



## WELCOME TO CHAOPHRAYA

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.

## NIBBLES

- KHOW KREB TOD** 3.5  
*Thai Prawn Crackers 588 kcal*  
With a sweet chilli dip, perfect for two.
- NEUA DAD DEAW** 6  
*Palm Sugar Beef 302 kcal*  
Marinated beef strips with a sriracha dipping sauce.

## SHARING PLATTERS

Priced per person, minimum two people

- CHAOPHRAYA** 11  
*523 kcal*  
Our classic starter selection. Thai chicken tacos, chicken satay, chicken spring rolls, tempura prawns and spicy duck salad.
- TED SAKARN JAY** 10.5  
*346 kcal*  
Sweetcorn cakes, vegetable spring rolls, tempura vegetables, Thai vegetable tacos and summer rolls.

## THAI SOUPS

Filling, fresh and fragrant.

- TOM YUM** 8  
*Hot and Sour Soup*  
Prawn 196 kcal | Chicken 308 kcal | Mushroom 121 kcal  
With mushroom, lemongrass, galangal, roasted chilli and lime leaves, flavoured with Thai herbs.
- TOM KHA** 8  
*Coconut Milk Soup*  
Prawn 201 kcal | Chicken 357 kcal | Mushroom 47 kcal  
With galangal, mushroom, lemongrass, chilli and lime leaves.

## STARTERS

- MIANG KHAM** 8  
*One Bite Thai Wrap 462 kcal*  
A must-try Thai classic. Crispy salmon, ginger, red onion, cashew nuts, lime, chilli and palm sugar, hand-wrapped in betel leaves.
- SATAY GAI** 9  
*Chicken Satay Chaophraya Style 475 kcal*  
With a peanut sauce and sweet Thai relish.
- MOO PING** 10  
*Grilled Pork Skewers 469 kcal*  
With a tamarind chilli sauce.
- TOD MAN PLA** 8  
*Spicy Fish Cakes 558 kcal*  
With a sweet chilli, peanut, cucumber and vegetable relish.
- POH PIA GAI** 9  
*Chicken Spring Rolls 460 kcal*  
With a sweet chilli sauce.
- KHANOM JEEP** 9  
*Steamed Dumplings 397 kcal*  
Handmade prawn and chicken dumplings with fried garlic and a sweet soy sauce.
- GOONG CHOOP PANG TOD** 9  
*Prawn Tempura 444 kcal*  
With a sweet chilli sauce.
- TACO GAI** 9  
*Chicken Thai Tacos 390 kcal*  
Our signature creation. Red curry and coconut milk chicken, served on soft rice flour tacos and topped with crispy shallots.
- HOY SHELL YANG** 10  
*King Scallop Black Pudding 426 kcal*  
Grilled, on a bed of black pudding with a mango and chilli dressing.
- SEE KRONG MOO YANG** 10  
*Pork Spare Ribs 737 kcal*  
Marinated and grilled with fresh Thai herbs and barbecue sauce, served with pineapple.

### FROM THE GARDEN

- TACO PAK** 7  
*Vegetable Thai Tacos 373 kcal*  
Vegetables in red curry and coconut milk on soft rice flour tacos with crispy shallots.
- POH PIA PAK TOD** 7  
*Vegetable Spring Rolls 377 kcal*  
Hand-rolled with carrot, cabbage, Chinese mushrooms and glass noodles with a sweet chilli sauce.
- POH PIA SOD** 7  
*Summer Rolls 192 kcal*  
Fresh rice paper rolled with carrot, cucumber, sweet basil, coriander and mint topped with a sweet chilli sauce and crushed peanuts.
- TOD MAN KHAO POHD** 7  
*Sweetcorn Cakes 670 kcal*  
Sweetcorn, red curry and kaffir lime leaves fried and served with a sweet chilli, peanut, cucumber and vegetable relish.
- PAK CHOOP PANG TOD** 7  
*Vegetable Tempura 341 kcal*  
With a sweet chilli dipping sauce.

