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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.*

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SET MAENUM  
**CHAOPHRAYA**

30 per person

**CHAOPHRAYA PLATTER (N)**  
The ultimate starter selection of chicken satay, Thai fish cakes, chicken spring rolls, prawn tempura and papaya salad roll.

MAIN JOURNEY

**THAI GREEN CHICKEN CURRY**  
*Gaeng Keow Wan Gai* 🌿  
Tender chicken breast simmered in coconut milk with Thai aubergine and courgette, garnished with sweet basil and chillies.

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

**CRISPY DUCK SALAD** 🌿  
*Yam Ped Yang*  
Roasted crispy duck strips tossed with cucumber, shallots, spring onions, celery and pomegranate in a roasted chilli and lime dressing.

**PAD THAI NOODLE (N)**  
*Pad Thai Pak*  
Stir-fried Thai rice noodles in tamarind sauce with tofu, spring onions, carrots, sweet turnip and bean sprouts, topped with pickled vegetables.

STEAMED JASMINE RICE

SET MAENUM  
**PING**

35 per person

**CHAOPHRAYA PLATTER (N)**  
The ultimate starter selection of chicken satay, Thai fish cakes, chicken spring rolls, prawn tempura and papaya salad roll.

MAIN JOURNEY

**THAI GREEN CHICKEN CURRY** 🌿  
*Gaeng Keow Wan Gai*  
Tender chicken breast simmered in coconut milk with Thai aubergine and courgette, garnished with sweet basil and chillies.

**KING PRAWNS WITH GINGER**  
*Goong Pad Khing & Het Horm*  
King prawns sautéed with shitake mushrooms, Thai ginger, spring onion and red bell peppers.

**MIXED GREENS & MUSHROOM STIR FRY**  
*Pad Pak Ruam Mit*  
Tenderstem broccoli, sugar snap peas and mushrooms stir fried in light soy sauce.

**PAD THAI NOODLE (V) (N)**  
*Pad Thai Pak*  
Stir-fried Thai rice noodles in tamarind sauce with tofu, spring onions, carrots, sweet turnip and bean sprouts, topped with pickled vegetables.

STEAMED JASMINE RICE

SET MAENUM  
**YOM**

40 per person

**MAEKLONG PLATTER (N)**  
Our most popular classic starter selection of chicken satay, prawn dumplings, chicken spring rolls, sweetcorn cakes and Thai vegetable Tacos.

MAIN JOURNEY

**MASSAMAN LAMB CURRY\*** (N)  
*Massaman Gaeh* 🌿  
Pieces of tender lamb stewed with massaman curry, coconut milk, carrots, potatoes and baby onions, topped with cashew nuts.

\* Chicken Massaman also available (for the whole table)

**STEAMED SEA BASS FILLET** 🌿  
*Pla Ga Pong Neung Manao*  
Steamed sea bass fillets with coriander root, lemongrass, galangal, lime leaves, served with fresh chilli and lime sauce and a salad of sugar snap peas, choisum and chillies.

**CHICKEN WITH CASHEW NUTS** (N)  
*Gai Pad Met Mamuang Himmaman* 🌿  
A popular traditional dish of stir-fried crispy chicken with cashew nuts, onions, peppers, mushroom, spring onions with a roasted red chilli sauce and crispy chilli.

**PAD THAI NOODLE (V) (N)**  
*Pad Thai Pak*  
Stir-fried Thai rice noodles in tamarind sauce with tofu, spring onions, carrots, sweet turnip and bean sprouts, topped with pickled vegetables.

EGG FRIED RICE

THE END

**MANGO MERINGUE ROLL** (N)  
*Mamaung Meringue*  
A light Alphonso mango and passion fruit meringue roll served with Thai Mango and roasted almonds and lightly caramelised strawberries.

สำรับดี  
**SAWASDEE**

In Thai culture we always eat 'family style,' sharing the food we order with those we are dining with. Our set menus take inspiration from this tradition. Your culinary journey will begin with a platter of starting dishes, combining the most popular dishes with our chefs favourites.

Moving onto the main course, we've selected Thai classics that your whole group is sure to love.

LET US HELP YOU AND YOUR GUESTS DISCOVER THAI DINING.



ASK ABOUT OUR EXPERIENCES

PRIVATE DINING

Make your occasion a memorable one with private dining Thai style.

COOKERY SCHOOL

The perfect alternative team building experience. Unlock the secrets of Thai cooking and master the art to impress back home.

Login to our wifi for  
**TREATS & REWARDS**  
on your next visit

SET MAENUM (V)  
**VEGETARIAN**

28 per person

**VEGETARIAN PLATTER**  
A combination of sweet corn cake, spring rolls, vegetable tempura and Thai vegetable Tacos.

MAIN JOURNEY

**MUSHROOM SALAD** 🌿  
*Laab hed Yang*  
Sautéed shimeji mushrooms tossed in dressing made with soy sauce, ground rice and lime leaf.

**RED VEGETABLE CURRY** 🌿  
*Gaeng Ped Pak*  
Pineapple, courgettes, Thai aubergines and tofu garnished with sweet basil and chillies.

**MIXED GREENS & MUSHROOM STIR FRY**  
*Pad Pak Ruam Mit*  
Tenderstem broccoli, Sugar snap peas and mushrooms stir fried in light soy sauce.

**PAD THAI NOODLE (V) (N)**  
*Pad Thai Pak*  
Stir-fried Thai rice noodles in tamarind sauce with tofu, spring onions, carrots, sweet turnip and bean sprouts, topped with pickled vegetables.

STEAMED JASMINE RICE

(N) Contains nuts  
(V) Suitable for vegetarians

🌿 Slightly spicy  
🌿🌿 More spicy  
🌿🌿🌿 Spiciest

Please note, we add a 10% discretionary charge for parties of 8 or more.

We believe in fair reward, all service charges and tips are split between team members.