

THAI DINING
CHAOPHRAYA
—
GLASGOW

*YOUR BUDDHA BALCONY
EXPERIENCE AWAITS*

The ultimate Private Dining Package for two

YOUR BUDDHA BALCONY EXPERIENCE AWAITS

In Thailand we eat 'family style', with a banquet of dishes for everyone to enjoy. Our set tasting menus are designed with this same principle in mind - this way you will get to try more dishes and different flavours. In these menus we have put together a range of traditional favourites and some classic dishes with a little bit of a twist.

AYUTTHAYA

£110.00 PER PERSON*

STARTER PLATTER

AYUTTHAYA

Jumbo prawn tempura, homemade chicken satay, crispy duck salad, chicken taco and either fish cakes or pork ribs.

MAIN COURSE

SEE KRONG NUA 🍴

Panang Beef Rib

Slow-cooked beef rib in a creamy Panang sauce with lime leaves and chilli.

PLA SAM ROD

Crispy Tamarind Seabass

A fillet of sea bass with pak choi and broccoli in a tamarind, chilli and palm sugar sauce.

PAD PONG KA-REE 🍴

Aromatic Seafood Stir-Fry

A rich and creamy sauce with scallops, king prawns, squid, and mussels, stir-fried with garlic, onion, celery and peppers.

Served with your choice of rice:

JASMINE RICE 🍴 | EGG FRIED RICE 🍴 | STICKY RICE 🍴 | COCONUT RICE 🍴

GAI PAD

MET MAMUANG HIMMAPAN 🍴

Crispy Chicken with Cashew Nuts

With peppers, onion, mushroom, carrot and a roasted red chilli sauce.

PAD KA PRAO 🍴

Chilli with Thai Basil

A Thai classic! With fresh chilli, garlic, fine beans, onion, peppers and hot Thai basil.

Choose from:

Chicken | Prawn

DESSERT

Please choose one option from the below

CHOCOLATE BROWNIE

Deliciously rich soft centred brownie made with dark chocolate. Served with vanilla ice cream.

BANANA FRITTERS

A staple favourite and a must try, our authentic deep fried banana fritters served warm with a fresh coconut ice cream.

COCONUT CRÈME BRÛLÉE

Classic set coconut and vanilla custard with a caramelised sugar crust and raspberries.

REFRESHMENTS

BOTTLE OF STILL *or* SPARKLING WATER | TEA *or* COFFEE TO FINISH

LUXURY WINE PAIRING

Choose from a bottle of

GRÜNER VELTLINER, SOELLNER WOGENRAIN | Wagan, Austria

Or RIOJA CRIANZA, VIÑA REAL | Rioja, Spain

With a choice of COCKTAIL PER PERSON

Or

MÔET & CHANDON BRUT IMPERIAL | Champagne, France

AVAILABLE EVERYDAY

BANGKOK

£80.00 PER PERSON*

STARTER PLATTER

CHAOPHRAYA 🍴

Our classic starter selection. Thai chicken tacos, chicken satay, chicken spring rolls, tempura prawns and spicy duck salad.

MAIN COURSE

GAENG KEOW WAN 🍴

Chicken Thai Green

Our homemade recipe with courgette, fine beans, sweet Thai basil and chilli.

SOM TAM 🍴

Papaya Salad

Shredded papaya and carrot with cherry tomatoes, fine beans, dried shrimps, lime, garlic, chilli, fish sauce, palm sugar and peanuts. Served with a sticky rice parcel.

PAD KA PRAO 🍴

Beef Chilli with Thai Basil

A Thai classic! With fresh chilli, garlic, fine beans, onion, peppers and hot Thai basil.

PRAWN PAD THAI 🍴

Our staple dish! Thai rice noodles, vegetables and sweet tamarind sauce stir-fried with an egg, served with crushed peanuts, chilli and lime.

Served with your choice of rice:

JASMINE RICE 🍴 | EGG FRIED RICE 🍴 | STICKY RICE 🍴 | COCONUT RICE 🍴

DESSERT

Please choose one option from the below

CHOCOLATE BROWNIE

Deliciously rich soft centred brownie made with dark chocolate. Served with vanilla ice cream.

BANANA FRITTERS

A staple favourite and a must try, our authentic deep fried banana fritters served warm with a fresh coconut ice cream.

COCONUT CRÈME BRÛLÉE

Classic set coconut and vanilla custard with a caramelised sugar crust and raspberries.

REFRESHMENTS

BOTTLE OF STILL *or* SPARKLING WATER

TEA *or* COFFEE TO FINISH

LUXURY WINE PAIRING

Choose from a bottle of

CHENIN BLANC, REIGN OF TERROIR | Stellenbosch, South Africa

Or

PINOTAGE, REIGN OF TERROIR | Swartland, South Africa

SUNDAY TO WEDNESDAY ALL DAY | THURSDAY AND FRIDAY LUNCH

SAMUI

£60.00 PER PERSON*

STARTER PLATTER

TED SAKARN JAY ^{Ve}

Sweetcorn cakes, vegetable spring rolls, tempura vegetables,
Thai vegetable tacos and summer rolls.

MAIN COURSE

MA KUER PAD KA PRAO ^{🌶️🌶️} ^{Ve}

Chilli and Garlic Aubergine

Aubergine stir-fried with fresh chilli,
garlic and Thai basil.

PAD PRIK TAI DUM ^{🌶️}

Tofu Black Pepper Sauce

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

GAENG PED PHAK TONG NAM TAO ^{🌶️🌶️🌶️} ^{Ve}

Thai Red Curry

Butternut squash, spinach
and sweet Thai basil.

VEGETABLE AND TOFU PAD THAI ^{Ve}

Our staple dish!

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

Served with your choice of rice:

JASMINE RICE ^{🌶️} ^{Ve} | EGG FRIED RICE ^{🌶️} | STICKY RICE ^{🌶️} ^{Ve} | COCONUT RICE ^{🌶️}

DESSERT

Please choose one option from the below

CHOCOLATE BROWNIE

Deliciously rich soft centred
brownie made with dark chocolate.
Served with vanilla ice cream.

BANANA FRITTERS

A staple favourite and a must try,
our authentic deep fried banana
fritters served warm with a fresh
coconut ice cream.

COCONUT CRÈME BRÛLÉE

Classic set coconut and vanilla
custard with a caramelised
sugar crust and raspberries.

REFRESHMENTS

BOTTLE OF STILL *or* SPARKLING WATER

TEA *or* COFFEE TO FINISH

LUXURY WINE PAIRING

Choose from a bottle of

CHENIN BLANC, REIGN OF TERROIR | Stellenbosch, South Africa

Or

PINOTAGE, REIGN OF TERROIR | Swartland, South Africa

SUNDAY TO WEDNESDAY ALL DAY | THURSDAY & FRIDAY LUNCH | £80 PP ON
WEEKENDS AND THROUGHOUT THE FESTIVE PERIOD OR BANK HOLIDAYS

*Minimum 2 people. | ^{🌶️} Slightly spicy | ^{🌶️🌶️} Spicy | ^{🌶️🌶️🌶️} Very spicy | [🍴] Our favourites
^{🌶️} Suitable for vegetarians | ^{Ve} Vegan option available, ask for details. | **T&Cs:** 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. | [Scan for allergen and calorie information](#)

