A TASTE OF THAILAND

Sawasdee and welcome to Chaophraya Newcastle

Discover your favourites from our à la carte menu or embrace the Thai tradition of sharing with our delicious set menus on the reverse —the perfect way to enjoy the full Chaophraya experience.

SHARING PLATTERS

Priced per person, minimum two people.



CHAOPHRAYA 13.50
Our classic starter selection.
Thai chicken tacos, chicken satay, chicken spring rolls, battered king prawns and spicy duck salad.



TED SAKARN JAY Ve 13.00
Sweetcorn cakes, vegetable spring rolls, Thai vegetable tacos, Tom Yum spiced battered mushrooms and papaya salad.

NIBBLES

KHAO KRIAB GOONG 4.50
Prawn Crackers
Thai prawn crackers - light and crispy snacks made from tapioca flour and ground shrimp, seasoned with garlic and pepper. Served with sweet chilli sauce.

KHAO KRIAB GOONG JAY Ve 4.50
Vegan Prawn Crackers
Vegan crackers - light, crispy and airy snacks. Served with sweet chilli sauce.

STARTERS

ALL £9 EACH

CHICKEN SATAY
Satay Chaophraya Style
With peanut sauce and pickled vegetables.

POH PIA
Spring Rolls
Hand-rolled spring rolls served with sweet chilli sauce.
Choose from: ***Chicken*** | ***Vegetable*** Ve

KHANOM JEEB
Steamed Dumplings
Hand-crafted prawn dumplings served with garlic oil and sweet soy sauce.

GOONG CHOOP PANG TOD
Battered King Prawns
Battered king prawns coated with Tom Yum spice, served with mango mayo.

TACOS C
Thai Tacos
Our signature red curry, soft-flour tortilla taco creation.
Choose from: ***Chicken*** | ***Vegetable*** Ve

MUEK PRIK KLUEA
Salt and Pepper Squid
Battered squid seasoned with crispy shallots, garlic, salt and pepper, served with mango mayo.

TOD MAN KHAO POHD Ve
Sweetcorn Cakes
Steamed and fried with red curry paste and kaffir lime leaves. Served with a sweet chilli sauce and crushed peanuts.

SI KRONG MOO YANG
Thai BBQ Pork Ribs
With sticky Thai BBQ sauce.



MOO SAM CHAN PING
Confit Belly Pork Skewers
4-hour confit belly pork, pan-seared and glazed with a sticky Thai BBQ sauce, and coated with toasted assorted crumbs. Served with pickled vegetables and Thai BBQ dip.
13.50

SPECIALITY & GRILL

KHAO SOI
Chiang Mai Curry Noodles
A well-known rich and aromatic Northern Thai coconut curry noodle soup. Served with egg noodles, prawn wontons, crispy fried shallots and pickled vegetables.
Chicken 19.50
Slow-Cooked Beef 22.00

SUEA RONG HAI 32.00
Weeping Tiger
8oz British fillet steak served sliced and sizzling with vegetables and black pepper sauce.

PLA YANG 29.00
Grilled Sea Bass
Grilled, marinated and aromatic sea bass fillet in banana leaf with seasoned aubergine.

GAI GOR-LAE 24.00
Southern Thai Grilled Chicken
Coated in a rich red curry sauce. A popular dish from Southern Thailand.

SALADS

SOM TUM 18.50
Papaya Salad
Shredded papaya and carrot with cherry tomatoes, fine beans, dried shrimps, lime, garlic, chilli, fish sauce, palm sugar and peanuts. Served with grilled chicken.

YUM PED 19.50
Duck Salad
Roasted duck with a spicy and zesty beetroot dressing, pomegranate, cucumber, carrot and cherry tomatoes.

YUM MA-MUANG PLA TOD 23.00
Sea Bass Mango Salad
Pan-fried sea bass fillet served with fresh mango, red onion, cherry tomatoes and cashew nuts. Tossed in a zesty Thai dressing with a vibrant balance of sweet, sour, salty and spicy flavours, and garnished with fresh herbs and crispy shallots.

