



Chaophraya

THAI RESTAURANT & BAR
MANCHESTER



www.chaophraya.co.uk

manchester@chaophraya.co.uk

Booking Line: 0161 832 8342

Fax: 0161 831 9815

Chapel Walks (Above Sams Chop House),
Off Cross Street, Manchester M2 1HN



Chaophraya

THAI RESTAURANT & BAR
MANCHESTER

Menu

APPETISERS

1. CHAOPHRAYA SPECIAL MIXED APPETISERS

(for 2 persons)

£6.00

A selection of our gorgeous starters; Spring Rolls, Satay Chicken, Prawn Toasts, Prawns Tempura and Crispy Wanton

2. CEE KRONG MOO OP

£6.00

Braised pork spare ribs marinated with Thai herbs and garlic sauce

3. MOO YANG

£6.00

Grilled pork marinated with honey, coriander root, garlic and pepper on bamboo skewers

4. SATAY GAI

£6.00

Chicken marinated in Thai herbs and honey on bamboo skewers, grilled over charcoal served with peanut sauce

5. GOONG YANG BBQ

£6.50

Favourite dish among Thais; BBQ King Prawns on bamboo skewers with pineapple, cherry tomato, pepper and shallot

6. GOONG CHUP PANG TOD

£6.50

Deep-fried marinated prawns in a light batter served with sweet and sour plum sauce

7. TOD MUN PLA

£6.50

A subtle blend of minced fish, mild red curry paste, green beans and lime leaves, then shaped by hand and fried, served with crushed peanut in sweet chilli sauce

8. TOD MUN GUNG

£6.50

A subtle blend of minced prawns, shaped by hand and fried, served with sweet and sour plum sauce

9. POH PIAH TOD

£6.00

Crispy golden spring rolls stuffed with shredded chicken, vermicelli, sweet mushroom, carrots served with sweet and sour plum sauce

10. KANOM PUNG NHA GOONG

£6.00

A mixture of deep fried minced prawns, coriander and pepper spread on French bread. Served with sweet and sour plum sauce

11. KHANOM JEEB

£6.00

Steamed DUMPLING-pork, crab and prawn wrapped in wonton wrappers, topped with fried garlic and sweet soy sauce

12. TOONG THONG

£6.00

Deep-fried GOLDEN BAG with prawn, crabmeat, water chestnut and spring onion fillings. Serve with sweet and sour plum sauce

13. GUNG HOR SALAI

£6.00

Deep fried seaweed roll with marinated prawns.

SALADS

14. YUM ANDAMAN

£8.00

Spicy mixed seafood salad with lemon grass, galangal tossed in Thai spicy chilli lime sauce

15. YAM NUA YANG SARANAE

£8.00

Grilled sirloin beef fillet sliced, then mixed with Thai salad and freshly made mint sauce with a touch of sliced grape

16. YAM POLLAMAI GUNG TOD

£8.00

Deep fried prawn with Fresh fruit in salad cream

17. PLAA GAE MAKHUEA-ON

£8.00

Grilled New Zealand lamb salad with mouth watering spicy Thai herbs (lemongrass and Kaffir lime leaf) young eggplant and chilli paste

18. SOM TOM PORK CHOP

£8.00

Grilled pork chop with the legendary Thai papaya salad; spicy Thai salad-shredded papaya with carrot, peanut, tomato, chilli, palm sugar, lime and dried shrimp, served with fried sticky rice

19. SOM TOM TALAY TOD

£8.00

Deep fried Thai papaya and carrot served with assorted seafood salad.

20. YAM SAMUN PRAI GAI

£8.00

Wrapped chicken fillet with green cabbage leaf, grilled, sliced, then mixed with Thai style spicy sauce

21. YANG YUM MAMUANG

£9.00

GRILLED PRAWNS or fried SEA BASS fillet served with flavoured shredded mango with shallot, chilli, palm sugar and cashew nuts. This healthy full of vitamin C dish is a must for a spicy food fan.



