

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.

PRICE PER PERSON,
MINIMUM TWO PEOPLE.

🌶️ Slightly spicy | 🌶️🌶️ Spicy
🌶️🌶️🌶️ Very spicy | 🥬 Our favourites
🌱 Suitable for vegetarians | 🌱🌱 Vegan
option available, ask for details

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

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.

MADE FOR TWO | £10PP

T H A I D I N I N G

C H A O P H R A Y A

noun: chow-pry-ä