPECIALS

**SUEA RONG HAI 23**  
*Weeping Tiger Sirloin Steak*  
With vegetables and black pepper sauce.

**PLA YANG 19.5**  
*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 19.5**  
*Tamarind Roast Duck*  
With fried shallots, cashew nuts, dried chilli and vegetables.

**SEE KRONG NUA 23**  
*Panang Beef Rib*  
Slow-cooked beef rib in a creamy Panang sauce with lime leaves and chilli.

**GOONG PRIK KLUEA 22**  
*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  
**W** Vegan option available, ask for details

### LIKE YOUR DISH SPICY?

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

*Slightly spicy*  
*Spicy*  
*Very spicy*  
*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



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## 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