

Chaophraya's



Yee Rah

Bar & Grill

TAPAS

A delicious combination of exquisite Thai flavours - all dishes included

SET PING (V)

£6.00

PAK THOD

DEEP FRIED MIXED VEGETABLES IN LIGHT BATTER

SATAY HED

MARINATED MUSHROOM, SPANISH ONION, PINEAPPLE, CHERRY TOMATOES, AND PEPPERS ON BAMBOO SKEWERS

TOD MUN KHAO PODE

DEEP FRIED SWEET CORN BLENDED IN RED CURRY PASTE

POH PIAH JAE

CRISPY GOLDEN SPRING ROLLS STUFFED WITH VERMICELLI, SWEET MUSHROOM AND CARROT

SATAY TAO HOU

DEEP FRIED MARINATED TOFU IN LIGHT BATTER

SET YOM

£7.00

MOO YANG

GRILLED PORK MARINATED WITH HONEY, CORIANDER ROOT, GARLIC AND PEPPER. SERVED ON BAMBOO SKEWERS

GUNG CHUP PANG TOD

DEEP FRIED MARINATED PRAWNS IN A LIGHT BATTER

KHANOM JEEB

STEAMED DUMPLING PORK, CRAB AND PRAWNS WRAPPED IN A WONTON PASTRY

KHANOM PUNG NHA GUNG

A MIXTURE OF DEEP FRIED MINCED PRAWNS, CORIANDER AND PEPPER, SPREAD ON FRENCH BREAD

SATAY GAI

MARINATED CHICKEN IN THAI HERBS AND HONEY. GRILLED OVER CHARCOAL AND SERVED ON BAMBOO SKEWERS



SET NAN

£8.00

GUNG HOR SALAI

DEEP FRIED SEAWEED ROLL WITH MARINATED PRAWNS

TOONG THONG

DEEP FRIED GOLDEN BAG WITH PRAWN CRABMEAT, WATER CHESTNUT, CARROT AND SWEETCORN FILLING

TOD MUN PLA

A SUBTLE BLEND OF MINCED FISH, MILD RED CURRY, GREEN BEANS AND LIME LEAVES

KHANOM PUNG NHA GUNG

A MIXTURE OF DEEP FRIED MINCED PRAWNS, CORIANDER AND PEPPER, SPREAD ON FRENCH BREAD

SATAY GAI

MARINATED CHICKEN IN THAI HERBS AND HONEY. GRILLED OVER CHARCOAL AND SERVED ON BAMBOO SKEWERS



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CHEF'S RECOMMENDATIONS

1. PANG GEE MOO PANAENG £6.50
FAMOUS THAI CURRY WITH PORK, CONSISTING OF RED CURRY,
LIME LEAF AND COCONUT MILK SERVED WITH BOILED RICE AND
RICE PASTRY. (VEGETARIAN OPTION WITH TOFU)

2. KA PRAW GAI £6.50
STIR FRIED CHICKEN WITH THAI HOLY BASIL AND FRESH CHILLI
AND GARLIC. SERVED WITH THAI JASMINE RICE (VEGETARIAN
OPTION AVAILABLE WITHOUT CHICKEN)

3. PAD THAI GUNG £6.50
FAMOUS THAI STIR FRIED RICE NOODLES WITH PRAWN, EGG,
BEAN SPROUTS, CARROT, SPRING ONION AND PEANUT.
(VEGETARIAN OPTION AVAILABLE WITH TOFU)

4. GANG KIEW WAN GAI £6.50
THAI GREEN CURRY COOKED IN COCONUT MILK WITH AN
AROMATIC SELECTION OF THAI HERBS WITH CHICKEN. SERVED
WITH THAI JASMINE RICE (VEGETARIAN OPTION AVAILABLE
WITHOUT CHICKEN)





5. PANAENG GUNG KHAO GLONG £9.00
DEEP FRIED KING PRAWNS WITH AN AROMATIC THICK CREAMY CURRY SAUCE, A SPRINKLING OF SHREDDED KAFFIR LIME LEAVES. SERVED WITH THAI JASMINE RICE AND HEALTHY BROWN RICE

6. GAENG MASSAMAN GAE £6.50
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 FAVOURITE DISHES ORIGINATING FROM THE ROYAL FAMILY OF THAILAND. SERVED WITH THAI JASMINE RICE

7. NUA YANG NUM TOK £8.00
GRILLED SIRLOIN BEEF FILLET SLICED AND DRESSED WITH SPRING ONION, SHALLOTS, LIME, AND DRIED CHILLI. SERVED WITH THAI FAVOURITE, STICKY RICE AND GRILLED VEGETABLES

8. GAE YANG SAUCE KA PRAW £8.00
GRILLED LAMB CHOP IN HOLY BASIL AND CHILLI SAUCE. SERVED WITH THAI JASMINE RICE



9. PING YANG YOP

£6.50

GRILLED CHICKEN MARINATED WITH THAI HERBS, AND SERVED WITH A SPECIAL PEANUT SAUCE AND THAI JASMINE RICE WITH AROMATIC GREEN TEA

10. SOM TUM TALAY

£9.00

THE LEGENDARY SPICY THAI PAPAYA SALAD WITH FRESH SEAFOOD OR SEABASS, SHREDDED PAPAYA AND CARROT MIXED WITH TOMATO, CHILLI, LIME, PEANUT AND PALM SUGAR. SERVED FRESH OR DEEP FRIED. (VEGETARIAN OPTION AVAILABLE WITHOUT SEAFOOD)

11. CEE KRONG MOO OP

£6.50

GRILLED PORK SPARE RIBS MARINATED WITH THAI HERBS AND HONEY. SERVED WITH JASMINE RICE

12. PLA OP NAM PUNG

£7.50

CHARGRILLED COD FILLET MARINATED WITH HONEY AND THAI HERBS WRAPPED IN BANANA LEAF. SERVED WITH THAI BROWN RICE AND GINGER SAUCE

13. KHAO PAD POU

£7.00

CRAB FRIED RICE WITH SPRING ONION AND EGG





14. GLOAY TIEW TOM YUM TALAY £7.00

SPECIAL TOM YUM SEAFOOD NOODLE SOUP, ADDING MILK TO MAKE A HOT AND SOUR BROTH SEASONED WITH EXOTIC THAI HERBS, MUSHROOMS, LEMONGRASS AND KAFFIR LIME LEAVES

15. PAD MED MAMUANG HIMMAPARN £6.50

STIR FRIED CHICKEN OR PRAWN WITH CASHEW NUTS, DRIED CHILLI, SPRING ONION, SPANISH ONION, AND MUSHROOM. (VEGETARIAN OPTION AVAILABLE WITHOUT CHICKEN OR PRAWN)

16. KHAO OP PAK YANG £6.50

CHARGRILLED JASMINE RICE WITH CARROT, PEA, TAROT, AND SWEET PORK, WRAPPED IN BANANA LEAF

17. NUA PRIK THAI DUM £6.50

SUCCULENT BEEF, SAUTEED WITH RED AND GREEN PEPPER, SPANISH ONION, AND BLACK PEPPER SAUCE. SERVED WITH THAI JASMINE RICE

18. KHAO MOO DANG £6.50

CHARGRILLED MARINATED PORK, SERVED WITH JASMINE RICE, BOILED EGG, AND TOPPED WITH A FAMOUS THAI STYLE SAUCE.



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