

THAI DINING

CHAOPHRAYA

noun: *chow-pry-ä*

VALENTINES MENU

45 per person

A GLASS OF ROYAL ORCHID PROSECCO

STARTING POINT

SOFT SHELL CRAB & PRAWN TEMPURA

Soft shell crab and prawn in a light crispy batter tempura with a sweet chilli dip.

MAIN JOURNEY

WEeping TIGER SIRLOIN STEAK

A Chaophraya classic! Grilled aged sirloin steak served on a sizzling plate with a trio of Thai sauces.

THAI RED PRAWN CURRY

King prawns cooked with a red curry paste from dried chillies in coconut milk with pineapple, courgettes, Thai aubergine and sweet basil.

CHICKEN WITH CASHEW NUTS (N)

A popular traditional dish of stir-fried crispy chicken with cashew nuts, onions, peppers, mushroom, spring onions with a roasted red chilli sauce and crispy chilli.

CRISPY DUCK SALAD

Roasted crispy duck strips tossed with cucumber, shallots, spring onions, celery and pomegranate in a roasted chilli and lime dressing.

STEAMED JASMINE RICE

THE END

WHITE CHOCOLATE BOX (N)

White chocolate mousse with raspberry coulis on butter shortbread served with a mini macaroon and passion fruit syrup.

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THAI DINING

CHAOPHRAYA

noun: chow-pry-ä

VALENTINES MENU - VEGETARIAN

35 per person

A GLASS OF ROYAL ORCHID PROSECCO

STARTING POINT

THAI VEGETABLE TACOS (N)

Red curried vegetables finished off with coconut milk and served over lightly pan-seared rice flour tacos.

BARBECUED MUSHROOM SKEWERS

Skewers of mushrooms, onions, pineapples, red and green peppers, courgettes and cherry tomatoes served with homemade barbecue sauce.

MAIN JOURNEY

RED VEGETABLE CURRY

Pineapple, courgettes, Thai aubergines and tofu garnished with sweet basil and chillies.

TOFU WITH CASHEW NUTS (N)

A popular traditional dish of stir-fried crispy tofu with cashew nuts, onions, peppers, mushroom, spring onions with a roasted red chilli sauce and crispy chilli.

MUSHROOM SALAD

Sautéed shimeji mushrooms tossed in dressing made with soy sauce, ground rice and lime leaf.

COCONUT RICE

THE END

*Mango and sticky rice
served with Alphonso mango sorbet*

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