SOUPS

22. TOM YUM GOONG 'SPECIAL' £6.50
Special Tom Yum Goong with added creamy milk and prawns in hot and sour broth, seasoned with exotic Thai herbs, mushrooms, lemon grass, and Kaffir lime leaves

23. TOM YUM GAI £6.00
Favourite Thai hot and sour soup with chicken seasoned with lemon juice, chilli, lemon grass and galangal

24. TOM KHA £6.00
Spicy hot and sour lemon grass soup in light coconut milk with chicken or prawns

25. THAI FISHERMAN SOUP £6.50
Mixed seafood (Prawns, Squid, Crab and Mussels) in spicy hot and sour soup flavoured with mushroom, galangal, lemon grass, lime leaf and hot chilli basil

MAIN COURSE CURRIES

26. GAENG KIEW WAN £8.00
Thai green curry cooked in coconut milk with an aromatic selection of Thai herbs with your choice of CHICKEN/BEEF/PRAWN

27. GAENG DAENG £8.00
Thai red curry with a choice of PORK/CHICKEN/BEEF/PRAWN, with bamboo shoots, garden pea, and sweet basil in coconut milk

28. GAENG MASSAMAN £8.00
Tender strips of lamb or chicken slowly cooked in coconut milk with potato and Spanish onion. With its mild and smooth taste, it is one of the most favourite dishes originated from royal family of Thailand

29. GAENG SII RUEDUE £9.00
A taste of four-seasons; with the combinations of cherry tomatoes, pineapple, grape and PUTSA, this curry has a touch of fruit sweetness and the creamy Thai curry sauce with a choice of PRAWNS/DUCK

30. GAENG PA £8.00
The ultimate Thai jungle curry with a choice of PORK/CHICKEN/BEEF/PRAWN, together with bamboo shoots, green bean, holy basil, green pepper, baby corn and lesser galangal, this Thai herbal filled curry would help burning extra calories

31. GAENG PANANG £8.00
The famous Thai curry consisting of red curry paste Kaffir lime leaves and coconut milk with choice of chicken, beef, prawns, or duck breast. This curry is slowly cooked

STIR FRIED DISHES

The choice of fish, prawns, squid, lamb and duck is an additional £2.00

32. PAD SAUCE POLLAMAI £8.00
Stir-fried PORK/BEEF/CHICKEN/PRAWNS/SEA BASS FILLET/PORK CHOP in our special Thai fruit sauce with tomato, pineapple, spring onion, red & green pepper

33. PAD LAOW DAUNG £8.00
Your choice of either CHICKEN/BEEF/PORK CHOP, braised with Spanish onion in red wine sauce. Served in hot plate

34. PAD PRIK THAI DUM £8.00
Your choice of CHICKEN/BEEF/PORK/PRAWN/SQUID, sautéed with red & green pepper, Spanish onion and black pepper sauce. Served on a sizzler

35. PAD TAO SEE £8.00
Your choice of CHICKEN/BEEF/PORK, stir fried with spring onion, shredded ginger, mushroom, red and green pepper in black bean sauce

36. PAD PRIK SOD £8.00
Your choice of CHICKEN/BEEF/PORK/PRAWN/SQUID, stir fried with leek, mushroom, and fresh young chilli in special chilli sauce

37. PAD BAI GAPRAO £8.00
Your choice of CHICKEN/BEEF/PORK/PRAWN/SQUID, stir-fried with fresh chilli, fine beans and Thai basil leaves

38. PAD NUMMAN HOY £8.00
Your choice of CHICKEN/BEEF/PORK, stir-fried with mushroom, Spanish onion carrot and spring onion

39. PAD KHING £8.00
Your choice of CHICKEN/BEEF/PORK stir-fried with ginger, Spanish onion, spring onion, mushroom and red chilli

40. PAD MED MAMUANG HIMMAPARN £8.00
Stir-fried CHICKEN/PRAWN with cashew nuts, dried chilli, spring onion, Spanish onion and mushroom



41. PAD PRIK PAO**£8.00**

Stir-fried CHICKEN/PORK/BEEF/PRAWNS/DUCK/SEA BASS FILLET in Thai roasted chilli paste with mushroom, carrot, red & green pepper, onion, spring onion and sweet basil.

