

# SET MAENUM PING

£28.50 PER PERSON

Minimum of two people.  
Platter includes all listed appetisers and main courses.

A SELECTION OF CLASSIC THAI DISHES WHICH FEATURES AUTHENTIC FOOD AND FLAVOURS COOKED DAILY IN THAILAND. EXPERIENCE THE ESSENCE OF TRADITIONAL THAI SPICE INFUSED CHICKEN, BEEF, PRAWNS, DUCK AND TOFU.

## APPETISER PLATTER

มาฮ่อ  
MAHOH <sup>(N)</sup>

Finely diced pork poached with palm sugar, sweet turnip, nuts and tamarind served on fresh pineapple.

ขนมปังไก่กุ้ง  
PRAWN & CHICKEN TOAST

Finely diced prawn and chicken blended with Thai herbs served on fried bread.

สะเต๊ะไก่  
CHICKEN SATAY

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

กุ้งทอด  
TEMPURA PRAWNS

King prawns deep fried in a light crispy batter with black sesame seeds and served with a sweet chilli sauce.

ปอเปี๊ยะไก่  
CHICKEN SPRING ROLLS

Hand-rolled crispy spring rolls filled with chicken, carrot, cabbage, taro and vermicelli served with a sweet chilli sauce.

## MAIN COURSES

แกงเขียวหวานไก่  
THAI GREEN CHICKEN CURRY

The renowned curry made from fresh young green chillies and selected Thai herbs. Tender chicken breast simmered in coconut milk with courgettes and aubergine, garnished with sweet basil and chillies.

ผัดเห็ดน้ำมันหอย  
STIR FRIED BEEF IN OYSTER SAUCE

Stir fried beef with broccoli, carrot, onion and mushroom stir fried in oyster sauce.

ยำเป็ดกรอบ  
CRISPY DUCK SALAD

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

ผัดไทยเต้าหู้  
TOFU PAD THAI NOODLE <sup>(N)</sup>

Vegetarian version of the national dish of Thailand. Stir fried Thai rice noodles in tamarind sauce with tofu, spring onions, carrots, egg, sweet turnip and bean sprouts served with ground peanuts.

ข้าวสวย  
STEAMED JASMINE RICE

THESE SET MENUS HAVE BEEN CREATED  
BY CHAOPHRAYA'S FOUNDER

KIM KAEWKRAIKHOT

ENJOY A TRUE TASTE OF THAILAND.

# SET MAENUM YOM

£35.50 PER PERSON

Minimum of two people.  
Platter includes all listed appetisers, main courses and dessert.

VARIETY IS THE SPICE OF LIFE AND THIS SET MENU PRESENTS A HANDFUL OF SPECIALITY CHAOPHRAYA DISHES. LOVINGLY MADE WITH AUTHENTIC THAI COOKING METHODS. ENJOY CHICKEN, PORK, BEEF, DUCK AND SEAFOOD DELIGHTS.

KIM KAEWKRAIKHOT RECOMMENDS

## APPETISER PLATTER

ซีโรงหมูบาร์บีคิว  
PORK SPARE RIBS

Grilled pork spare ribs marinated with fresh Thai herbs and homemade barbecue sauce, served with grilled pineapple and pink peppercorns.

สะเต๊ะไก่  
CHICKEN SATAY <sup>(N)</sup>

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

ขนมจีบ  
STEAMED DUMPLINGS

Prawn, crab meat and chicken mixed with water chestnuts, spring onion and coriander root, steamed in a wonton wrapper and topped with fried garlic and a sweet soy sauce.

ขนมปังไก่กุ้ง  
PRAWN & CHICKEN TOAST

Finely diced prawn and chicken blended with Thai herbs served on fried bread.

หมูทอด  
DEEP FRIED MARINATED PORK

Pork marinated with honey and Thai herbs, deep fried and garnished with sesame seeds.

## MAIN COURSES

แกงเบืดสี่ฤดู  
FOUR SEASONS DUCK CURRY

Four-seasonal fruits of grape, pineapple, strawberry and tomato cooked in a flavourful curry sauce with roasted duck and sweet basil.

ผัดกระเพราหมูกรอบ  
CRISPY PORK BELLY WITH THAI BASIL

Street-style pan fried crispy pork belly tossed with fresh chillies, garlic, green beans and hot basil leaves.

เนื้อผัดพริกไทยดำ  
BEEF IN BLACK PEPPER SAUCE

Sliced beef stir fried with onions, peppers, spring onions and black pepper sauce served on a sizzling plate.

กุ้งผัดขิง  
KING PRAWNS WITH GINGER

King prawns sautéed with straw mushrooms, fresh ginger, peppers, onions, spring onions, chilli and soya beans.