THAI SOUPS

TOM YUM
Hot and Sour Soup
Vibrant and aromatic Thai Soup with a bold balance of spicy, sour, salty and sweet flavours.
Grilled Marinated Chicken 12.50
King Prawn 13.50
Mushroom V 11.50

TOM KHA
Coconut Milk Soup
Coconut milk broth infused with fragrant aromatics (galangal, lemongrass, and kaffir lime leaves). A rich, creamy and aromatic Thai soup with a blend of spicy, sour and sweet flavours
Grilled Marinated Chicken 12.50
King Prawn 13.50
Mushroom V 11.50

MAINS

GAENG MASSAMAN 26.00
Royal Lamb Massaman
Slow-cooked lamb cutlets in a rich and flavourful Massaman curry with potatoes, crispy shallots and toasted cashew nuts.

GAENG KEOW WAN
Thai Green
Iconic coconut-milk-based curry originating from Central Thailand, served with grilled aromatic chicken and vegetables.
Chicken 20.00
Tofu Ve 19.50

GAENG PANANG 25.00
Panang Sous Vide Beef
Slow-cooked beef brisket in a rich, aromatic Panang curry with vegetables.

GAENG PHED
Thai Red
Roast Duck 22.00
Roasted duck breast in a classic rich Thai red curry with vegetables.
Tofu Ve 18.50
Crispy breaded tofu with grilled vegetables.

Add a Thai roti to any curry for £3

KHAO PAD SAPPAROD
Pineapple Fried Rice
Turmeric egg fried rice with cashew nuts, onions, peppers and raisins.
Grilled Marinated Chicken 22.00
King Prawn 23.00

PAD MEE SUA
Stir-Fried Egg Noodles
A traditional Thai-Chinese stir-fried thin noodle dish - quickly stir-fried with vegetables and protein.
Grilled Marinated Chicken 20.50
Belly Pork 21.50
Vegan Chicken Ve 20.00



PAD THAI C
Thai rice noodles, egg, tofu, chopped sweet turnip and vegetables. Stir-fried with sweet tamarind sauce and served with crushed peanuts, chilli and lime.
Grilled Marinated Chicken 19.50
Belly Pork 21.50
King Prawn 22.00
Tofu Ve 19.00

PAD PRIK GAENG MOO GROB 20.00
Stir-Fried Crispy Pork Belly
A fiery and fragrant Thai red curry paste stir-fried with crispy belly pork, red chillies and kaffir lime leaves.

PED YANG NAM MA-KHAM 28.00
Tamarind Roasted Duck
Roasted duck with vegetables, fried shallots, cashew nuts and dried chilli in a rich, sweet and savoury tamarind sauce.

NUEA PAD PRIK TAI DUM 21.00
Beef Black Pepper
Beef stir-fried with garlic, onion, mushrooms, carrot and peppers.

PAD PRIAO WAN
Sweet & Sour with Dragon Fruit
With peppers, onions, tomatoes and pineapple, topped with pomegranate seeds and spring onion.
Crispy Chicken 22.00
Vegan Chicken Ve 19.50
Tofu Ve 19.50

PAD MED MAMUANG HIMMAPAN C
Crispy Chicken with Cashew Nuts
Crispy chicken stir-fried in a roasted red chilli sauce with cashew nuts, peppers, onions, carrots and mushrooms.
Crispy Chicken 22.00
Vegan Chicken Ve 19.50
Tofu Ve 19.50

PLA TOD SAM ROD 30.00
Sea Bass Sam Rod
Battered sea bass fillet with vegetables in a tamarind, chilli and palm sugar sauce.

PAD KAPRAO
Chilli Thai Basil Stir-fry
One of Thailand's most iconic comfort foods, this dish is a fragrant, spicy and savoury stir-fry made with minced or finely chopped meat, garlic, fiery chillies and a generous handful of fresh basil.
Minced Beef Sirloin 21.00
Minced Chicken 20.50
Belly Pork 21.50



KHAO PAD KAPRAO C
Thai Basil Fried Rice
A street food classic! Fried rice with holy basil, topped with a fried egg.
Minced Beef Sirloin 21.50
Minced Chicken 21.00
Belly Pork 21.50
Prawn 22.00

SIDES

KHAO SUAY Ve 5.00
Jasmine Rice

KHAO NIAO Ve 5.00
Sticky Rice

KHAO MA PHRAO Ve 5.00
Coconut Rice

KHAO KHAI V 5.00
Egg Fried Rice

MEE PAD V 5.00
Egg Noodles

MAN TOD Ve 5.00
Five Spice Fries
Loaded with red curry chicken +1.00

FRIES V 5.00
Served with sriracha mayonnaise.

