

THAI DINING

# CHAOPHRAYA

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noun: *chow-pry-ä*

*A river in Thailand formed by the confluence of the Nan and Ping Rivers; flows southward past Bangkok and empties into the Gulf of Thailand.*



## EXPERIENCE

An ideal spot to enjoy a drink with friends or colleagues. Choose from classic & signature cocktails, a well-sized wine list or from our range of beers.



## MASTERCLASSES

For those looking for a hands-on experience, our cooking school and cocktail masterclasses are great fun and the perfect gift.



## CELEBRATE

We've always loved being seen as a place to celebrate. We will go the extra mile to make the occasion special, whether it be a birthday, anniversary or graduation. Dedicated menus available.



## TO DO BUSINESS

Flexible spaces and private dining rooms makes us a great choice for catch-up's with clients, team events, incentives and meetings. We will always reply to you the same day to make organisation a breeze.



# สวัสดี SAWASDEE

Welcome to Chaophraya

My team and I travel regularly to Thailand to source the best cooking ingredients and to get inspiration for new dishes. In Thailand we eat 'family style' which is where everyone shares all the dishes. Our set menus are designed with this same principle in mind and this way you will get to try more dishes and different flavours. In these menus we've put together a range of traditional favourites and some classic dishes with a little bit of a twist.

We really hope you enjoy your time together with us.

Kim

Khun Kim, Founder, Chaophraya

## CHAOPHRAYA (TRADITIONAL)

35 per person

### STARTER

#### CHAOPHRAYA PLATTER 🌿

Our classic starter selection of Thai chicken tacos, Thai fish cakes, chicken spring rolls, red curry battered prawns and crispy duck salad. Served with a selection of Thai sauces.

### INTERMEDIATE COURSE

#### LIME & LEMONGRASS SORBET or MIANG KHAM NASTURTIUM

### MAIN COURSE

#### THAI GREEN CHICKEN CURRY 🌿🌿

Gaeng Keow Wan Gai

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

#### BEEF IN TRADITIONAL BLACK PEPPER SAUCE

Pad Pik Tai Dum

Kim's local recipe. Stir-fried beef rump with black pepper sauce, garlic, onions and peppers.

#### BELLY PORK WITH SPICES

Moo Tom Pha-Loh

Belly pork slow cooked for eight hours in oyster sauce, star anise and cinnamon served with pak choi.

#### STEAMED JASMINE RICE

LIKE YOUR DISH SPICY?  
Please let us know and we will do our best to accommodate you



All of our dishes are prepared in a kitchen where nuts, gluten and 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 and they will be able to help you with your choice.

Please note, we add a 10% discretionary charge for parties of eight or more. We believe in fair reward, all service charges and tips are split between team members.

## KINGDOM OF LANNA (THAI TAPAS)

40 per person

### STARTER

#### THAI CHICKEN TACOS 🌿

Taco Gai

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

#### GRILLED PORK SKEWERS

Moo Ping

Famous on the streets of Thailand. Pork is marinated with coconut milk, coriander, garlic, palm sugar, honey and oyster sauce. Aroy jing jing (delicious, trust us!)

#### SOUTHERN STYLE WHITEBAIT

Pla Sai Tod Khamin

Simple and delicious, whole marinated whitebait with fresh garlic and turmeric. Fried and served with sweet chilli sauce.

#### SPICY DUCK RICE BALLS 🌿

Laab Pad Krob

Sticky rice and duck mixed with red curry and kaffir lime leaf fried and served with sweet chilli sauce.

### MAIN COURSE

#### KAO-SOI GAI 🌿

A popular dish from Chiang Mai in Northern Thailand: deep-fried crispy noodles in a mild curried chicken soup with boiled egg, pickled mustard greens & cucumber relish.

#### THAI GREEN BEEF CURRY 🌿🌿

Gaeng Keow Wan

Our original recipe curry with coconut milk, courgettes and beans garnished with sweet basil and chillies served with beef rump.

#### PRAWN PAD THAI

Pad Thai Goong

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

#### BELLY PORK WITH SPICES

Moo Tom Pha-Loh

Belly pork slow cooked for eight hours in oyster sauce, star anise and cinnamon served with pak choi.

#### STEAMED JASMINE RICE

## ATCHARA (REGAL)

45 per person

### STARTER

#### KHUN KIM GRILL SATAY PLATTER

Sirloin steak, sugar snap peas, moo ping, chestnut mushrooms, chicken satay, aubergine and cherry tomato skewers served on a sizzling plate with barbecue, peanut and jaew sauces.

### INTERMEDIATE COURSE

#### LIME & LEMONGRASS SORBET or MIANG KHAM NASTURTIUM

### MAIN COURSE

#### ROYAL SOUS VIDE MASSAMAN LAMB CURRY 🌿

Gaeng Massaman

Caramelised slow cooked lamb with homestyle massaman curry, coconut milk, carrots and potatoes topped with crispy shallots and cashew nuts. A traditional recipe made for and served to the Thai royal family.

#### THAI CRISPY CHICKEN

Gai Tod Rad Pik

Crumbed chicken breast topped with sweet chilli sauce.

#### BEEF IN TRADITIONAL BLACK PEPPER SAUCE

Pad Pik Tai Dum

Kim's local recipe. Stir-fried beef rump with black pepper sauce, garlic, onions and peppers.

#### SEAFOOD IN AROMATIC SPICES 🌿🌿🌿

Pad Cha Talay

Mussels, squid and prawns stir-fried together in aromatic Thai herbs, fresh chillies, spicy green peppercorns and hot basil leaves.

#### RICEBERRY RICE

Khao Riceberry

Thailand's own super-food! Deep purple coloured organic rice, high in vitamins, minerals, fibre and anti-oxidants.

### DESSERT

#### COCONUT MILK PUDDING

A creamy rich coconut milk pudding, served with sweet coconut milk and toasted coconut.

## TED SAKARN JAY (VEGETARIAN)

28 per person

### STARTER

#### TED SAKARN JAY PLATTER 🌿

Named after a month long festival held in Phuket for vegetarians. A combination of sweetcorn cakes, spring rolls, red curry battered vegetables, miang kham and Thai vegetable tacos.

### INTERMEDIATE COURSE

#### LIME & LEMONGRASS SORBET or MIANG KHAM NASTURTIUM

### MAIN COURSE

#### THAI GREEN TOFU CURRY 🌿🌿

Gaeng Keow Wan

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

#### SWEET & SOUR WITH DRAGON FRUIT

Pad Prew Waan

Crispy tofu stir-fried with sweet and sour sauce served with pomegranate seeds, peppers, pineapple, tomatoes, onions and Thai dragon fruit.

#### VEGETABLE TAMARIND

Tofu Sauce Makam

Vegetables in a palm sugar and tamarind sauce topped with fried shallot, cashew nuts and dried chilli. Served with seasonal vegetables.

#### PAD THAI

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

#### RICEBERRY RICE

Khao Riceberry

Thailand's own super-food! Deep purple coloured organic rice, high in vitamins, minerals, fibre and anti-oxidants.

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**TREATS & REWARDS**  
on your next visit