ข้าวผัดไข่  
EGG FRIED RICE

# SET MAENUM CHAOPHRAYA

£40.50 PER PERSON

Minimum of two people.  
Platter includes all listed appetisers, main courses and dessert.

FOR THOSE IN SEARCH OF A LITTLE LUXURY, THE CHAOPHRAYA SET MENU IS A SELECTION OF OUR MOST OPULENT DISHES. MADE WITH ONLY THE FINEST INGREDIENTS AND TECHNIQUES; TASTE OUR FAMOUS COD GOLDEN BASKETS, CHILLI SEA BASS AND WEEPING TIGER SIRLOIN.

## APPETISER PLATTER

หมูปิ้ง  
GRILLED PORK SKEWERS

Bangkok street-style pork skewers marinated with honey and coriander root, grilled over charcoal and served with a tangy chilli sauce.

สะเต๊ะไก่  
CHICKEN SATAY <sup>(N)</sup>

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

กุ้งทอด  
TEMPURA PRAWNS

King prawns deep fried in a light crispy batter with black sesame seeds and served with a sweet chilli sauce.

ปลากระพงทอง  
GOLDEN BASKETS

Fill your own mini-tartlets with our chef's special steamed and flaked blend of cod and coley, flavoured with lemongrass, lime leaf and honey.

ปอเปี๊ยะไก่  
CHICKEN SPRING ROLLS

Hand-rolled crispy spring rolls filled with chicken, carrot, cabbage, taro and vermicelli served with a sweet chilli sauce.

## MAIN COURSES

แกงมัสมั่นแกละ  
MASSAMAN LAMB CURRY <sup>(N)</sup>

Pieces of tender lamb stewed with massaman paste, coconut milk, potatoes, onions, chickpeas and cashew nuts. Massaman is made with turmeric, star anise, cardamom, cinnamon and chillies and is one of the favourite dishes of the Thai Royal Family that dates back to the 16th Century.

ปลาราดพริก  
FRIED SEA BASS FILLET WITH CHILLI SAUCE

Lightly floured and fried sea bass fillet served with chilli sauce.

ผัดกะหล่ำกุ้ง  
TURMERIC KING PRAWNS

Stir fried prawns with celery, onions, peppers, spring onions in turmeric curry sauce finished off with egg and drizzled with chilli oil.

เล็อร่องไห  
WEEPING TIGER

The Chaophraya classic! Grilled sliced sirloin steak served on a sizzling plate with a hot and tangy chilli dip and drizzled with a black pepper sauce.

ข้าวกล้อง  
STEAMED ORGANIC BROWN RICE OR NOODLES

# SET MAENUM NAN VEGETARIAN

£25.00 PER PERSON

Minimum of two people.  
Platter includes all listed appetisers and main courses.

THE VEGETARIAN SET MENU FEATURES A RICH ARRAY OF FRUIT, VEGETABLES AND TOFU COOKED TO PERFECTION IN MANY DIFFERENT WAYS. ENJOY THE TRUE TASTE OF THAILAND WITH NO SACRIFICE ON VARIETY OR FLAVOUR.

## APPETISER PLATTER

กระทงทอง  
GOLDEN BASKETS

Fill your own mini-tartlets with our chef's special vegetable mix of sweetcorn, garden peas, onions, carrots and tofu flavoured with lemongrass, lime leaf and honey.

ส้มตำ  
PAPAYA SALAD

One of the most popular dishes in Thailand. A fresh and spicy salad of shredded papaya, carrots, cherry tomatoes and fine beans pounded with a pestle and mortar with lime, garlic, fish sauce, peanuts, chilli and palm sugar. Served with a crispy sticky rice parcel. Zaap Zaap!

ผักทอดกับซอสสลามารส  
VEGETABLE SPRING ROLL

Homemade crispy spring rolls filled with carrot, cabbage, taro and vermicelli.

ผักทอดกับซอสสลามารส  
VEGETABLE TEMPURA

Pumpkin, mushrooms, potatoes, green beans and spinach lightly battered and drizzled with caramelised palm sugar sauce and peanuts.

สะเต๊ะเห็ด  
BARBECUED MUSHROOM SKEWERS

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

## MAIN COURSES

แกงเขียวหวานผักขม  
THAI GREEN SPINACH CURRY

The renowned green curry made from fresh young green chillies and selected Thai herbs. Our special recipe is made with spinach, enoki mushrooms, straw mushrooms and sweet basil.

เต้าหู้ซอสมะขาม  
TOFU IN TAMARIND SAUCE

Our own vegetarian tofu deep fried and topped with tamarind sauce, fried shallots and chilli.

มะเขือผัดกระเพรา  
STIR FRIED AUBERGINE AND BASIL

Crispy fried aubergine with a spicy chilli and garlic sauce with hot basil leaves.

ข้าวสวย  
STEAMED JASMINE RICE