

THAI DINING

CHAOPHRAYA

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.



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.



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.

สวัสดิ์ SAWASDEE

Welcome to Chaophraya

My team and I regularly travel to Thailand to source ingredients and to get inspiration for new dishes. In this menu we have combined classic Thai dishes and some exciting new dishes which we hope you will enjoy.

Take a look at our 'Thai Re-Imagined' section to the right of this menu where we have seven small creations for you to try. All of these are something a bit out of the ordinary but in each case contain flavours that are characteristically Thai.

Thai cuisine is colourful and diverse and this menu, I believe, includes something for everyone. I have identified my own personal favourites with a little heart - 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.

Kim

Khob Khun Ka
Founder, Chaophraya

Kim's favourite dishes

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

 Slightly spicy
 More spicy
 Spiciest

 (V) Suitable for vegetarians or vegetarian option available

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.


START OR SHARE

KHUN KIM GRILL SATAY PLATTER 10.95
Price per person, minimum two people
Sirloin steak, sugar snap peas, moo ping, chestnut mushrooms, chicken satay, aubergine and cherry tomato skewers served with barbecue, peanut and jaew sauces.

CHAOPHRAYA PLATTER 10.45
Price per person, minimum two people
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.


YAOWARAT DUMPLING PLATTER 8.95
Khanom Jeep Ruam
An age old Chinese import, dumplings are a real street food favourite in Yaowarat Thailand. A selection of pork, prawn and beef dumplings steamed and served with fried garlic and sweet soy sauce.

 **TED SAKARN JAY PLATTER (V) 8.95**
Price per person, minimum two people
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.

RED CURRY BATTERED PRAWNS 8.45
 (V) VEGETARIAN OPTION AVAILABLE
Goong Choop Pang Tod
Prawns in a light red curry batter with a sweet chilli sauce.

CRISPY PORK BELLY 8.95
Moo Sam Chan Tod
Crispy belly pork stir-fried with onions, garlic, red and green peppers, served with salt and pepper.

PORK SPARE RIBS 8.45
See Krong Moo Yang
Grilled pork spare ribs marinated with fresh Thai herbs and barbecue sauce, served with pineapple.


THAI CHICKEN TACOS 8.95
 (V) VEGETARIAN OPTION AVAILABLE
Taco Gai
Red curried chicken finished with coconut milk and served over a lightly pan seared rice flour taco.

CHICKEN SATAY 7.95
Satay Gai
Our classic dish of chicken bamboo skewers, charcoal grilled and served with peanut sauce and Thai sweet relish.

GRILLED PORK SKEWERS 7.95
Moo Ping
Famous on the streets of Thailand. Pork is marinated with coconut milk, coriander, garlic, palm sugar, honey & oyster sauce. Aroy jing jing (delicious, trust us!)

THAI FISH CAKES 7.95
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.

CHICKEN SPRING ROLLS 7.45
 (V) VEGETARIAN OPTION AVAILABLE
Por Pia
Hand-rolled crispy spring rolls filled with chicken, carrot, cabbage, Chinese mushroom and vermicelli with sweet chilli sauce.

 **SWEETCORN CAKES (V) 6.95**
Tord Man Khao Pohd
Traditional style sweetcorn cakes, deep-fried with red curry and kaffir lime leaf served with sweet chilli sauce.

SOUP

TOM-YUM 7.95
A distinctive hot and sour soup with lemongrass, galangal, roasted chillies and lime leaves flavoured with Thai herbs.
CHICKEN 7.95
PRAWN 8.95
MUSHROOM (P V) 6.95


TOM-KHA 7.95
An aromatic Thai soup with galangal, lemongrass, chillies, coconut milk and kaffir lime leaves.
CHICKEN 7.95
PRAWN 8.95
MUSHROOM (P V) 6.95

KAO-SOI 7.95
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.
CHICKEN 7.95
VEG (P V) 6.95

SALAD

CRISPY DUCK SALAD 10.95
Yam Ped Grob
Roasted crispy duck strips tossed in a chilli and lime dressing with pomegranates, spring onions, red onions, tomatoes, celery and Sriracha sauce.

SPICY BEEF SALAD 14.95
Yam Nua Yang
Slices of grilled 21 day dry-aged sirloin steak mixed with grapes, celery, tomatoes, red chillies and a mixed salad.

