

VALENTINE'S AT HOME

chaophraya.co.uk/valentines

AVAILABLE THURSDAY 11TH – SUNDAY 14TH FEBRUARY

FOUR-COURSE TASTING MENU

FOR TWO £65

WORTH UP TO £85

Prawn Crackers

Chaophraya Platter 🌶

Our Classic Starter Selection. Thai chicken tacos, chicken satay, chicken spring rolls, tempura prawns and spicy duck salad.

OR

Ted Sakarn Jay Platter (Vg)

Sweetcorn cakes, spring rolls, red curry battered vegetables and Thai vegetable tacos.

Pandan Chicken

Tender chicken marinated and fried in fresh Thai spices with a sweet and soft aroma. Wrapped in pandan leaves and served with a sweet chilli dipping sauce.

OR

Papaya Salad (Vg) 🌽 🌽

Shredded papaya, carrots, cherry tomatoes and fine beans pounded with a pestle and mortar with lime, garlic, peanuts, chillies and palm sugar.

Thai Green Curry Gaeng Ke-ow Wan Chicken | Prawn | Vegetable (Vg)

Courgette and fine beans simmered in our traditional Thai green curry sauce finished with sweet basil and chillies.

OR

Thai Red Curry Gaeng Ped Chicken | Prawn | Vegetable (Vg)

Dried red chillies blended with coconut milk, bamboo shoots and basil in our traditional red curry sauce.

Sweet & Sour with Dragon Fruit Pad Prew Waan Chicken | Tofu (Vg)

Sweet and sour sauce served with pomegranates, peppers, pineapple, tomatoes, onions and Thai dragon fruit. AND

Pad Thai Prawn | Chicken Tofu (V) | Vegan (Vg)

Thai rice noodles, roast peanuts, vegetables and egg in a sweet tamarind sauce. Served with crushed chillies and lime.

Your choice of rice

Jasmine | Coconut | Egg Fried | Sticky

Chocolate Petit Fours (V)

SPARKLING TOAST

Le Altane Prosecco Extra Dry £20

Perrier-Jouët Brut, Champagne £45



Vegan (Vg) Vegetarian (V)

For full allergen information please visit our website

