

THAI DINING
CHAOPHRAYA
noun: chow-pry-ä

£35 Graduation Menu with A Glass of Prosecco

CHICKEN SATAY

Our classic dish of chicken bamboo skewers, carefully grilled over charcoal, served with homemade peanut sauce and vegetable relish.

RED CURRY BATTERED PRAWNS

(V) VEGETARIAN OPTION AVAILABLE

Prawns in a light red curry batter with a sweet chilli sauce.

THAI CHICKEN TACOS

(V) VEGETARIAN OPTION AVAILABLE

Red curried chicken finished with coconut milk and served over a lightly pan seared rice flour taco.

SWEETCORN CAKES (V)

Deep fried sweetcorn blended with red curry paste served with sweet chilli sauce.

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THAI GREEN CHICKEN CURRY

(V) VEGETARIAN OPTION AVAILABLE

Our original recipe curry with tender chicken breast, coconut milk, courgettes and beans garnished with sweet basil and chillies.

KING PRAWNS WITH GINGER

A traditional stir-fried dish of mushrooms sautéed with king prawns, Thai ginger, spring onions and red bell peppers.

CHICKEN PAD THAI

(V) VEGETARIAN OPTION AVAILABLE

The national dish of Thailand. Kim's own famous recipe of Thai rice noodles, stir-fried with egg, vegetables and tamarind sauce.

SPICY BEEF RICEBERRY & BASIL

(V) VEGETARIAN OPTION AVAILABLE

Deep purple-coloured organic rice, high in vitamins, minerals, fibre and anti-oxidants, steamed with chillies, garlic and topped with an egg.

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STICKY TOFFEE PUDDING

A little different for a Thai menu perhaps, but our Thai chefs love this traditional British dessert and have tweaked the recipe with a hint of ginger and lemon adding a Thai twist.

CHOCOLATE BOX

Exclusive to Chaophraya. A dark and white chocolate mousse with a lemongrass centre and toasted coconut ice cream.

SORBET

Lime and lemongrass | Peach and prosecco | Mango

ICE CREAM

Thai Whiskey | Toasted Coconut | Salted Caramel | Strawberry Ripple | Vanilla Pod