

CELEBRATORY SET MENUS

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

They have been lovingly curated to showcase our most loved dishes, and for those of you who would like to experience our personal favourite flavours from the beating heart of Thailand.

PRICE PER PERSON,
MINIMUM TWO PEOPLE

LIKE YOUR DISH SPICY?

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

🌶️ Slightly spicy | 🌶️🌶️ Spicy | 🌶️🌶️🌶️ Thai spicy

- C** Our favourites
- V** Suitable for vegetarians
- Ve** Vegan option available, ask for details

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 discretionary service charge of 10% will be added to your bill. We believe in fair reward meaning every penny of all service charges and tips are split between team members. This charge is entirely optional, if you would like for this to be removed, please just ask your server.

YOM

£35 pp

CHAOPHRAYA 🌶️

Our classic starter selection

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

ATCHARA

GAENG MASSAMAN 🌶️

Royal Lamb Massaman

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

GAJ PAD MET MAMUANG HIMMAPAN 🌶️ **C**

Crispy Chicken with Cashew Nuts

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

GAENG PED YANG 🌶️🌶️

Roast Duck Thai Red

Our classic sauce with pineapple, cherry tomatoes, grapes, strawberries, lychee and Thai basil.

STEAMED JASMINE RICE

ATCHARA

£45 pp

CHAOPHRAYA 🌶️

Our classic starter selection

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

ATCHARA

MOO OB NAMPEUNG

Honey Roast Pork Tenderloin

Sliced marinated roast pork and pak choy in a sweet soy sauce.

SEE KRONG NUA 🌶️ **C**

Panang Beef Rib

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

GAJ GOLEK

Southern Style Satay Chicken

Charcoal grilled giant chicken skewers, in a peanut satay sauce.

GOONG PRIK KLUA

Jumbo Butterfly Salt and Pepper Prawns

Jumbo salt and pepper butterfly prawns, seasoned with salt and pepper. Stir-fried with onions, peppers and chillies topped with crispy shallots.

KHAO HOR BAI BUA

Lotus Rice with BBQ Pork

A special fried rice with marinated roast pork, lotus seeds, spring onion, mushroom and soy sauce, wrapped in a crispy lotus leaf.

PHUKET JAY **V**

£30 pp

TED SAKARN JAY **V**

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

ATCHARA

PAD THAI **V** **Ve**

Vegetable and Tofu Pad Thai

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

GAENG PED PHAK TONG

🌶️🌶️🌶️ **V** **Ve** **C**

Pumpkin Thai Red

Thai pumpkin, spinach and sweet Thai basil.

MA KUER

PAD GRA PRAO 🌶️ **V**

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

STEAMED JASMINE RICE

T H A I D I N I N G

CHAO PHRAYA

noun: chow-pry-ä