

**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.

## NIBBLES

- KHAO KRIAB GOONG** 4.75  
*Thai Prawn Crackers*  
With a sweet chilli dip, perfect for two.
- KHAO KRIAB GOONG JAY** 4.75  
*Vegan Thai "Prawn" Crackers*  
With a sweet chilli dip, perfect for two.

## SHARING PLATTERS

Priced per person, minimum two people.

- CHAOPHRAYA** 14.50  
Our classic starter selection. Thai chicken tacos, chicken satay, chicken spring rolls, tempura king prawns and spicy crispy duck salad.
- TED SAKARN JAY** 14.00  
Sweetcorn cakes, vegetable spring rolls, tempura vegetables, Thai vegetable tacos and papaya salad.
- WHITE LOTUS** 17.50  
A premium platter featuring a selection of our delicious starters. Papaya salad, 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** 11.50  
**King Prawn** 16.00
- POH PIA**  
*Spring Rolls*  
With sweet chilli sauce.  
**Chicken** 11.00  
**Vegetable** 11.00
- KHANOM JEEP** 12.50  
*Steamed Dumplings*  
Handmade prawn and chicken dumplings with fried garlic and sweet soy sauce.
- CHOO PANG TOD**  
*Tempura*  
With sweet chilli sauce.  
**King Prawn** 13.50  
**Seasonal Vegetables** 10.00
- TACOS**  
*Thai Tacos*  
Our signature red curry, soft flour taco creation.  
**Chicken** 11.50  
**Vegetable** 11.00
- SEE KRONG MOO YANG** 15.00  
*Pork Spare Ribs*  
Marinated with fresh Thai herbs and BBQ sauce, served with pineapple.
- TOD MAN KHAO POHD** 11.00  
*Sweetcorn Cake*  
Fried with red curry and kaffir lime leaves. Served with a sweet chilli, peanut, cucumber and vegetable relish.
- MUEK PRIK KLUEA** 12.50  
*Salt & Pepper Squid*  
With sweet chilli sauce.
- MOO GROB** 11.50  
*Crispy Belly Pork*  
With sweet soy sauce.
- HOY SHELL YANG** 15.50  
*King Scallop Black Pudding*  
On a bed of Scottish black pudding, with a mango and chilli dressing.

## SALADS

- SOM TUM** 17.50  
*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** 18.50  
*Crispy Duck Salad*  
With chilli, lime, pomegranate, cucumber spring onion, red onion, tomato, celery and a Sriracha sauce.
- PLA GOONG** 21.00  
*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** 25.00  
*Weeping Tiger Salad*  
Sirloin beef ribbons, red onion, celery, tomatoes, mint and cucumber, with a Thai chilli and lime dressing.

## 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** 19.50  
**Beef** 19.50  
**Belly Pork** 20.50  
**King Prawn** 20.50
- KHAO PAD SAPPAROD** 23.50  
*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** 19.50  
**Belly Pork** 20.50  
**Vegan Chicken** 19.50
- UDON PAD KEE MAO TALAY** 25.00  
*Seafood Udon Noodles*  
With king prawns, squid, mussels, scallops, sugar snap peas, carrot, peppers, onion, garlic, chilli, peppercorns, basil and krachai.

## 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.

- Lobster** 39.00  
**Chicken** 18.90  
**Belly Pork** 20.70  
**King Prawn** 20.70  
**Tofu** 18.90  
**Vegan Chicken** 18.90

## THAI SOUPS

- TOM YUM**  
*Hot and Sour Soup*  
With mushroom, lemongrass, galangal, roasted chilli and lime leaves, flavoured with Thai herbs.  
**Chicken** 11.50  
**King Prawn** 12.50  
**Mushroom** 11.00
- TOM KHA**  
*Coconut Milk Soup*  
With galangal, mushroom, lemongrass, chilli and lime leaves.  
**Chicken** 11.50  
**King Prawn** 12.50  
**Mushroom** 11.00

## CURRY

Prefer a different protein?  
Ask your server for options.

