

START OR SHARE

CHAOPHRAYA PLATTER (N) 10
Priced per person, minimum two people
The ultimate starter selection of chicken satay, Thai fish cakes, chicken spring rolls, prawn tempura and papaya salad roll.

CHICKEN SATAY (N) 9
Satay Gai
Our classic dish of chicken bamboo skewers, carefully grilled over charcoal, served with homemade peanut sauce and vegetable relish.

CHICKEN SPRING ROLLS 7.5
Por Pia Gai
Hand-rolled crispy spring rolls filled with chicken, carrot, pickled cabbage and vermicelli served with a sweet chilli sauce.

STEAMED DUMPLINGS 7
Ka Nom Jeeb
Pork dumplings steamed and topped with fried garlic and a sweet soy sauce.

VEGETABLE TEMPURA (V) 7
Pak Choop Pang Tord
Tenderstem broccoli, asparagus and courgettes lightly battered and served with a sweet chilli dip.

SWEETCORN CAKES (V) 7
Tord Man Khao Pohd
Deep fried sweetcorn blended with red curry paste served with sweet chilli sauce.

VEGETABLE SPRING ROLLS (V) 6.5
Por Pia Pak
Crispy spring rolls filled with carrot and vermicelli served with sweet chilli sauce.

LUNCHTIME SPECIAL

Find the items
marked with cutlery

TWO
COURSES
13.5

THREE
COURSES
18.5

SIDES

STEAMED JASMINE RICE 3
Khao Suay

STICKY RICE 3.5
Khao Neow

STEAMED NOODLES 3.5
Sen Jun Luak
Rice noodles steamed with bean sprouts served with fried garlic and light soy sauce

 Slightly spicy
 More spicy
 Spiciest

(N) Contains nuts
(V) Suitable for vegetarians

THAI DINING

CHAOPHRAYA

noun: chow-pry-ä

MAIN JOURNEY

CHICKEN PAD THAI (N) 10.5
Pad Thai Gai
The national dish of Thailand. Stir-fried rice noodles in tamarind sauce with chicken, spring onions, carrots, egg, tofu, sweet turnip and bean sprouts, topped with lightly pickled vegetables.

CRISPY PORK BELLY WITH THAI BASIL 12.5
Moo Grob Pad Gra Prao
Crispy pork belly served with sugar snap peas and peppers tossed with fresh chillies, garlic and hot basil leaves.

TOFU PAD THAI NOODLE (V) (N) 9
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.

MUSHROOM SALAD (V) 9
Laab hed Yang
Sautéed shimeji mushrooms tossed in dressing made with soy sauce, ground rice, lime leaf and garnished with mint.

WEeping TIGER SIRLOIN STEAK 19
Suea Rong Hai
A Chaophraya classic! Grilled aged sirloin steak served on a sizzling plate with a trio of Thai sauces.

SALMON SALAD 14
Salad Pla Salmon
Pan-fried salmon tossed with chilli jam, lemongrass, red onion and kaffir lime leaves.

SPICY FRIED RICE WITH CHICKEN AND BASIL 12
Khao Pad Gra Prao Gai
Street-style traditional Thai fried rice with chicken, fresh chilli and garlic, topped with a fried egg.

TRADITIONAL PAPAYA SALAD (N) 9
Som Tam
A fresh and spicy salad of shredded papaya, dried shrimps, peanuts, carrots, cherry tomatoes and fine beans pounded with a pestle and mortar with lime, garlic, fish sauce, peanuts, chilli and palm sugar. (Vegetarian option available 8.5)

EXPRESS CURRY OFFER

THAI GREEN CURRY
Gaeng Keow Wan Gai
Coconut milk with Thai aubergine and courgette, garnished with sweet basil and chillies.

THAI RED CURRY
Gaeng Ped Goong
A red curry paste from dried chillies in coconut milk with pineapple, courgettes, Thai aubergine and sweet basil.

MASSAMAN CURRY (N)
Massaman Gaeh
Massaman curry, coconut milk, carrots, potatoes and baby onions, topped with cashew nuts.

 CHICKEN
10

LAMB
13

 VEGETABLE
10

ALL SERVED WITH JASMINE RICE

DESSERTS

CHOCOLATE BOMBE 7.5
Melting chocolate bombe with Thai whiskey ice cream and honey and toasted sesame popcorn centre with hot caramel sauce.

COCONUT PANNA COTTA (SET CREAM) 7.5
Combination of young coconut set cream (panna cotta) served with refreshing lime and lemongrass sorbet and a light berry compote.

STICKY TOFFEE PUDDING 7.5
A little different for a Thai menu perhaps, but our Thai chefs love this traditional British dessert and have tweaked the recipe with a hint of ginger and lemon, adding a little Thai twist.

ICE CREAM 6
Exclusively crafted for Chaophraya, inspired by the tastes of Thailand:
Thai Whiskey / Toasted Coconut / Salted Caramel / Strawberry Ripple / Vanilla Pod

SORBET 6
Lime and lemongrass / Peach & prosecco / Mango