TRADITIONAL PAPAYA SALAD 8.95
 (V) VEGETARIAN OPTION AVAILABLE
Som Tam
Served cold and fresh, a salad of 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.

SEA BASS AND MANGO SALAD 14.95
Pla Tod Yum Ma Mweung
A north-eastern Thai specialty. Crispy sea bass fillet mixed with shredded mango, shallots, cashew nuts and chillies with a palm sugar dressing.

NOODLE & RICE

PAD THAI 11.95
The national dish of Thailand. Kim's own famous recipe of Thai rice noodles, stir-fried with egg, vegetables and tamarind sauce.
CHICKEN 11.95
PRAWN 12.95
TOFU (P V) 9.95

SPICY SEAFOOD UDON NOODLES 13.95
Pad Kee Mao Sin Hiy Talay
Udon noodles served with mussels, prawns, scallop and squid with green beans, onions, chillies, mushrooms and hot basil.

SPICY RICEBERRY & BASIL 11.95
Khao Pad Gra Prao
Deep purple-coloured organic rice, high in vitamins, minerals, fibre and anti-oxidants, steamed with chillies, garlic and topped with an egg.
CHICKEN 12.95
BEEF 13.95
MUSHROOM (P V) 11.95

KING PRAWN PINEAPPLE FRIED RICE 12.45
Khao Pad Goong Sappalod
King prawns in a turmeric fried rice with cashew nuts, crispy shallots and fresh coriander.

CURRY

ROYAL SOUS VIDE MASSAMAN LAMB CURRY 15.95
Gaeng Massaman
Caramelised slow cooked lamb, with home-style 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.

SOUS VIDE BEEF PANANG CURRY 14.95
 (V) TOFU OPTION AVAILABLE
Gaeng Panang
Slow cooked beef simmered in a creamy panang sauce with green beans, chillies and finished with kaffir lime leaves.


THAI GREEN CURRY 13.95
Gaeng Keow Wan
Our original recipe curry with coconut milk, courgettes and beans garnished with sweet basil and chillies.
CHICKEN 13.95
BEEF 13.95
PRAWN 14.95
VEG (P V) 11.95

THAI RED CURRY 13.95
Gaeng Ped
Our classic red curry made from dried red chillies blended with coconut milk, bamboo shoots and basil.
CHICKEN 13.95
BEEF 13.95
PRAWN 14.95
VEG (P V) 11.95

JUNGLE CURRY 13.95
Gaeng Pa
Chef Poom's own recipe originating from the forests of northern Thailand. A very spicy curry with bamboo, papaya, green beans, kra chai and basil.
BEEF 13.95
PRAWN 14.95

GRILL & STEAM

WEeping TIGER SIRLOIN STEAK 22.95
Suea Rong Hai
The Chaophraya classic. 21-day dry-aged sirloin steak served sliced on a sizzling platter with seasonal vegetables and black pepper sauce.

DUCK TAMARIND 16.45
 (V) VEGETARIAN OPTION AVAILABLE
Ped Yang Sauce Makam
Roast duck in palm sugar and tamarind sauce topped with fried shallots, cashews and dried chillies. Served with seasonal vegetables.

GRILLED CHICKEN THAI STYLE 15.95
Gai Yang
Grilled chicken marinated with aromatic Thai herbs and spices. Served with a spicy papaya salad.

BELLY PORK WITH SPICES 13.95
Moo Tom Pha-Loh
Belly pork slow cooked for eight hours in oyster sauce, star anise and cinnamon served with pak choy.

PRAWN & CHICKEN WONTONS 11.95
Keiyw
Steamed homemade prawn and chicken wontons served with pak choy and a sweet soy dressing topped with crispy garlic and spring onions.

GRILLED SEA BASS 17.45
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 and Kim's homemade chilli dressing.

STEAMED SEA BASS 16.95
Pla Ga Pong Neung Manao
Steamed seabass fillets with lemongrass, galangal, lime leaves, served with fresh chilli and lime sauce with Chinese leaf and tenderstem broccoli.

RED SNAPPER TAMARIND 15.95
Pla Sam Rod
Fillet of red snapper in a tangy tamarind, palm sugar and chilli sauce served with sautéed pak choy.

