

## TAPAS

### MIANG KHAM

*Ancient Thai Snack*

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

### MA KUEA KA PRAO

*Aubergine Chilli Basil*

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*

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

### GAI 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.

### GAI PRIK KLUEA

*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.*

3 FOR £17, 4 FOR £20

*(We recommend a minimum of 3 dishes per person).*

### 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 with chicken, 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. Includes jasmine rice.

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. Includes jasmine rice.

### PANANG MOO PING

Panang Grilled Pork Skewers

Grilled marinated pork skewers, glazed with rich panang sauce. Includes jasmine rice.

### PAD KA PRAO

Thai Basil Fried Rice

A Thai classic! With fresh chilli, garlic, sugar snap peas, onion, peppers, and hot Thai basil. Served together with steamed jasmine rice and topped with a fried egg

Aubergine 

Belly Pork

### GAI SAUCE MA-KHAM

Tamarind Crispy Chicken

Crispy chicken karaage coated with tamarind sauce. Includes jasmine rice.

### PAD PRIK TAI DUM

Beef Black Pepper Sauce

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


### 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 KHAI

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.