

THAI DINING

CHAOPHRAYA

noun: chow-pry-ä

CELEBRATIONS

£35 PER PERSON

MINIMUM TWO PEOPLE

WELCOME PROSECCO 125ML

STARTING POINT

SPECIAL PLATTER

Our most popular classic starter selection of chicken satay, duck salad, chicken spring rolls and sweetcorn cakes.

MAIN JOURNEY

THAI GREEN CHICKEN CURRY 🍃

GAENG KEOW WAN GAI

Tender chicken breast simmered in coconut milk with Thai aubergine, sugar snap peas, 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 mixed with fresh chillies, garlic and hot basil leaves.

PRAWN PAD THAI (N)

PAD THAI GOONG

The national dish of Thailand. Stir-fried rice noodles in tamarind sauce with prawns, spring onions, carrots, egg, tofu, sweet turnip and bean sprouts, topped with lightly pickled vegetables.

STEAMED JASMINE RICE

THE END

CHOOSE ONE DESSERT TO UPGRADE YOUR MEAL FOR £5

CHOCOLATE BOX (N)

A dark & white chocolate mousse with a lemongrass centre and toasted coconut ice cream.

COCONUT MILK PUDDING

A creamy rich coconut milk pudding served with sweet coconut milk and toasted coconut.

STICKY TOFFEE PUDDING

A traditional British dessert tweaked with a hint of ginger and lemon adding a Thai twist.