

BUFFET MENU

Bring the vibrant flavours of Thailand to your event with Chaophraya. Designed for business gatherings, celebrations, and private events, our buffet allows you to create a personalised dining experience by selecting your favourite dishes from our carefully curated Thai menu.

PACKAGE 1

£25.00 PER PERSON

1 Starter, 2 Mains, 2 Sides, 1 Dessert

PACKAGE 2

£30.00 PER PERSON

2 Starters, 3 Mains, 2 Sides, 1 Dessert

PACKAGE 3

£35.00 PER PERSON

2 Starters, 4 Mains, 3 Sides, 2 Desserts

STARTER OPTIONS

POH PIA *Spring Rolls*

With sweet chilli sauce.

CHOOSE FROM:

Chicken | Vegetable 

SUMMER ROLLS

Fresh rice paper rolls with lettuce, cucumber, carrot, coriander, and mint.

Served chilled with a crushed peanut sweet chilli sauce.

GAI PRIK KLUEA *Salt & Pepper Chicken*

Sautéed with garlic, peppers, onions, chillies, crispy onions and spring onion.

TACO *Thai Tacos*

Our signature red curry,

soft flour taco creation.

CHOOSE FROM:

Chicken | Vegetable 

MOO GROB *Crispy Belly Pork*

Based on a classic dish from the Trang region of Southern Thailand.

Roasted pork and crispy belly pork coated in sweet soy sauce.

SATAY GAI *Chicken Satay Chaophraya Style*

With peanut sauce and sweet Thai relish.

TOD MAN KHAO POHD *Sweetcorn Cakes*

Fried with red curry and kaffir lime leaves. Served with a sweet chilli sauce.

STEAMED WONTONS WITH SWEET SOY SAUCE

Chicken and prawn wontons drizzled with sweet soy sauce, topped with crispy fried garlic oil and spring onions.

SIDE OPTIONS

KHAO SUAY *Jasmine Rice*

KHAO PAD KHAI *Egg Fried Rice*

KHAO MA PRAO *Coconut Rice*

STIR FRIED EGG NOODLES

FIVE SPICE FRIES

Stir-fried with onions and peppers.

Served with Sriracha sauce.

THAI ROTI

 Signature dish |  Suitable for vegetarians |  Suitable for vegans |  Vegan option available, ask for details |  Slightly spicy |  Spicy |  Very spicy |  Thai spicy | All dishes are prepared in a kitchen where allergens are present, therefore we cannot guarantee that any dish is completely free from allergens due to the risk of cross contamination. If you have a food allergy, intolerance or sensitivity please ensure you inform your server before placing your order. An optional service charge is added to your bill.



BUFFET MENU

MAIN OPTIONS

PAD THAI

Thai rice noodles, egg, tofu, chopped sweet turnip and vegetables. Stir-fried with sweet tamarind sauce and served with crushed peanuts, chilli and lime.

CHOOSE FROM:

Chicken | Belly Pork
Vegan Chicken  | Tofu 

PAD KA PRAO

Chilli Thai Basil Stir-fry

A Thai classic! With fresh chilli, garlic, sugar snap peas, onion, peppers and hot Thai basil.

CHOOSE FROM:

Chicken | Beef
Belly Pork | Crispy Aubergine 

KHAO PAD KA PRAO

Thai Basil Fried Rice

A street food classic! Fried rice with holy basil, topped with a fried egg.

CHOOSE FROM:

Chicken | Beef | Belly Pork

PAD MET MAMUANG HIMMAPAN

Stir-fry with Cashew Nuts

With cashew nuts, peppers, onion, mushrooms, carrot and a roasted red chilli sauce.

CHOOSE FROM: Crispy Chicken | Tofu 

PAD PREW WAAN

Sweet & Sour

With peppers, onions, tomatoes and pineapple, topped with pomegranate seeds and spring onion.

CHOOSE FROM: Crispy Chicken | Tofu 

PAD MEE SUA

Stir-Fried Egg Noodles

A Thai take on Singapore noodles!

With egg, beansprouts, spring onion and carrots.

CHOOSE FROM:

Chicken | Pork | Vegan Chicken 

PAD PRIK TAI DUM

Black Pepper Stir-fry

Stir-fried with garlic, onion,

mushrooms, carrot and peppers

CHOOSE FROM: Chicken | Beef

GAENG PANANG

Panang Curry

Our most creamy curry. Sugar snap peas, chilli and kaffir lime leaves.

CHOOSE FROM: Chicken | Tofu 

GAENG KEOW WAN

Thai Green Curry

Our signature recipe with courgette, sugar snap peas, Thai basil and chilli.

CHOOSE FROM:

Chicken | Beef | Vegan Chicken 
Tofu  | Vegetables 

GAENG PED

Thai Red Curry

With courgettes, sugar snap peas,

Thai basil and chilli.

CHOOSE FROM:

Chicken | Tofu  | Butternut Squash 

DESSERT OPTIONS

BANANA FRITTERS

A staple favourite and a must try, our authentic deep fried banana fritters served warm with a fresh coconut ice cream.

MANGO STICKY RICE

Thai classic. Succulent mango served with a sweet sticky rice.

COCONUT PANDAN PUDDING

A smooth coconut and pandan custard topped with a drizzle of mango-passion fruit honey. Finished with crunchy toasted coconut chips.

COCONUT CRÈME BRÛLÉE

Classic set coconut and vanilla custard with a caramelised sugar crust and raspberries.

