



VENTURE TO THE LAND OF SMILES

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THAI DINING

# CHAOPHRAYA

*noun: chow-pry-ä*

My team and I regularly travel to Thailand to source ingredients and to get inspiration for new dishes.

Thai cuisine is colourful and diverse and we believe this menu really does include something for everyone. Look out for my own personal favourites, marked with the Chaophraya logo – these dishes are ‘Aroi Mak Mak’ (that means delicious in Thai)!

Please ask your server if you have any questions about any of our dishes and they will be delighted to help you.

I hope you enjoy your visit.

Khob Khun Ka

KIM  
FOUNDER, CHAOPHRAYA

## The four essential flavours of Thai Cuisine

Every Thai dish incorporates at least two of the below flavours— sometimes all four. One flavour may be more dominant, but the others will be there too. That is what makes Thai food so interesting. It is all about achieving the perfect balance between four key styles of ingredients.

SALTY  
Fish Sauce, Shrimp Paste

SOUR  
Lime, Tamarind

SWEET  
Palm Sugar, Fruits

SPICE  
Chillies, Pepper

### SHARING PLATTERS

Ideal for two or more to share to get the taste of Thailand and try a few different dishes.  
Price per person, minimum two people.

#### Chaophraya Platter 10.<sup>45</sup> 🌶️ 🌿

Our Classic Starter Selection. Thai chicken tacos, chicken satay, chicken spring rolls, tempura prawns and spicy duck salad.

#### Vegetarian Platter (V) 8.<sup>95</sup>

Sweetcorn cakes, spring rolls, red curry battered vegetables and Thai vegetable tacos.

### STARTERS

#### Yaowarat Dumplings 8.<sup>95</sup>

*Khanom Jeep Ruam*

A selection of pork, prawn and beef dumplings steamed and served with fried garlic and sweet soy sauce.

#### Sweetcorn Cakes 6.<sup>95</sup>

*Tord Man Khao Pohd*

Traditional style sweetcorn cakes, deep-fried with red curry and kaffir lime leaf served with sweet chilli sauce.

#### Chicken Satay 7.<sup>95</sup>

*Satay Gai*

Our classic dish of chicken bamboo skewers, charcoal grilled and served with peanut sauce and Thai sweet relish.

#### Thai Tacos 🌿

Choose from Chicken 8.<sup>95</sup> | Vegetable (V) 5.<sup>95</sup>

*Taco Gai* 🌶️

Tacos the Chaophraya way. Pan seared rice flour taco, red curry & coconut milk.

#### Spring Rolls

Choose from Chicken 7.<sup>45</sup> | Vegetable (V) 6.<sup>45</sup>

*Por Pia*

Hand-rolled crispy spring rolls filled with carrot, cabbage, Chinese mushroom and vermicelli with sweet chilli sauce.

#### Pandan Chicken 8.<sup>00</sup> 🌿

Tender chicken marinated and fried in fresh Thai spices with a sweet and soft aroma. Wrapped in pandan leaves and served with a choice of siracha or sweet chilli dipping sauce.

#### Thai Fish Cakes 7.<sup>95</sup>

*Tord Man Pla* 🌶️

Traditional style spicy fish cakes blended with our special recipe of green beans, lime leaves and red curry served with a sweet chilli sauce with crushed peanuts.

#### Prawn Tempura 8.<sup>45</sup> 🌿 Vegetarian option available (V) 6.<sup>95</sup>

*Goong Choop Pang Tod*

Prawns in a light batter with a sweet chilli sauce.

#### Grilled Pork Skewers 7.<sup>95</sup>

*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!)

### SOUP

#### Tom Yum 🌶️ 🌶️

Choose from Prawn 8.<sup>95</sup> | Chicken 7.<sup>95</sup> | Mushroom 6.<sup>95</sup>

A distinctive hot and sour soup with lemongrass, galangal, roasted chillies and lime leaves flavoured with Thai herbs.

#### Tom Kha 🌶️

Choose from Prawn 8.<sup>95</sup> | Chicken 7.<sup>95</sup> | Mushroom 6.<sup>95</sup>

An aromatic Thai soup with galangal, lemongrass, chillies, coconut milk and kaffir lime leaves.

### SALAD

#### Papaya 8.<sup>95</sup>

*Som Tam* 🌶️ 🌶️ 🌶️

Vegetarian option available (V) 7.<sup>95</sup>

Shredded papaya, dried shrimps, carrots, cherry tomatoes and fine beans pounded with a pestle and mortar with lime, garlic, fish sauce, peanuts, chillies and palm sugar. Served with a sticky rice parcel.

#### Spicy Duck 10.<sup>95</sup>

*Yam Ped Grob* 🌶️ 🌶️

Roasted duck strips tossed in a chilli and lime dressing with pomegranates, spring onions, red onions, tomatoes, celery and Sriracha sauce.

### LIKE YOUR DISH SPICY?

Please let us know and we will do our best to accommodate you.



