



A TASTE OF THAILAND

Thai food tastes best when you share as a table. For the full Chaophraya experience, browse our delicious set menus on the reverse side.

- Signature dish
- Suitable for vegetarians
- Suitable for vegans
- Vegan option available, ask for details
- New dish

NIBBLES

- KHAO KRIAB TOD** *Thai Prawn Crackers* 4.5
With a sweet chilli dip, perfect for two.
- KHAO KRIAB TOD** *Vegan Thai "Prawn" Crackers* 4.5
With a sweet chilli dip, perfect for two.

SHARING PLATTERS

Priced per person, minimum two people.

- CHAOPHRAYA** 14
Our classic starter selection. Thai chicken tacos, chicken satay, chicken spring rolls, tempura king prawns and spicy crispy duck salad.
- TED SAKARN JAY** 13.5
Sweetcorn cakes, vegetable spring rolls, tempura vegetables, Thai vegetable tacos and papaya salad.

- ★ WHITE LOTUS** 17
A premium platter featuring a selection of our delicious starters. Papaya salad, king scallop black pudding, steamed dumplings, salt and pepper squid and king prawn satay.

SMALL PLATES

- SATAY**
Satay Chaophraya Style
With peanut sauce and sweet Thai relish.
Chicken 11
King Prawn 16
- POH PIA**
Spring Rolls
With sweet chilli sauce.
Chicken 10.5
Vegetable 10.5
- KHANOM JEEP**
Steamed Dumplings 12
Handmade prawn and chicken dumplings with fried garlic and sweet soy sauce.
- CHOOP PANG TOD**
Tempura
With sweet chilli sauce.
King Prawn 13
Seasonal Vegetables 9.5

- TACOS**
Thai Tacos
Our signature red curry, soft flour taco creation.
Chicken 11
Vegetable 10.5

- SEE KRONG MOO YANG**
Pork Spare Ribs 14.5
Marinated with fresh Thai herbs and BBQ sauce, served with pineapple.

- TOD MAN KHAO POHD** 10.5
Sweetcorn Cakes
Fried with red curry and kaffir lime leaves. Served with a sweet chilli, peanut, cucumber and vegetable relish.

- MUEK PRIK KLUEA** 12
Salt & Pepper Squid
With sweet chilli sauce.

- MOO GROB** 11
Crispy Belly Pork
With sweet soy sauce.

- HOY SHELL YANG** 15.5
King Scallop Black Pudding
On a bed of Scottish black pudding, with a mango and chilli dressing.

SALADS

- SOM TUM** 16.8
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.

- YUM PED GROB** 17.8
Crispy Duck Salad
With chilli, lime, pomegranate, cucumber spring onion, red onion, tomato, celery and a sriracha sauce.

- PLA GOONG** 19.9
Zesty Aromatic King Prawn Salad
King prawns, lemongrass, toasted coconut, cashew nuts, red onion, mint and lime leaves, in a roasted chilli dressing.

- YUM NUEA** 25
Weeping Tiger Salad
Sirloin beef ribbons, red onion, celery, tomatoes, mint and cucumber, with a Thai chilli and lime dressing.

THAI SOUPS

- TOM YUM**
Hot and Sour Soup
With mushroom, lemongrass, galangal, roasted chilli and lime leaves, flavoured with Thai herbs.
Chicken 11
King Prawn 12
Mushroom 10.5

- TOM KHA**
Coconut Milk Soup
With galangal, mushroom, lemongrass, chilli and lime leaves.
Chicken 11
King Prawn 12
Mushroom 10.5

RICE & NOODLES

- KHAO PAD KA PRAO**
Thai Basil Fried Rice
A street food classic! Fried rice with holy basil, topped with a fried egg.
Chicken 18.5
Beef 18.5
Belly Pork 19.5
King Prawn 19.5

- UDON PAD KEE MAO TALAY** 24
Seafood Udon Noodles
With king prawns, squid, mussels, scallops, sugar snap peas, carrot, peppers, onion, garlic, chilli, peppercorns, basil and krachai.

- KHAO PAD SAPPAROD** 22
King Prawn Pineapple Fried Rice
King prawns in turmeric egg fried rice with cashew nuts, onions, peppers and raisins. Served in a pineapple boat and topped with crispy shallots.

- PAD MEE SUA**
Stir-Fried Egg Noodles
A Thai take on Singapore noodles! With egg, beansprouts, spring onion and carrots.
Chicken 18.5
Belly Pork 19.5
Vegan Chicken 18.5

WHERE IT ALL BEGAN

Our journey started with a Pad Thai cart on the streets of Bangkok. This very recipe is still proudly used today.



