

TAPAS

MIANG KHAM

Ancient Thai Snack (vegan)

Sweet and savoury toasted coconut and peanut wrapped in pickled grape leaves.

MA KUEA KA PRAO 🌶️🌶️

Aubergine Chilli Basil (vegan)

Aubergine tempura topped with stir-fried diced peppers and onions in chilli basil sauce.

CAB MOO NAM PRIK ONG 🌶️

Northern Thai Dip with Pork Crackling (N)

Authentic Northern Thai chilli dip called “Nam Prik Ong” served with pork crackling.

GAJ KLUKE PHONG KA PRAO 🌶️🌶️

Basil-Spiced Chicken Karaage

Chicken Karaage tossed with Thai basil spice mix.

SATAY GAI

Chicken Satay Chaophraya Style

With peanut sauce and sweet Thai relish.

PAD THAI 🌱

Our classic! Thai rice noodles, vegetables and sweet tamarind sauce, served with crushed peanuts, chilli and lime.

GAJ PRIK KLUKA 🌶️

Salt and Pepper Crispy Chicken

Sautéed with garlic, peppers, onions, chillies, crispy onions and spring onion.

TAPAS

Enjoy a range of our personal favourite dishes and flavours.

*£7 PER DISH, MINIMUM 3 DISHES
3 FOR £17, 4 FOR £20!*

TACO 🌱🌶️

Thai Tacos

Our signature creation. Red curry and coconut milk chicken (or vegetables), served on soft rice flour tacos topped with crispy shallots.

Chicken or Vegetable

ROLL GAI GROB

Thai Spiced Chicken Rolls

Thai spiced minced chicken, breaded crispy chicken, Lollo Rosso lettuce, crispy fried onions and Sriracha chilli sauce wrapped in a grilled tortilla wrap.

TANG MO PLA HANG

Summer Watermelon Bites

Refreshing authentic Thai snack eaten during summer. Watermelon balls dusted with dry fish mix containing sea bass, crispy fried red onion, sugar and salt!

POH PIA

Spring Rolls

With sweet chilli sauce.

Chicken or Vegetable

MOO GROB

Crispy Belly Pork

Based on a classic dish from the Trang region of southern Thailand. Roasted Pork and crispy belly pork coated in our signature sweet soy sauce.

THAI DINING

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.

LUNCH MENU

2 COURSES £20 | 3 COURSES £25

STARTERS

Choose a starter from the Tapas list on the reverse of this menu.

MAINS

PAD THAI

Our classic! Thai rice noodles, egg, tofu, chopped sweet turnip, and vegetables stir-fried with sweet tamarind sauce and served with crushed peanuts, chilli and lime.

GAENG KEOW WAN *Thai Green*

Our signature recipe with courgette, sugar snap peas, Thai basil and chilli.

Chicken

Tofu

Vegan Chicken

KHAO SOI GAI *Famous Chiang Mai Curry*

With breaded chicken, prawn and chicken dumplings, boiled egg, cucumber relish and crispy noodles.

MAINS

PAD PREW WAAN GAI *Sweet & Sour Crispy Chicken*

Stir-fry with peppers, onions, tomatoes and pineapple, topped with pomegranate seeds and spring onions.

PANANG MOO PING *Panang Grilled Pork Skewers*

Grilled marinated pork skewers, glazed with rich panang sauce

KHAO PAD KA PRAO *Thai Basil Fried Rice*

A street food classic! Thai-style fried rice with holy basil.

Topped with a fried egg.

Aubergine

Belly Pork

GAI SAUCE MA-KHAM *Tamarind Crispy Chicken*

Crispy chicken karaage coated with tamarind sauce.

PAD PRIK TAI DUM *Beef Black Pepper Sauce*

Stir-fried with garlic, onion, mushroom, carrot and peppers.

PAD MEE SUA *Stir-Fried Egg Noodles*

With egg, stir-fried sauce, beansprouts, spring onion, and carrots.

Chicken

Belly Pork

Vegan Chicken

DESSERTS

MANGO STICKY RICE

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

CHOCOLATE DELICE

Velvety chocolate and praline mousse with a dacquoise biscuit base.

ICE CREAM AND SORBET

Chocolate, vanilla, salted caramel, coconut milk, mango sorbet, lemon sorbet or raspberry sorbet.

ADD A SIDE

KHAO SUAY *Jasmine Rice*

4.5

KHAO PAD KHA *Egg Fried Rice*

5

KHAO NEOW *Sticky Rice*

5

KHAO MA PRAO *Coconut Rice*

5

BA MEE *Egg Noodles*

5.5

FIVE SPICE FRIES 6.5

Stir fried with onions and peppers. Served with sriracha sauce.

Loaded with red curry chicken +1

TENDERSTEM BROCCOLI 5.5

With fried garlic & oyster sauce

PAK CHOI 5.5

With fried garlic & oyster sauce

MANGO & CUCUMBER SALAD 6.5

With red onion, chilli and mint.

Allergen info



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.