

# SPRITZ

## YUZU CUCUMBER SPRITZ

*Yuzu sake, lemon, and cucumber syrup,  
topped with Prosecco and soda.*  
10.00

## RHUBARB SPRITZ

*Slingsby Rhubarb gin, Cointreau, and lemon,  
topped with Prosecco and soda.*  
10.00

## SUNSET SIESTA

*El Tequileño tequila, Aperol, lime,  
and agave, topped with Prosecco  
and Mexican soda.*  
10.00

## LILLET BLANC

*Lillet Blanc and Edinburgh Gin  
topped with Prosecco, tonic  
and flamed orange zest.*  
10.00

## THAI LEMON SPRITZ

*Vodka, house-made lemongrass syrup,  
and lemon topped with Prosecco —  
a bright Southeast Asian twist  
on the classic spritz.*  
10.00



# SUMMER

THAI DINING

# CHAOPHRAYA



## Chef's Choice

### YUM NUEA Weeping Tiger Salad

Sirloin beef ribbons, red onion, celery, tomatoes, mint and cucumber, with a Thai chilli and lime dressing.

24.00

## NIBBLES

### MOO SUB PAD SAM KLURE & GOI GOONG 8.00

Mini charcoal cones with aromatic pork and Thai-spiced king prawns — a vibrant, bite-sized Thai duo.

### MIANG KHAM 5.00

A traditional Thai 'one bite wrap' of toasted coconut, peanuts, lime, ginger, shallots, chilli, and dried shrimp in a Cha Plu leaf, served with sweet palm sugar sauce.

## STARTERS

### SUMMER ROLLS 7.50

Fresh rice paper rolls with lettuce, cucumber, carrot, coriander, and mint. Served chilled with a crushed peanut sweet chilli sauce.

### LAAB AVOCADO KING PRAWN 13.50

Thai-spiced guacamole with king prawns served with a punchy Thai Jaew sauce — a zesty Laab twist.

## MAINS

### CHOO CHEE SCALLOPS AND WEEPING TIGER 55.00

Seared scallops and grilled sirloin steak with rich, aromatic Choo Chee curry.

### STIR-FRIED UDON SEAFOOD TOM YUM 35.00

Udon with king prawns, mussels, squid, and scallops in a creamy, aromatic Tom Yum sauce.

### SOM TUM GAI YANG 22.00

Thai green papaya salad with chilli and lime, served with grilled marinated chicken — a fresh, balanced summer dish.

## DESSERT

### MANGO STICKY RICE 7.50

Thai classic. Succulent mango served with a sweet sticky rice.

### COCONUT PANDAN PUDDING 8.50

Smooth coconut and pandan custard topped with a drizzle of mango-passion fruit honey. Finished with crunchy toasted coconut chips.

 Signature dish |  Suitable for vegetarians |  Suitable for vegans |  Vegan option available, ask for details |  New dish  
 Slightly spicy |  Spicy |  Very spicy |  Thai spicy

Adults need around 2000 kcal a day. 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. An optional service charge will be added to your bill.



ALLERGEN AND  
CALORIE INFO



微信扫码  
中文点餐