- PAD THAI**
Thai rice noodles, egg, tofu, chopped sweet turnip and vegetables. Stir-fried with sweet tamarind sauce and served with crushed peanuts, chilli and lime.
Chicken 17.9
Belly Pork 19.7
King Prawn 19.7
Tofu 17.9
Vegan Chicken 17.9
Lobster 39

CURRY

Prefer a different protein? Ask your server for options.

- GAENG MASSAMAN** 25
Royal Lamb Massaman
Sous vide lamb, carrot, potatoes, crispy shallots and toasted cashew nuts.

- GAENG PANANG** 24
Beef Panang
Our most creamy curry. Slow-cooked beef brisket, sugar snap peas, chilli and kaffir lime leaves.

- KHAO SOI GAI** 17.5
Famous Chiang Mai Curry
With breaded chicken, prawn and chicken dumplings, a boiled egg, vegetable relish and crispy noodles.

- KHAO SOI NUEA** 19
Beef Curry Noodles
A rich and aromatic Northern Thai coconut curry noodle dish, featuring tender braised slow-cooked beef. Served with egg noodles, wontons, crispy fried shallots, vegetable relish and a squeeze of fresh lime.

- GAENG KEOW WAN** 19
Thai Green
Our signature recipe with courgette, sugar snap peas, Thai basil and chilli.
Chicken 18.4
Vegan Chicken 17.9
Tofu 17.9

- GAENG PED** 16.5
Thai Red
Roast Duck 21.5
With courgettes, sugar snap peas, Thai basil and chilli.
Butternut Squash 16.5
With spinach, basil, red chilli and pumpkin seeds.

- GAENG HUNG LAY** 22.5
Authentic northern Thai curry sauce with pickled garlic, wok toasted peanuts, tamarind, red onion and ginger.
Slow-Cooked Belly Pork 22.5
Sous Vide Beef 23

LIKE YOUR DISH SPICY?

Please let us know and we will do our best to accommodate you.

- Slightly spicy
- Spicy
- Very spicy
- Thai spicy

STIR-FRY

- PAD KA PRAO**
Chilli Thai Basil Stir-fry
A Thai classic! With fresh chilli, garlic, sugar snap peas, onion, peppers and hot Thai basil.
Chicken 17.9
Beef 17.9
Belly Pork 18.7
King Prawn 19.7
Crispy Aubergine 16.9

- PAD PRIK TAI DUM**
Black Pepper Stir-fry
Stir-fried with garlic, onion, mushrooms, carrot and peppers.
Chicken 18.9
Beef 18.9

- GAI PAD MET**
MAMUANG HIMMAPAN 19.8
Crispy Chicken with Cashew Nuts
With peppers, onion, mushrooms, carrot and a roasted red chilli sauce.
Crispy Chicken 19.8
Vegan Chicken 17.9
Tofu 17.9

- PAD PREW WAAN GAI**
Sweet & Sour with Dragon Fruit
With peppers, onions, tomatoes and pineapple, topped with pomegranate seeds and spring onion.
Crispy Chicken 19.8
Vegan Chicken 16.9
Tofu 16.9

- KHUA KLING** 18.7
Spicy Southern Stir-Fry
With lemongrass, galangal, lime leaves, garlic, peppercorns and krachai.
Chicken 18.7
Beef 18.7

- MOO GROB PAD PRIK KHING** 17.5
Crispy Pork Stir-Fried
Crispy pork belly, stir-fried with red curry paste, sugar snap peas, red chilli and lime leaves.

- PLA SAM ROD** 26
Crispy Tamarind Seabass
Seabass fillets with pak choi and broccoli in a tamarind, chilli and palm sugar sauce.

- GOONG PRIK KLUEA** 26
Salt and Pepper King Prawns
Sautéed with garlic, peppers, onions, chillies, crispy onions and spring onion, served on a bed of crispy glass noodles.

GRILL

- SUEA RONG HAI** 30
Weeping Tiger Sirloin Steak
Sirloin steak served sliced and sizzling, with vegetables and black pepper sauce.

- PLA YANG** 28
Grilled Sea Bass
Wrapped in a banana leaf with fragrant Thai herbs. Served with grilled aubergine and a chilli and lime dressing.

- PED YANG SAUCE MA-KHAM** 26
Tamarind Roast Duck
With fried shallots, cashew nuts, dried chilli, crispy noodles and vegetables.

- GAI GOR-LAE** 22
Southern Chicken Skewers
BBQ chicken skewers coated in a rich red curry sauce. A popular dish in southern Thailand.

