

New Look menu for Chaophraya



Today the Thai restaurant which sits on the rooftop at the corner of George Street and Castle Street has announced a new menu designed to revolutionise everything about itself, from what you eat to how it is served.

The new menu will have a sophisticated edge mixing contemporary dishes inspired by tastes from across Thailand.

You are promised a journey across Thailand enjoying cooking and culture when you enjoy the food with the traditional hospitality and opulent décor. Certain provinces have influenced the surroundings including Chiang Mai, the Maeklong River, Khanchanaburi and the banks of the Chaophraya River in Bangkok from which the restaurant takes its name.

New dishes will include chamber aged sirloin steak cooked on a Himalayan salt block, soft shell crab served on mango salad, Thai Tacos and Phad Thai served in a more modern way.

You will eat family style as all Thai families do so that all dishes are shared by everyone at the table. This is going to challenge the misconceptions about eating Thai food with chopsticks! Only Thai noodle dishes are eaten this way so you will also be presented with a spoon and a fork.

Speaking of the new menu, Nattawut Leela – Development Chef of Chaophraya – says: ““The launch of our new menu is a really exciting development for Chaophraya. Over the past six months our senior culinary brigade have travelled to Thailand to research the latest developments in Thai cuisine and we have blended this with the knowledge of our expert chefs in our restaurants.

“With a dash of imagination we believe we have created a menu

that takes Thai dining to a new level here in the UK.”

Chaophraya’s new menu will be served at lunch and dinner from 19th September 2016. Individual dishes will be priced from £6.50 for starters, £10.50 for mains and £7.50 for desserts.

Chaophraya is part of the Thai Leisure Group of restaurants and bars that is owned jointly by Kim Kaewkraikhot and Martin Stead. Kim was a chef and she ran her own small restaurant in Bangkok. Kim’s food was renowned in the local neighbourhood for its fantastic flavours. Kim was committed to finding the freshest produce available and she could be seen out-and-about each morning scouring the local market stalls carefully selecting her ingredients.