## STIR-FRY

- GAI PAD MET** 17  
**MAMUANG HIMMAPAN** 17  
*Crispy Chicken with Cashew Nuts 873 kcal*  
With peppers, onion, mushroom, carrot and a roasted red chilli sauce.
- PAD PRIK TAI DUM** 14  
*Black Pepper Sauce*  
Chicken 695 kcal | Beef 762 kcal  
Stir-fried with garlic, onion, mushroom, carrot and peppers.
- PAD PRIK KHING** 14  
*Red Curried Belly Pork 930 kcal*  
Or Tofu 703 kcal  
Crispy red curry belly pork with fine beans, chilli and lime leaves.
- PAD GRA PRAO** 15  
*Chilli with Thai Basil*  
Chicken 573 kcal | Beef 707 kcal | Belly Pork 772 kcal | Prawn 522 kcal  
A Thai classic! With fresh chilli, garlic, fine beans, onion, peppers and hot Thai basil.
- PAD PREW WAAN GAI** 17  
*Sweet & Sour Crispy Chicken with Dragon Fruit 725 kcal*  
Served with pomegranate, peppers, pineapple, tomato and onion.
- PAD PONG KA-REE** 15  
*Seafood Curry Stir-Fry 588 kcal*  
Scallops, king prawns, squid, and New Zealand mussels, stir-fried with onion, celery and peppers in a Thai curry sauce.
- KHUA KLING** 15  
*Spicy Southern Chicken 364 kcal*  
Our spiciest dish! With lemongrass, galangal, lime leaves, garlic and krachai.
- PLA SAM ROD** 18  
*Crispy Tamarind Seabass 659 kcal*  
Fillet of seabass and pak choi, in a tamarind palm sugar and chilli sauce.

### FROM THE GARDEN

- TAO-HU PAD PREW WAAN** 13  
*Tofu Sweet & Sour with Dragon Fruit 785 kcal*  
Served with pomegranate, peppers, pineapple, tomato and onion.
- TAO-HU SAUCE MAKAM** 12  
*Tofu Tamarind 598 kcal*  
With fried shallots, cashew nuts, dried chillies and vegetables, in a palm sugar and tamarind sauce.
- TAO-HU PAD MET** 12  
**MAMUANG HIMMAPAN** 12  
*Tofu with Cashew Nuts 549 kcal*  
With bell pepper, onion and mushroom in a roasted red chilli sauce.
- PAD THAI** 13  
*Vegetable and Tofu Pad Thai 794 kcal*  
Thai rice noodles, vegetables in a sweet tamarind sauce. Served with crushed peanuts, chillies and lime.
- MA KUER PAD GRA PRAO** 9.5  
*Chilli and Garlic Aubergine 327 kcal*  
Aubergine stir-fried with fresh chilli, garlic and Thai basil.

## GRILL

- SUEA RONG HAI** 23  
*Weeping Tiger Sirloin Steak 844 kcal*  
Sirloin steak, vegetables and black pepper sauce.
- PLA YANG** 19.5  
*Grilled Sea Bass Fillets 745 kcal*  
Wrapped with Thai herbs in a banana leaf, served with vegetable relish, salad and a chilli, lime and peanut dressing.
- PED YANG SAUCE MAKAM** 19.5  
*Tamarind Sauce Duck 649 kcal*  
With fried shallots, cashew nuts, dried chilli and vegetables.
- GAI GOLEK** 13  
*Southern Style Satay Chicken 595 kcal*  
Charcoal grilled giant chicken skewers, in a peanut satay sauce.

## SALADS

- SOM TAM** 9.5  
*Papaya 721 kcal*  
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.
- YAM PED GROB** 13  
*Spicy Duck 500 kcal*  
With chilli, lime, pomegranate, spring onion, red onion, tomato, celery and a sriracha sauce.
- YUM PLA TOD** 14  
*Crispy Seabass with Mango 764 kcal*  
With lemongrass, cherry tomato and chilli in a citrus Thai dressing.