42. PAD KRATIEM PRIK TAI**£8.00**

Your choice of CHICKEN/BEEF/PORK CHOP/SQUID/PRAWN/SEABASS FILLET, stir-fried with garlic and pepper sauce

43. PAD PHED**£8.00**

Thinly sliced CHICKEN/PORK/BEEF/PRAWN/DUCK, stir-fried with our home made red curry paste and aromatic selection of Thai herb and spices
GRILLED DISHES

44. CHAOPHRAYA BASKET (for two people) £10.00 per person

Grilled RIVER PRAWNS, SQUID, RED SNAPPERS on bamboo skewers and MUSSELS; served with special Thai home made seafood sauce

45. GAI YANG GOR LET**£10.00**

Favourite dish from the south of Thailand, grilled marinated chicken with home made special Thai curry paste and aromatic selection of Thai herbs and spices served with chilli tamarind sauce

46. GAI NUTTY**£11.50**

Chicken marinated with Thai herbs, grilled and served with a special peanut sauce.

47. WEEPING TIGER**£12.00**

Grilled sirloin steak marinated with ground black pepper and aromatic selection of Thai herbs served with special Thai sauce

48. SATAK MOO OP**£12.00**

Grilled pork chop marinated with red wine ground black pepper and aromatic selection of Thai herbs served in red wine sauce

49. GAE YANG SAUCE MAMOUNG**£12.00**

Grilled New Zealand lamb chop in mango sauce served with egg noodles

50. PHED/GOONG MA KAAM**£12.00**

Grilled DUCK BREAST or PRAWN with tamarind sauce, topped with deep fried shallot, cashew nuts and dried chilli

51. KA GAE OP PALOW**£13.00**

Braised lamb leg with special Thai herbs. With this dish, you will experience the distinctive scent of Thai herbs and very tender slowly cooked meat.

SEAFOOD DISHES

52. PLA RAD PRIK**£12.00**

Crispy fried fillet of sea bass topped with Thai herbs and famous Thai sauce home made.

53. NUENG MA NOW**£12.00**

Steamed SEA BASS or KING PRAWNS with lemon grass, fresh garlic, chilli and lime

54. CHOO CHEE**£12.00**

Fresh SEA BASS FILLET or KING PRAWN with an aromatic thick curry cream sauce and a sprinkling of shredded Kaffir lime leaf

55. PAD ANDAMAN SAMUNPRAI**£12.00**

Assorted seafood stir-fried with aromatic Thai herbs and fresh chilli and basil leaves. Served on a sizzler

56. PLAPAO**£14.00**

Char grilled sea bass fillet stuffed with aromatic Thai herbs and wrapped in banana leaves served with our special Thai dipping sauce

57. KUNG PHU KAO FAI**£12.00**

Grilled king prawns marinated in our special sauce and flamed with brandy

58. PAD PONG GALEE**£12.00**

Stir-fried PRAWN/CRAB/MIXED SEAFOOD with special yellow curry powder, celery, onion and red chilli

59. PLA OP GLAE**£26.00**

Whole Mediterranean sea bass backed in rock salt crust served with Thai dipping sauce

60. HOU MOUG GOONG MANG GONE**£26.00**

Steamed Lobster marinated in curry paste and egg with white cabbage and holy basil



CHEF'S RECOMMENDATIONS

- 61. PAD THAI** £8.00
The famous Thai stir fried rice noodles with prawn or chicken, egg, bean sprouts, carrot and spring onion.
- 62. BA MEE GAE YANG** £12.00
Grilled lamb chop in mango sauce served with egg noodles.
- 63. MEE SUA GUNG MANG GONE PRIK THAI DUM** £26.00
Stir fried lobster with black pepper sauce with yellow noodle
- 64. KHOA PAD CHA KHAEW TALAE** £9.00
Fried rice assorted with aromatic green tea with crab, squid and prawns.
- 65. KHAO PAD SUPPAROD GUNG** £9.00
Fried rice prawns with yellow curry, pineapple chunks, raisins, egg, onion, carrot and garden peas.
- 66. KHAO PAD POU** £9.00
Crab Fried Rice with spring onion and egg.

