

CELEBRATORY SET MENUS

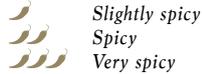
PRICE PER PERSON,
MINIMUM TWO PEOPLE.

We encourage you to enjoy these menus 'family-style' just as we do, by sharing and tasting dishes together.

They have been lovingly curated to showcase our most loved dishes, and for those of you who would like to experience our personal favourite flavours from the beating heart of Thailand.

LIKE YOUR DISH SPICY?

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



Slightly spicy

Spicy

Very spicy

Our favourites

Suitable for vegetarians

Vegan option available, ask for details

Adults need around 2000 kcal a day. All of our dishes are prepared in a kitchen where nuts, gluten and all 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 and on our website. If you have a food allergy, intolerance or sensitivity please ensure you inform your server before placing your order. A 10% optional service charge will be added to your bill on tables of over six guests. We believe in fair reward, all service charges and tips are split between team members.

YOM

£43 pp

CHAOPHRAYA

Our Classic Starter Selection 523 kcal

Our classic starter selection. Thai chicken tacos, chicken satay, chicken spring rolls, tempura prawns and spicy duck salad.

GAENG MASSAMAN

Royal Lamb Massaman 991 kcal

Slow-cooked lamb, carrot, potatoes, massaman sauce, crispy shallots and toasted cashew nuts.

GAI PAD MET MAMUANG HIMMAPAN

*Crispy Chicken with
Cashew Nuts 873 kcal*

With peppers, onion, mushroom, carrot and a roasted red chilli sauce.

PED YANG SAUCE MAKAM

Tamarind Roast Duck 649 kcal

With fried shallots, cashew nuts, dried chilli and vegetables.

STEAMED JASMINE RICE

265 kcal

CHOCOLATE DELICE 316 kcal
Velvety chocolate and praline mousse with a dacquoise biscuit base.

ATCHARA

£53 pp

CHAOPHRAYA

Our Classic Starter Selection 523 kcal

Our classic starter selection. Thai chicken tacos, chicken satay, chicken spring rolls, tempura prawns and spicy duck salad.

PAD PREW WAAN GAI Sweet & Sour Crispy Chicken with Dragon Fruit 725 kcal

Stir-fry with peppers, onions, tomatoes and pineapple topped with pomegranate seeds and spring onions.

GAENG PANANG

Beef Panang 792 kcal

Our most mild and creamy curry. Slow-cooked beef, green beans, chilli and kaffir lime leaves.

GAI GOLEK Southern Style Satay Chicken 595 kcal

Charcoal grilled giant chicken skewers, in a peanut satay sauce.

GOONG PRIK KLUA

Salt and Pepper King Prawns 236 kcal

Served with the shell on, sautéed with garlic, peppers, onions, chillies, crispy onions and spring onion served on a bed of crispy glass noodles.

KHAO HOR BAI BUA

Lotus Rice with BBQ Pork 679 kcal

A special fried rice with marinated roast pork, lotus seeds, spring onion, mushroom and soy sauce, wrapped in a lotus leaf parcel.

CHOCOLATE DELICE 316 kcal
Velvety chocolate and praline mousse with a dacquoise biscuit base.

PHUKET JAY

£37 pp

TED SAKARN JAY 346 kcal

Sweetcorn cakes, vegetable spring rolls, tempura vegetables, Thai vegetable tacos and summer rolls.

PAD THAI

Vegetable and Tofu Pad Thai 794 kcal

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

GAENG PED PHAK TONG NAM TAO

Thai Red Curry 693 kcal

Butternut squash, spinach and sweet Thai basil.

MA KUER PAD KA PRAO

Chilli and Garlic Aubergine 327 kcal

Aubergine stir-fried with fresh chilli, garlic and Thai basil.

STEAMED JASMINE RICE 265 kcal

MANGO SORBET 89 kcal

To finish, we recommend our Flower Garden sharing collection of indulgent desserts.

Mango and sweet sticky rice with a traditional Thai dripping sauce and coconut ice cream, velvety chocolate and praline mousse with a dacquoise biscuit base served with raspberry sorbet and a selection of fresh summer berries.

MADE FOR TWO | £10PP | 1011 KCAL

THAI DINING

CHAOPHAYA

noun: *chow-pry-ä*