### FROM THE GARDEN

- SOM TAM** 9.5  
*Vegetarian Papaya 203 kcal*  
Shredded papaya and carrot with cherry tomatoes, fine beans, lime, garlic, chilli, palm sugar and peanuts served with a sticky rice parcel.

## NOODLES & RICE

- UDON PAD KEE MAO TALAY** 17  
*Seafood Udon Noodles 618 kcal*  
With prawns, squid, mussels, scallops, green beans, onion, chilli, garlic and basil.
- KHAO PAD SAPPAROD** 16  
*King Prawn and Pork Pineapple Fried Rice 774 kcal*  
King prawns in turmeric egg fried rice, with cashew nuts, onions, peppers, and raisins. Served in a pineapple boat and topped with crispy shallots and honey pork.
- PAD THAI** 15  
Chicken 850 kcal | Prawn 834 kcal  
Belly Pork 982 kcal  
Our staple dish! Thai rice noodles, vegetables and sweet tamarind sauce stir-fried with an egg, served with crushed peanuts, chilli and lime.
- KHAO PAD GRA PRAO** 15  
*Thai Basil Fried Rice*  
Chicken 825 kcal | Beef 911 kcal | Prawn 793 kcal  
A street food classic! Thai-style fried rice with holy basil, topped with a fried egg.
- PAD MEE MOO DAENG** 14  
*Roast Barbecue Pork Egg Noodles 696 kcal*  
With egg, carrot, spring onion and beansprouts.

## CURRY

- GAENG MASSAMAN** 21  
*Royal Lamb Massaman 991 kcal*  
Sous vide lamb, carrot, potatoes, massaman sauce, crispy shallots and toasted cashew nuts.
- GAENG PANANG** 16  
*Beef Panang 792 kcal*  
Our most mild and creamy curry. Slow-cooked beef, green beans, chilli and kaffir lime leaves.
- KAO SOI GAI** 14  
*Breaded Chicken and Noodle 830 kcal*  
Served with prawn and chicken dumplings, a boiled egg and cucumber relish, topped with crispy noodles.
- GAENG KEOW WAN** 15  
*Chicken Thai Green 590 kcal*  
Our homemade recipe with courgette, fine beans, sweet Thai basil and chilli.
- GAENG PED YANG** 16  
*Roast Duck Thai Red 601 kcal*  
Served the classic Thai way with our classic sauce with pineapple, cherry tomatoes, grapes, strawberries, lychee and Thai basil.
- GAENG SOM** 19  
*Hot and Sour Curry*  
Seabass 769 kcal | King Prawn 481 kcal  
With a chopped spinach omelet, in a fiery and sour turmeric yellow curry sauce.

### FROM THE GARDEN

- GAENG PED PHAK TONG** 12  
*Pumpkin Thai Red 693 kcal*  
Thai pumpkin, spinach and sweet Thai basil.
- GAENG KEOW WAN TOFU** 13  
*Tofu Thai Green 516 kcal*  
Our homemade recipe with courgette, fine beans, sweet Thai basil and chilli.

## SEASONAL SPECIALS

- MOO OB NAMPEUNG** 16  
*Honey Roast Pork 592 kcal*  
Sliced marinated roast pork and pak choi in a sweet soy sauce.
- KHAO HOR BAI BUA** 16  
*Lotus Rice with BBQ Pork 679 kcal*  
A special fried rice with marinated roast pork, lotus seeds, spring onion, mushroom and soy sauce, wrapped in a crispy lotus leaf.
- SEE KRONG NUA** 23  
*Panang Beef Rib 1799 kcal*  
Slow-cooked beef rib in a creamy Panang sauce with lime leaves and chilli.
- GOONG PRIK KLUA** 22  
*Salt and Pepper King Prawns 236 kcal*  
Stir-fried with onions, peppers and chillies topped with crispy shallots.

