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T H A I D I N I N G

C H R I S T M A S



EXPERIENCE CHRISTMAS IN STYLE WITH CHAOPHRAYA

Chaophraya is the perfect dining experience for celebrating with friends, family, colleagues or entertaining clients this festive season.

Blending classic and contemporary dishes inspired by the tastes of Thailand. Impress your guests with our seasonal banquet menu, opulent decor and our friendly Thai hospitality.

ASK ABOUT OUR EXPERIENCES



PRIVATE DINING

With stunning views, sunken seating & first class service, make your occasion one to remember with our unique private dining spaces.

COOKING SCHOOL

The perfect alternative team building experience. Unlock the secrets of Thai cooking & master the art to impress back home.



COCKTAIL MASTERCLASS

Start your meal with a cocktail masterclass. Shake & stir up signature or classic cocktails before enjoying!

Subject to availability.

SET MAENUM
PHUKET



30 PER PERSON
MIN. 2 PEOPLE

START THE JOURNEY

MA HOR (N)

Minced pork simmered with palm sugar & served with peanuts & pineapple

TEMPURA KING PRAWNS

Sea water prawns in a light tempura batter with a sweet chilli sauce

VEGETABLE

SPRING ROLLS (V)

Spring rolls filled with carrot & vermicelli served with sweet chilli sauce

SOFT FISH TOFU

Fried & topped with salt & pepper

THAI CHICKEN TACOS

Red curried chicken finished off with coconut milk & served on coconut flour tacos

MAIN JOURNEY

*THAI RED
CHICKEN CURRY*

Tender chicken pieces cooked in a red curry paste. Dried chillies, coconut milk with pineapple, courgettes, Thai aubergine & sweet basil

*KING PRAWNS
WITH THAI BASIL*

Stir-fried prawns with chillies, garlic & basil

*STEAMED
JASMINE RICE*

PAD THAI

VEGETABLE (V)(N)

Stir-fried rice noodles in tamarind sauce with, spring onions, carrots, egg, tofu, sweet turnip & bean sprouts, topped with lightly pickled vegetables



(N) Contains nuts (V) Suitable for vegetarians

All of our dishes are prepared in a kitchen where nuts gluten & 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. If you have a food allergy, intolerance or sensitivity please ask your waiter before placing your order & they will be able to help you with your choice. Please note that for parties of 10 or more, a 10% discretionary service charge will be added to your bill.

SET MAENUM

CHIANG MAI

36.5 PER PERSON
MIN. 2 PEOPLE
WITH DESSERT

START THE JOURNEY

CHIANG MAI SAUSAGE

Grilled Thai spicy sausage served with a cucumber & coriander relish

VEGETABLE

SPRING ROLLS (V)

Spring rolls filled with carrot & vermicelli served with sweet chilli sauce

SATAY CHICKEN (N)

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

CRISPY NOODLE

A classic Thai dish 'Mee krob.' Crispy noodles served with tamarind sauce & palm sugar

GOLDEN BASKETS (V)

Stir-fried onions, sweetcorn & green peas in mini tartlets

MAIN JOURNEY

STEAMED SEA BASS

Seabass fillets served with spinach & topped with homemade red curry sauce

DUCK STUFFED

WITH CHICKEN

Fried & served with pak choi, topped with a mango sauce

THAI GREEN

TURKEY CURRY

Tender turkey breast simmered in coconut milk with butternut squash, courgette & garnished with sweet basil & chillies

PINEAPPLE FRIED

RICE WITH PRAWNS (N)

King prawns in a turmeric fried rice with pineapple & topped with fried shallots & cashew nuts

TO END

THAI DESSERT SAMPLER

A selection of modern Thai desserts

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SET MAENUM
VEGETARIAN

28 PER PERSON
MIN. 2 PEOPLE

START THE JOURNEY

*THAI VEGETABLE
TACOS*

Red curried vegetables
finished with coconut milk &
served on lightly pan seared
coconut flour tacos

*SWEET POTATO &
SWEETCORN CAKES*

Deep fried sweet potato
& sweetcorn served with
sweet chilli sauce

*VEGETABLE
SPRING ROLLS*

Spring rolls filled with carrot
& vermicelli served with sweet
chilli sauce

GOLDEN BASKETS

Stir-fried onions, sweet corn
& green peas in mini tartlets



MAIN JOURNEY

*TOFU & BROCCOLI WITH
CASHEW NUTS (N)*

Tofu stir-fried with broccoli,
peppers, mushrooms,
spring onions, dried red
chilli & cashew nuts in a
Thai chilli sauce

*AUBERGINE WITH SWEET,
SOUR & SPICY SAUCE*

Stir fried aubergine with red
peppers in a sweet, sour
& spicy sauce topped with
sesame seeds

*MUSHROOM & TOFU
PANANG CURRY*

Mushrooms & tofu, in a
creamy red curry sauce with
palm sugar & basil

STEAMED JASMINE RICE



TO END

THAI DESSERT SAMPLER
A selection of modern Thai desserts

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