



THAI DINING

# CHAOPHRAYA

EDINBURGH

# HOGMANAY MENU

£200 PER PERSON

## ON ARRIVAL

 *Champagne 125ML*



## AMUSE-BOUCHE

### KOI PLA & LARB GOONG

Scottish salmon tartar with ikura and  
prawns tossed in chilli roasted rice,  
served in cones



## APPETISER

### YUM HOY

A fresh Scottish sea oyster with  
a vodka, lime, and chilli dressing  
served with a lemongrass gel



## SALAD

### YUM SOM O

Prawn with salmon roe with caviar,  
pomelo citrus fruit, spring onion  
and a shallot and lime dressing

 *Ton Sai or Raspberry Crush*



## SOUP

### BUTTERNUT SQUASH AND GINGER CREAM SOUP

With a drop of Thai basil oil

 *Viognier 175ML*



## PALATE CLEANSER

### MANGO SORBET

## MAIN COURSE

*Please choose one option from the below*

### WOK-FRIED KING PRAWNS

Tossed with peppers, onion,  
spring onion and chilli

### ROYAL LAMB MASSAMAN

With potatoes, crispy shallots  
and roasted cashew nuts

### WOK-FRIED BEEF

A Thai classic, served with fresh chilli  
and Thai basil

### SWEET & SOUR CRISPY CHICKEN

With onion, peppers, pineapple,  
pomegranate and dragon fruit

*Served with  
steamed jasmine rice or coconut rice*

 *Rioja 250ML*



## PRE-DESSERT

### POMELO FOOL



## DESSERT

### CHOCOLATE FONDANT

Melt in the middle fondant from the Loire Valley.  
Served with vanilla ice cream

 *Pedro or JW Black 50ML*




## AT THE BELLS

 *Champagne 125ML*

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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.



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*HAPPY NEW YEAR*