BROCCOLI NAM MAN HOI 5.00
Tenderstem Broccoli

PAK CHOI NAM MAN HOI 5.00
Pak Choi

ROTI Ve 5.00
Thai-style flatbread

C Signature dish | V Suitable for vegetarians | Ve Suitable for vegans | Vegan option available, ask for details | ★ New dish | 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 inform your server before ordering. An optional service charge will be added to your bill.

ALLERGEN AND CALORIE INFORMATION

微信扫码
中文点餐

NEWCASTLE

SHARING SET MENUS

PRICE PER PERSON, MINIMUM TWO PEOPLE.

We encourage you to enjoy these menus 'family-style' just as we do, by sharing and tasting dishes together.
Our set menus have been designed for those who would like to experience a range of our favourite dishes.

PALM SUGAR

2-COURSES
£39.00 per person

CHAOPHRAYA C
Our classic starter selection. Thai chicken tacos, chicken satay, chicken spring rolls, battered king prawns and steamed prawn dumplings.

GAENG KEOW WAN GAI
Chicken Thai Green
Classic coconut milk-based curry originating from Central Thailand, served with grilled aromatic chicken and vegetables.

NUEA PAD PRIK TAI DUM
Beef Black Pepper
Beef stir-fried with garlic, onion, mushrooms, carrot and peppers.

PAD MED MAMUANG HIMMAPAN C
Crispy Chicken with Cashew Nuts
Crispy chicken stir-fried in a roasted red chilli sauce with peppers, onions, carrots and mushrooms.

JASMINE RICE

ADD DESSERT FOR +£5PP

MANGO STICKY RICE Ve
Succulent mango served with sweet sticky rice.

YEE RAH

2-COURSES
£52.00 per person

CHAOPHRAYA C
Our classic starter selection. Thai chicken tacos, chicken satay, chicken spring rolls, battered king prawns and steamed prawn dumplings.

GAENG MASSAMAN
Royal Lamb Massaman
Slow-cooked lamb cutlets in a rich and flavourful Massaman curry with potatoes, crispy shallots and toasted cashew nuts.

PAD PRIAO WAN GAI
Chicken Sweet & Sour with Dragon Fruit
Chicken with peppers, onions, tomatoes and pineapple, topped with pomegranate seeds and spring onion.

PAD KAPRAO GOONG
Chilli Thai Basil Stir-fry King Prawn
One of Thailand's most iconic dishes, this fragrant, spicy and savoury king prawn stir-fry is made with garlic, fiery chillies and a generous handful of fresh basil.

EGG FRIED RICE

ADD DESSERT FOR +7PP

MATCHA WHITE CHOCOLATE CHEESECAKE
A velvety cheesecake blending premium matcha with rich white chocolate on a buttery biscuit base.

WHITE LOTUS

3-COURSES
£39.00 per person

TED SAKARN JAY Ve
Sweetcorn cakes, vegetable spring rolls, Thai vegetable tacos, Tom Yum spiced battered mushrooms, and papaya salad.

GAENG PHED TAO HU Ve
Thai Red Tofu
Crispy breaded tofu with grilled vegetables.

PAD MED MAMUANG HIMMAPAN Ve C
Crispy Vegan Chicken with Cashew Nuts
Crispy vegan chicken stir-fried in a roasted red chilli sauce with peppers, onions, carrots and mushrooms.

MA KUEA PAD KAPRAO Ve
Chilli Thai Basil Stir-fry Aubergine
Aubergine and tofu stir-fried with garlic, fiery chillies and a generous handful of fresh basil for a delicious balance of fragrant, spicy and savoury flavours.

JASMINE RICE

MANGO STICKY RICE Ve
Succulent mango served with sweet sticky rice.