## SIDES

- KHAO SUAY** 3.9  
*Jasmine Rice 265 kcal*
- KHAO PAD KHAI** 4.5  
*Egg Fried Rice 287 kcal*
- KHAO NEOW** 4.5  
*Sticky Rice 263 kcal*
- KHAO MA PRAO** 4.5  
*Coconut Rice 231 kcal*
- SEN MEE LUAK** 4  
*Trio of Steamed Noodles with Fried Garlic 268 kcal*
- PAD PAK RUEM** 4.5  
*Stir-Fried Mixed Vegetables with Oyster Sauce 281 kcal*

### LIKE YOUR DISH SPICY?

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

- Slightly spicy
- Spicy
- Thai spicy

- Our favourites
- Suitable for vegetarians
- Vegan option available, ask for details

Adults need around 2000 kcal a day. All of our dishes are prepared in a kitchen where nuts, gluten and all other allergens are present, therefore we cannot guarantee that any dish is completely free from allergens due to the risk of cross contamination. Detailed allergen information is available upon request and on our website. If you have a food allergy, intolerance or sensitivity please ensure you inform your server before placing your order. A 10% optional service charge will be added to your bill. We believe in fair reward, all service charges and tips are split between team members.



## CELEBRATORY SET MENUS

We encourage you to enjoy these menus 'family-style' just as we do, 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

### YOM

£38 pp

#### CHAOPHRAYA 🍴

*Our Classic Starter Selection 523 kcal*  
Our classic starter selection. Thai chicken tacos, chicken satay, chicken spring rolls, tempura prawns and spicy duck salad.

#### GAENG MASSAMAN 🍴

*Royal Lamb Massaman 991 kcal*  
Slow-cooked lamb, carrot, potatoes, massaman sauce, crispy shallots and toasted cashew nuts.

#### GAI PAD MET MAMUANG HIMMAPAN 🍴🌱

*Crispy Chicken with Cashew Nuts 873 kcal*  
With peppers, onion, mushroom, carrot and a roasted red chilli sauce.

#### GAENG PED YANG 🍴

*Roast Duck Thai Red 601 kcal*  
Our classic sauce with pineapple, cherry tomatoes, grapes, strawberries, lychee and Thai basil.

#### STEAMED JASMINE RICE 265 kcal

### ATCHARA

£48 pp

#### CHAOPHRAYA 🍴

*Our Classic Starter Selection 523 kcal*  
Our classic starter selection. Thai chicken tacos, chicken satay, chicken spring rolls, tempura prawns and spicy duck salad.

#### MOO OB NAMPEUNG

*Honey Roast Pork 592 kcal*  
Sliced marinated roast pork and pak choy in a sweet soy sauce.

#### SEE KRONG NUA 🍴🌱

*Panang Beef Rib 1799 kcal*  
Slow-cooked beef rib in a creamy Panang sauce with lime leaves and chilli.

#### GAI GOLEK

*Southern Style Satay Chicken 595 kcal*  
Charcoal grilled giant chicken skewers, in a peanut satay sauce.

#### GOONG PRIK KLUA

*Salt and Pepper King Prawns 236 kcal*  
Stir-fried with onions, peppers and chillies topped with crispy shallots.

#### KHAO HOR BAI BUA

*Lotus Rice with BBQ Pork 679 kcal*  
A special fried rice with marinated roast pork, lotus seeds, spring onion, mushroom and soy sauce, wrapped in a crispy lotus leaf.

### PHUKET JAY 🌱

£32 pp

#### TED SAKARN JAY 🌱 346 kcal

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

#### PAD THAI 🌱🌱

*Vegetable and Tofu Pad Thai 794 kcal*  
Thai rice noodles, vegetables in a sweet tamarind sauce. Served with crushed peanuts, chillies and lime.

#### GAENG PED PHAK TONG 🍴🌱🌱🌱🌱

*Pumpkin Thai Red 693 kcal*  
Thai pumpkin, spinach and sweet Thai basil.

#### MA KUER PAD GRA PRAO 🍴🌱🌱

*Chilli and Garlic Aubergine 327 kcal*  
Aubergine stir-fried with fresh chilli, garlic and Thai basil.

#### STEAMED JASMINE RICE 265 kcal

We recommend our Thai Flower Garden dessert  
A collection of indulgent desserts, made for two

Mango and sweet sticky rice with a traditional Thai dripping 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