RICE AND NOODLES

- 67. KHAO HOM MALI** £2.10
Boiled Thai Jasmine rice
- 68. KHAO NIEW** £2.60
Thai favourite sticky rice
- 69. KHAO GLONG** £2.50
Boiled Thai Jasmine rice and healthy brown rice
- 70. KHAO CHA KHAEW** £2.50
Boiled Thai Jasmine rice with aromatic green tea
- 71. KHAO PAD KAI** £2.50
Egg fried rice
- 72. KHAO MA PRAUW** £3.00
Steamed Thai jasmine rice in coconut milk wrapped in banana leaf

VEGETARIAN APPETISERS

- 73. CHAOPHRAYA MIXED APPETISERS (for 2 persons)** £5.00 per person
A selection of our gorgeous vegetarian starters; sweet corn cakes, deep fried vegetables in batter, vegetarian spring rolls and black mushroom BBQ on bamboo skewers
- 74. TOD MUN KHAO PODE** £5.00
Deep fried sweet corn blended in red curry paste, served with sweet chilli sauce
- 75. PAK THOD** £5.00
Deep fried mixed vegetables in light batter, served with sweet and sour plum sauce
- 76. SATAYHED** £5.00
Marinated black mushroom, Spanish onion, pineapple, cherry tomato and peppers on bamboo skewers with BBQ sauce.
- 77. POH PIAH JAE** £5.00
Crispy golden spring rolls stuffed with vermicelli, sweet mushroom, carrots served with sweet and sour plum sauce

VEGETARIAN SOUPS

- 78. TOM YUM HED** £5.00
Favourite Thai hot and sour soup with mushroom seasoned with lemon juice, chilli, lemon grass and galangal
- 79. TOM KHA HED** £5.00
Spicy hot and sour lemon grass soup in light coconut milk with mushrooms

VEGETARIAN THAI SALADS

- 80. THAI GREEN SALAD** £5.00
Fresh green vegetables with potato and bean curd salad served with peanut sauce.
- 81. SOM TUM JAE** £5.00
The legendary Thai papaya salad; spicy Thai salad-shredded papaya and carrot mixed with tomato, chilli, lime, peanut and palm sugar



VEGETARIAN CURRIES

- 82. GAENG DAENG** £7.00
Thai red curry with TOFU cooked in coconut milk with an aromatic selection of Thai herbs and your favourite vegetables; fresh garden peas, bamboo shoots and Thai sweet basil
- 83. GAENG KHAEW WAN PAK** £7.00
Thai green curry cooked in coconut milk with an aromatic selection of Thai herbs and your favourite vegetables; courgette, aubergine, bamboo shoots and Thai sweet basil
- 84. GAENG PANANG TAO HOU** £7.00
The famous Thai curry consisting of red curry paste Kaffir lime leaves and coconut milk with TOFU.

VEGETARIAN STIR FRIED DISHES

- 85. PAD GAPRAO JAE** £7.00
Natural soya, stir-fried with fresh chilli, fine beans and Thai basil leaves
- 86. PAD HED MED MAMOUNG** £7.00
Stir-fried MUSHROOM with cashew nuts, dried chilli, spring onion, Spanish onion
- 87. PAD PRAEW WAN JAE** £7.00
Stir fried TOFU in our Thai sweet and sour sauce with tomato, cucumber, red & green pepper, pineapple and spring onion.
- 88. PAD PAK SAAM SAHAAI** £7.00
Stir fried Pak Choi, Asparagus and baby corn in special vegetarian sauce
- 89. PAD KEE MAO JAE** £7.00
Stir fried rice with natural soya, bamboo shoot, chilli and mixed vegetables in dark soy sauce with a hint of holy basil.
- 90. PAD THAI JAE TAO HOU** £7.00
Original stir fried rice noodle with tofu, egg, carrot, spring onion, bean sprout, ground peanut and lemon
- 91. PAD SEA-EW JAE** £7.00
Stir fried noodles with vegetables.