- GAENG MASSAMAN** 26.50  
*Royal Lamb Massaman*  
Sous vide lamb, carrot, potatoes, crispy shallots and toasted cashew nuts.
- GAENG PANANG** 25.50  
*Beef Panang*  
Our most creamy curry. Slow-cooked beef brisket, sugar snap peas, chilli and kaffir lime leaves.
- KHAO SOI GAI** 18.50  
*Famous Chiang Mai Curry*  
With breaded chicken, prawn and chicken dumplings, a boiled egg, vegetable relish and crispy noodles.
- KHAO SOI NUEA** 20.50  
*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**  
*Thai Green*  
Our signature recipe with courgette, sugar snap peas, Thai basil and chilli.  
**Chicken** 19.40  
**Vegan Chicken** 18.90  
**Tofu** 18.90
- GAENG PED**  
*Thai Red*  
**Roast Duck** 22.50  
With courgettes, sugar snap peas, Thai basil and chilli.  
**Butternut Squash** 17.50  
With spinach, basil, red chilli and pumpkin seeds.
- GAENG HUNG LAY**  
Authentic northern Thai curry sauce with pickled garlic, wok toasted peanuts, tamarind, red onion and ginger.  
**Slow-Cooked Belly Pork** 23.50  
**Sous Vide Beef** 24.50

## 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** 18.90  
**Beef** 18.90  
**Belly Pork** 19.70  
**King Prawn** 20.70  
**Crispy Aubergine** 17.90
- PAD PRIK TAI DUM**  
*Black Pepper Stir-fry*  
Stir-fried with garlic, onion, mushrooms, carrot and peppers.  
**Chicken** 19.90  
**Beef** 19.90
- GAI PAD MET MAMUANG HIMMAPAN**  
*Crispy Chicken with Cashew Nuts*  
With peppers, onion, mushrooms, carrot and a roasted red chilli sauce.  
**Crispy Chicken** 20.80  
**Vegan Chicken** 18.90  
**Tofu** 18.90
- PAD PREW WAAN GAI**  
*Sweet & Sour with Dragon Fruit*  
With peppers, onions, tomatoes and pineapple, topped with pomegranate seeds and spring onion.  
**Crispy Chicken** 21.80  
**Vegan Chicken** 18.90  
**Tofu** 18.90
- KHUA KLING**  
*Spicy Southern Stir-Fry*  
With lemongrass, galangal, lime leaves, garlic, peppercorns and krachai.  
**Chicken** 19.30  
**Beef** 19.70
- MOO GROB PAD PRIK KHING**  
*Crispy Pork Stir-Fried*  
Crispy pork belly, stir-fried with red curry paste, sugar snap peas, red chilli and lime leaves. 19.00
- PLA SAM ROD** 27.50  
*Crispy Tamarind Seabass*  
Seabass fillets with pak choi and broccoli in a tamarind, chilli and palm sugar sauce.
- GOONG PRIK KLUEA** 27.50  
*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

- HOR MOK PLA PANANG** 49.00  
*Hor Mok Fish 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.
- SUEA RONG HAI** 31.50  
*Weeping Tiger Sirloin Steak*  
Sirloin steak served sliced and sizzling, with vegetables and black pepper sauce.
- PLA YANG** 29.50  
*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** 27.50  
*Tamarind Roast Duck*  
With fried shallots, cashew nuts, dried chilli, crispy noodles and vegetables.
- GAI GOR-LAE** 23.00  
*Southern Chicken Skewers*  
BBQ chicken skewers coated in a rich red curry sauce. A popular dish in Southern Thailand.

## SIDES

- KHAO SUAY** 4.85  
*Jasmine Rice*
- KHAO PAD KHAI** 5.50  
*Egg Fried Rice*
- KHAO NEOW** 5.50  
*Sticky Rice*
- KHAO MA PRAO** 5.50  
*Coconut Rice*
- BA MEE** 5.50  
*Egg Noodles*
- FIVE SPICE FRIES** 7.10  
Stir-fried with onions and peppers. Served with Sriracha sauce.  
**Loaded with red curry chicken** +1.00
- FRIES** 7.00  
With Sriracha mayonnaise.
- TENDERSTEM BROCCOLI** 6.35  
With fried garlic and oyster sauce.
- PAK CHOI** 5.85  
With fried garlic and oyster sauce.
- THAI ROTI** 3.50

Signature dish | Suitable for vegetarians | Suitable for vegans | Vegan option available, ask for details | New dish | Slightly spicy | Spicy | Very spicy | Thai spicy | 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

£53.00 per person

### CHAOPHRAYA

*Our Classic Starter Selection*

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

### GAENG MASSAMAN GAE

*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 MA-KHAM

*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

£58.00 per person

### CHAOPHRAYA

*Our Classic Starter Selection*

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

### GAENG HUNG LAY

*Moo Sam Chun*

*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.

### NUEA 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

£63.00 per person

### 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 NUEA

*Beef Panang*

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

### GOONG PRIK KLUEA

*Salt and Pepper King Prawns*

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

### KHAO 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

£50.00 per person

### 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 VEGAN PRAWN CRACKERS

### MANGO STICKY RICE

Succulent mango served with a sweet sticky rice.