- HOR MOK PLA PANANG** 49
Hor Mok Pla and Lobster Panang
A traditional Thai steamed fish curry with aromatic herbs, served alongside a rich Lobster Panang curry, perfectly balanced with the flavours of shredded lime leaves.

SIDES

- KHAO SUAY** 4.5
Jasmine Rice

- KHAO PAD KHAI** 5.5
Egg Fried Rice

- KHAO NEOW** 5.5
Sticky Rice

- KHAO MA PRAO** 5.5
Coconut Rice

- BA MEE** 5.5
Egg Noodles

- FIVE SPICE FRIES** 7
Stir-fried with onions and peppers. Served with sriracha sauce.
Loaded with red curry chicken + 1

- FRIES** 6.5
With Sriracha mayonnaise

- TENDERSTEM BROCCOLI** 6
With fried garlic and oyster sauce.

- PAK CHOI** 5.5
With fried garlic and oyster sauce.

- THAI ROTI** 3

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.



ALLERGEN AND CALORIE INFORMATION



微信扫码 中文点餐

SHARING SET MENUS

PRICE PER PERSON, MINIMUM TWO PEOPLE.

We encourage you to enjoy these menus 'family-style' just as we do, by sharing and tasting dishes together.

Our set menus have been designed for those who would like to experience a range of our personal favourite dishes.

YOM

£50 pp

CHAOPHRAYA 🍴🌱

Our Classic Starter Selection

Thai chicken tacos, chicken satay, chicken spring rolls, tempura king prawns and spicy crispy duck salad.

GAENG MASSAMAN 🍴

Royal Lamb Massaman

Slow-cooked lamb, carrot, potatoes, crispy shallots and toasted cashew nuts.

GAI PAD MET

MAMUANG HIMMAPAN 🍴🌱

Crispy Chicken with Cashew Nuts

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

PED YANG SAUCE MAKAM

Tamarind Roast Duck

With fried shallots, cashew nuts, dried chilli, crispy noodles and vegetables.

UNLIMITED STEAMED JASMINE RICE AND PRAWN CRACKERS

CHOCOLATE FONDANT

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

PING

£55 pp

CHAOPHRAYA 🍴🌱

Our Classic Starter Selection

Thai chicken tacos, chicken satay, chicken spring rolls, tempura king prawns and spicy crispy duck salad.

GAENG HUNG LAY 🍴

Slow-cooked Belly Pork Curry

Braised belly pork in an authentic northern Thai curry sauce with pickled garlic, wok toasted peanuts, tamarind, red onion and ginger.

PAD PRIK TAI DUM

Beef Black Pepper

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

GAI GOR-LAE 🍴🍴

Southern Chicken Skewers

BBQ chicken skewers coated in a rich, red curry sauce.

UNLIMITED STEAMED JASMINE RICE AND PRAWN CRACKERS

MANGO STICKY RICE 🌱

Succulent mango served with a sweet sticky rice.

WANG

£60 pp

CHAOPHRAYA 🍴🌱

Our Classic Starter Selection

Thai chicken tacos, chicken satay, chicken spring rolls, tempura king prawns and spicy crispy duck salad.

PAD PREW WAAN GAI

Sweet & Sour Crispy Chicken with Dragon Fruit

With peppers, onion, tomatoes and pineapple, topped with pomegranate seeds and spring onion.

GAENG PANANG 🍴

Beef Panang

Our most mild and creamy curry. Slow-cooked beef, sugar snap peas, chilli and kaffir lime leaves.

GOONG PRIK KLUA

Salt and Pepper King Prawns

Sautéed with garlic, peppers, onion, chillies, crispy onions and spring onion, served on a bed of crispy glass noodles.

KAO PAD KA PRAO GAI 🍴🍴

Chicken Fried Rice with Thai Basil

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

UNLIMITED STEAMED JASMINE RICE AND PRAWN CRACKERS

COCONUT CRÈME BRÛLÉE

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

NAN

£48 pp

TED SAKARN JAY 🌱

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

PAD THAI 🌱

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

Choose from: Tofu or Vegan Chicken

GAENG PED PHAK TONG

NAM TAO 🍴🍴🍴🌱

Butternut Squash Thai Red Curry

With spinach and sweet Thai basil.

MA KUEA PAD KA PRAO 🍴🍴🌱

Chilli and Garlic Aubergine

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

UNLIMITED STEAMED JASMINE RICE AND PRAWN CRACKERS

MANGO STICKY RICE 🌱

Succulent mango served with a sweet sticky rice.