SET MENUS

Note all Set Menus are served as a Royal Thai Banquet and consist of all dishes on the menu

SET SRISACHANALAI (VEGETARIAN)

for 2 persons - £17.00 per person

APPETISERS

TOD MUN LHAO PODE

Deep fried sweet corn blended with red curry, served with sweet chilli sauce.

PAK THOD

Deep-fried mixed vegetables in light batter, served with sweet and sour plum sauce

SATAY HED

Marinated mushrooms, Spanish onion, pineapple, cherry tomato, courgette, and peppers on bamboo skewers served with BBQ sauce.

POH PIAH JAE

Crispy golden spring rolls stuffed with vermicelli, sweet mushroom, and carrot, served with sweet and sour plum sauce.

MAIN COURSES

GAENG PANAENG TAO HOU

The famous Thai curry consisting of red curry, Kaffir lime leaves and coconut milk with tofu.

PAD HED MED MAMOUNG

Stir-fried mushroom with cashew nuts, dried chilli, spring onion, Spanish onion, carrot, and water chestnut.

PAD PRAEW WAN JAE

Stir fried tofu in our Thai sweet and sour sauce with tomato, cucumber, red and green peppers, pineapple and spring onion.

PAD THAI JAE TAO HOU

Original stir-fried rice noodle with tofu, egg, carrot, spring onion, bean sprout, ground peanut and lemon.

KHAO CHA KHAEW

Boiled Thai jasmine rice with aromatic green tea.



SET SUKHOTHAI

minimum 2 persons - £20.00 per person

APPETISERS

SATAY GAI

Chicken marinated in Thai herbs and honey on bamboo skewers, grilled over charcoal served with peanut sauce.

GUNG CHUP PANG TOD

Deep fried marinated prawns in a light batter served with sweet and sour plum sauce

TOD MUN PLA

A subtle blend of minced fish, mild red curry, green beans and lime leaves then shaped by hand then fried, served with crushed peanut in sweet chilli sauce.

POH PIAH TOD

Crispy golden spring rolls stuffed with shredded chicken, vermicelli, sweet mushroom, and carrot, served with sweet and sour plum sauce.

GOLDEN CRISPY RICE

Deep fried rice served with Thai curry sauce

MAIN COURSES

GAENG KIEW WAN GAI

Thai green chicken curry cooked in coconut milk with an aromatic selection of Thai herbs.

PAD ANDAMAN SAMUNPRAI

Assorted seafood stir-fried with aromatic Thai herbs, fresh chilli and basil leaves. Served on a sizzler.

PAD PAK SAAM SAHAAI

Stir fried mushroom, asparagus and baby corn in a special vegetarian sauce.

PAD THAI

The famous Thai stir fried rice noodles with prawns, egg, bean sprouts, carrot and spring onion.

KHAO HOM MALI

Boiled Thai jasmine rice

SET AYUDHYA

minimum 2 persons - £25.00 per person

APPETISERS

SATAY GAI

Chicken marinated in Thai herbs and honey on bamboo skewers, grilled over charcoal served with peanut sauce.

GUNG CHUP PANG TOD

Deep fried marinated prawns in a light batter served with sweet and sour plum sauce

TOD MUN PLA

A subtle blend of minced fish, mild red curry, green beans and lime leaves then shaped by hand then fried, served with crushed peanut in sweet chilli sauce.

POH PIAH TOD

Crispy golden spring rolls stuffed with shredded chicken, vermicelli, sweet mushroom, and carrot, served with sweet and sour plum sauce.

GOLDEN CRISPY RICE

Deep fried rice served with Thai curry sauce

SOUP

TOM YUM GUNG 'SPECIAL'

Special Tom Yum Gung with added creamy milk and prawns in a hot and sour broth, seasoned with exotic Thai herbs, mushrooms, lemon grass and Kaffir lime leaves.

MAIN COURSES

GAENG SII RUEDUE

A taste of four seasons; with the combinations of cherry tomatoes, pineapple, grape, and red apple, this curry has a touch of fruit sweetness and the creamy Thai curry with duck.

GAI PRIK TAI DUM

Stir-fried chicken with red and green pepper, Spanish onion in a black pepper sauce.