Slightly spicy



Our favourite dishes



More spicy



Spiciest

## NOODLE & RICE

### Pad Thai

Thai rice noodles, roast peanuts, vegetables and egg in a sweet tamarind sauce. Served with crushed chillies and lime.

### Choose from

Prawn 12.<sup>95</sup>  
Chicken 11.<sup>95</sup>  
Tofu (V) 9.<sup>95</sup>

### Seafood Udon Noodles 13.<sup>95</sup>

*Pad Kee Mao Sin Hiy Talay*

Served with prawn, mussels, scallop and squid with green beans, onions, chillies, mushrooms and hot basil.


### King Prawn Pineapple Fried Rice 12.<sup>45</sup>

*Khao Pad Goong Sappalod*

King prawns in a turmeric fried rice with cashew nuts, crispy shallots and fresh coriander.

## CURRY

### Royal Lamb Massaman 15.<sup>95</sup>

*Gaeng Massaman* 

Sous Vide lamb, sweet carrot and potato served in a fresh and luxurious Massaman sauce, finished with crispy shallots and roast cashew nuts.

### Beef Panang 14.<sup>95</sup>



*Gaeng Panang*

Slow cooked beef simmered in a creamy panang sauce with green beans, chillies. Finished with kaffir lime leaves.

### Kao Soi Gai 12.<sup>95</sup>


Bread crumbed chicken in a curried noodle soup and served with crispy noodles, dumplings, boiled egg, pickled mustard greens & cucumber relish. A popular dish from Chiang Mai in Northern Thailand.

### Thai Green

*Gaeng Ke-ow Wan*  

Courgette and fine beans simmered in our own recipe Thai green curry sauce, finished with sweet basil and chillies.

### Thai Red

*Gaeng Ped* 

Our classic red curry made from dried red chillies blended with coconut milk, bamboo shoots and basil.

### Choose from

Chicken 13.<sup>95</sup>  
Beef 13.<sup>95</sup>  
Prawn 14.<sup>95</sup>  
Vegetable (V) 11.<sup>95</sup>

## GRILL

### Weeping Tiger

### Sirloin Steak 22.<sup>95</sup>

*Suea Rong Hai*

21-day dry-aged sirloin steak served sliced on a sizzling platter with seasonal vegetables and black pepper sauce.

### Grilled Sea Bass 17.<sup>45</sup>

*Pla Yang* 

Seabass fillets wrapped in banana leaf, grilled with chilli and lime dressing with crushed peanuts, vermicelli noodles and a salad of raw vegetables with homemade chilli dressing.

### Duck Tamarind 16.<sup>45</sup>

### Tofu (V) option available 9.<sup>95</sup>


*Ped Yang Sauce Makam*

Roast duck in palm sugar and tamarind sauce topped with fried shallots, cashews and dried chillies. Served with seasonal vegetables.

## STIR FRY

### Chicken with Cashew Nuts 12.<sup>95</sup>

### Tofu option available 10.<sup>95</sup> (V)

*Gai Pad Met Mamuang Himmaphan* 

Crispy chicken, crunchy cashew nuts, lightly cooked bell peppers, onions and mushrooms in a roasted red chilli sauce.

### Black Pepper Sauce

### Choose from Chicken 11.<sup>95</sup> Beef 12.<sup>95</sup>

*Pad Pik Tai Dum*

Stir-fried beef rump or chicken with black pepper sauce, garlic, onions and bell peppers.

### Belly Pork with red curry paste 13.<sup>45</sup>

### Tofu option available 10.<sup>95</sup> (V)

*Phat Phet*  

Pork belly stir-fried with fine beans, wild ginger, lime leaf, green peppercorns and fresh red curry paste.

### Crispy Pork Belly with Thai Basil 12.<sup>95</sup>

*Moo Grob Pad Gra Prao*  

Pork belly, sugar snap peas and peppers mixed with fresh chillies, garlic and hot basil leaves.

### Sweet & Sour with Dragon Fruit

### Choose from Chicken 12.<sup>95</sup>

### Tofu option available £10.<sup>95</sup> (V)

*Pad Prew Waan*

Sweet and sour sauce served with pomegranates, peppers, pineapple, tomatoes, onions and Thai dragon fruit.

## ADD A SIDE

### Jasmine Rice 3.<sup>45</sup>

*Khao Suay*

### Egg Fried Rice 3.<sup>95</sup>

*Khao Pad Kha*

### Coconut rice 3.<sup>95</sup>

*Khao Ma Prao*

### Sticky Rice 3.<sup>45</sup>

*Khao Neow*

### Steamed Noodles 3.<sup>95</sup>

*Sen Mee Luak*

Served with fried garlic

### Stir-fried seasonal vegetables 4.<sup>45</sup>



FAMILY OWNED  
SINCE 2004

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Read our story  
[chaophraya.co.uk/story](http://chaophraya.co.uk/story)