STIR-FRY

TRADITIONAL BLACK PEPPER SAUCE 11.95
Pad Pik Tai Dum
Kim's local recipe. Stir-fried with black pepper sauce, garlic, onions and peppers.
CHICKEN 11.95
BEEF 12.95

CHICKEN SWEET & SOUR WITH DRAGON FRUIT 12.95
 (V) VEGETARIAN OPTION AVAILABLE
Pad Prew Wan
Crispy chicken stir-fried with sweet and sour sauce served with pomegranates, peppers, pineapple, tomatoes, onions and Thai dragon fruit.

GINGER MUSHROOMS 10.95
Pad Khing
A traditional stir-fried dish of mushrooms sautéed with Thai ginger, spring onions and red bell peppers.
CHICKEN 11.95
PRAWN 12.95
VEG (P V) 10.95

CHICKEN WITH CASHEW NUTS 12.95
Gai Pad Met Mamuang Himmapan
A popular traditional dish of stir-fried chicken with cashew nuts, onions, mushrooms, peppers with a roasted red chilli sauce and crispy chilli.

CRISPY PORK BELLY WITH THAI BASIL 12.95
Moo Grob Pad Gra Prao
Crispy pork belly served with sugar snap peas and peppers mixed with fresh chillies, garlic and hot basil leaves.

SEAFOOD IN AROMATIC SPICES 16.95
Pad Cha Talay
Mussels, squid and prawns stir-fried together in aromatic Thai herbs, fresh chillies, spicy green peppercorns and hot basil-leaves.

AROMATIC RED CURRY 13.45
Phat Phet
A different take on our classic red curry. A stir-fry of green beans, wild ginger, lime leaves and fresh green peppercorns with red curry sauce.
PORK 13.45
BEEF 13.45
PRAWN 14.45
CHICKEN 11.45

SIDE DISHES

STEAMED JASMINE RICE 3.45
Khao Suay

STICKY RICE 3.45
Khao Neow

EGG FRIED RICE 3.95
Khao Pad Khai

COCONUT RICE 3.95
Khao Ma Prao

STEAMED NOODLES 3.95
Sen Mee Luak
Vermicelli noodles steamed and served with fried garlic.

ASPARAGUS, MUSHROOM, CARROT, BROCCOLI & PAK CHOI 4.45
Pad Pak Ruam Mit

RICEBERRY RICE 3.95
Khao Riceberry
Thailand's own super-food! Deep purple coloured organic rice, high in vitamins, minerals, fibre and anti-oxidants.

JASMINE, RICEBERRY & PEARL BARLEY 4.45
With white truffle oil, mung bean & crispy garlic.

THAI RE-IMAGINED

Why not add one or two of these small dishes to your order?

Our 'Thai Re-imagined' dishes are new inventions for those with an enquiring mind. These dishes are inspired by Kim's travels around the world and bring together some new dish concepts with traditional Thai cuisine.

Can be served to you alongside your starters, your mains or whenever you're ready.

MIANG KHAM WITH NASTURTIUM 2.95
Miang Kham Gab Pak Nasturtium
Bursting with flavours, this one bite special brings together palm sugar and coconut inside a nutritious and peppery tasting nasturtium leaf.

FARRANG SAUSAGE PAD KA POW 5.95
Sai Krok Pad Ka Pow
Toulouse pork sausage, marinated in red wine, stir-fried in traditional Pad Gra Prao style with a blend of Thai spices and basil.

SOUS VIDE LAMB SHOULDER CHARCOAL ROAST AUBERGINE 5.95
Neu Kae Makheu Yang
Slow cooked tender lamb and charcoal roasted aubergine in a sweet lime dressing with crispy lime leaf.

TOM YUM ROAST DUCK WINGS 5.95
Tom Yum Peek Ped
Duck wings, marinated and roasted in a traditional tom yum paste, served with a sweet tom yum dipping sauce.

CHICKEN BOXING 5.95
Gai Toi
Simple as it comes - crispy chicken wings, marinated in Thai herbs and spices with a sweet chilli sauce.

CEVICHE SCALLOP CHILLI & DRESSING NASTURTIUMS 6.95
Miang Kham Gab Pak Nasturtium
Fresh scallop, cured in lime juice, with a sweet and tangy chilli dressing.

SOUS VIDE PEPPER & GARLIC BEEF 7.95
Neu Tun Kub Khaw Kong
Slow cooked beef, served with a unique blend of riceberry rice, pearl barley, white truffle oil, mung bean and crispy garlic.

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