PLA RAD PRIK

Crispy fried sea bass fillet topped with Thai herbs and a famous home made Thai sauce.

PAD SEA-EW

Stir-fried rice noodles with pork, spring cabbage and egg, in a dark soy sauce.

KHAO PAD KAI

Egg fried rice



SET RATANAKOSIN

minimum 2 persons- £30 per person

APPETISERS

SATAY GAI

Chicken marinated in Thai herbs and honey on bamboo skewers, grilled over charcoal served with peanut sauce.

GUNG CHUP PANG TOD

Deep fried marinated prawns in a light batter served with sweet and sour plum sauce

TOD MUN PLA

A subtle blend of minced fish, mild red curry, green beans and lime leaves then shaped by hand then fried, served with crushed peanut in sweet chilli sauce.

POH PIAH TOD

Crispy golden spring rolls stuffed with shredded chicken, vermicelli, sweet mushroom, and carrot, served with sweet and sour plum sauce.

GOLDEN CRISPY RICE

Deep fried rice served with Thai curry sauce

SOUP

THAI FISHERMAN'S SOUP

Mixed seafood (prawns, squid, crab and mussels) in a spicy hot and sour soup, flavoured with mushroom, galangal, lemon grass, lime leaf and hot chilli basil.

MAIN COURSES

GAENG MASSAMAN GAE

Tender strips of lamb slowly cooked in coconut milk with potato and Spanish onion. With its mild and smooth taste, it is one of the most popular dishes originating from the Royal family of Thailand.

GUNG MA KAAM

Grilled prawn with tamarind sauce, topped with deep fried shallot, cashew nuts and dried chilli.

WEEPING TIGER

Grilled sirloin steak marinated with ground black pepper, and an aromatic selection of Thai herbs served with a special Thai sauce

CHOO CHEE

Fresh fillet of sea bass with an aromatic thick creamy curry sauce and a sprinkling of shredded Kaffir lime leaf.

PAD THAI

The famous Thai stir-fried rice noodles with prawn, egg, bean sprouts, carrot and spring onion.

KHAO GLONG

Boiled Thai jasmine rice and healthy brown rice.

SET ROYAL CHAOPHRAYA

48 hours notice required - £80 per person

To celebrate His Majesty King Bhumibol Adulyadej's 60th Anniversary on the throne, we introduce a meal fit only for such an occasion. In Bangkok, millions of Thais came to witness the largest gathering of global royals in recent history, a reflection of what His Majesty the Sultan of Brunei called the "respect and honour" that they have for the world's longest reigning monarch and his phenomenal contribution to Thailand's independence, and political and economic stability.

The colour yellow was worn as a show of solidarity, love and respect for the monarch. Yellow represents Monday, the weekday on which His Majesty was born. The Set Royal Chaophraya is prepared for those to help celebrate a remarkable achievement, event, or person. Because the ingredients are hand-sourced by the Executive Head Chef, and the intricate detail to which this menu is prepared, the Set Royal Chaophraya requires 48 hours notice.

APPETISERS

SALAD GOONG MUNGON POLLAMAI

King Lobster with mixed fresh fruit in a salad dressing.

SOUP

TON YUM TALAR

Spicy hot and sour soup, flavoured with seafood, mushroom, galangal, lemongrass and lime leaf.

MAIN COURSES

CHOO CHEE HOY SHALL

Aromatic dry spice with scallop, curry with coconut milk, lime leaf, sweet basil and red chilli.

PLA NUENG SONG KANG

Steamed fillet of sea bass with enoki black mushroom, shredded ginger, spring onion, and red chilli, cooked in an aromatic mushroom sauce topped with fresh garlic.

KA GAE SAUCE PRIK TAI DUM

Braised lamb leg with special Thai herbs With this dish you will experience the distinctive scent of Thai herbs and very tender, slowly cooked meat.

KHAO PAD PUW TALEY

Whole crabmeat with fried rice, with salted egg, garden peas, topped with shrimp roe.

DESSERT

TIRAMISU

Served with fresh cream and chocolate sauce.