



พลาซ่า PLAZA

RAAN KHAO GAENG

Borough Yards
Events & Private Hire

CAPACITIES OVERVIEW

EXPERIENCE	SPACE	SEATED	STANDING
Group Dining	Main Dining Room	7-22	—
Mezzanine Hire	Mezzanine	up to 30	Up to 40
Full Hire	Main Dining Room	Up to 80	Up to 120

Capacities may vary depending on event format and layout requirements

Experience true southern Thai food at Plaza Khao Gaeng Borough Yards, just a stone's throw from Borough Market. Plaza is available for large parties for lunch and dinner Monday-Saturday.

We have a wide array of event options at Plaza Khao Gaeng Borough Yards, hosted across two floors for both group bookings, semi-private and full hires. The perfect place to enjoy a feast with family, friends, or colleagues.



SPACES





DINING ROOM

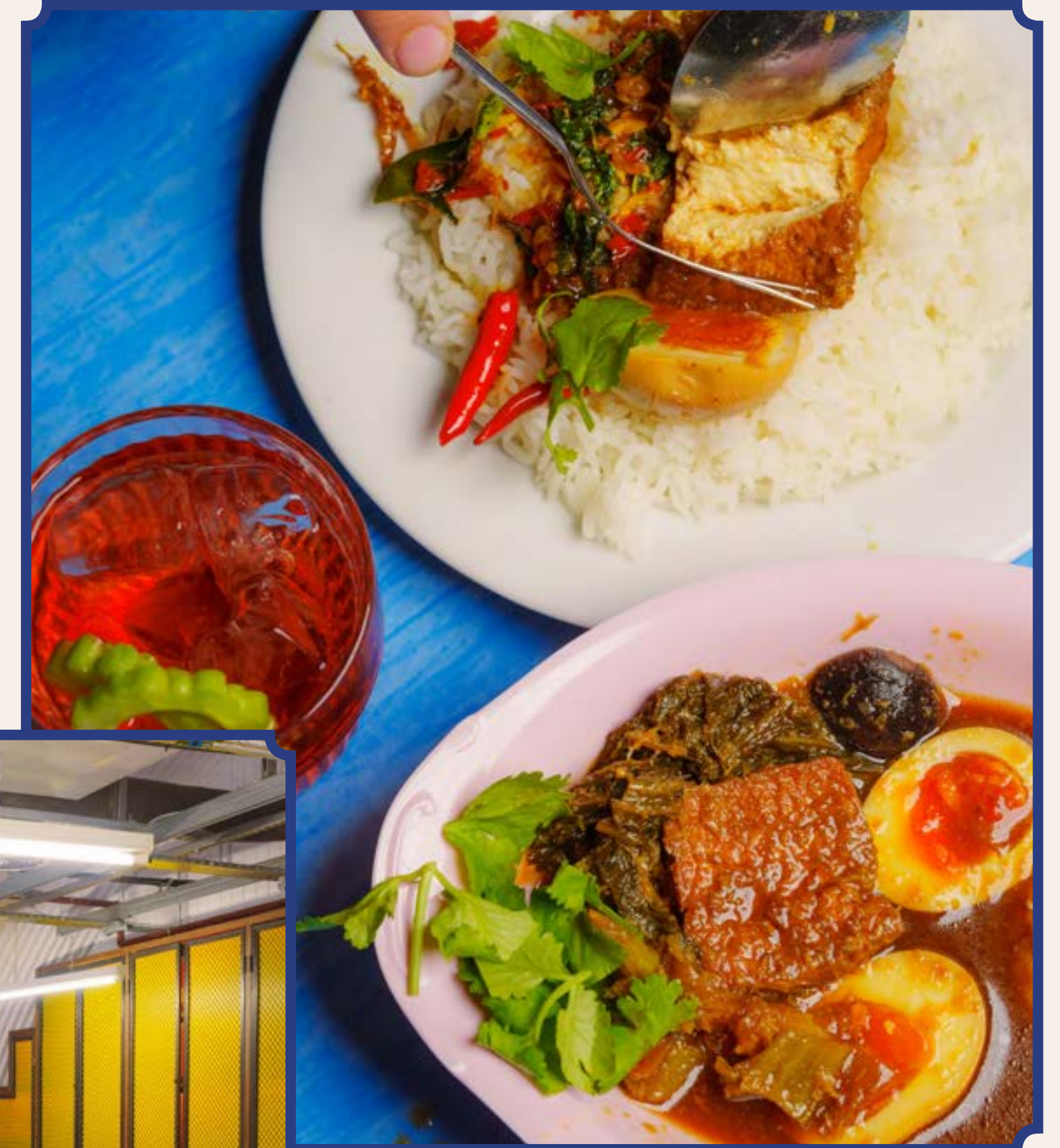
Ideal for parties and celebrations. Our larger party bookings are perfect for feasting while still soaking up the ambience of a busy restaurant environment. Larger parties will be seated across one to two long tables, depending on the size of the party.

Capacity
13 - 20 Seated

MEZZANINE

Located on the second floor, our Mezzanine offers a more private and intimate dining experience for your party with your own personal waiter, along with customisable seating arrangements.

Capacity
21 - 30 Seated





FULL VENUE

Plaza Khao Gaeng offers full venue hire, complete with bespoke menus and seating arrangements, sound system and private amenities. Available to take for both the full day or evening.

Capacity

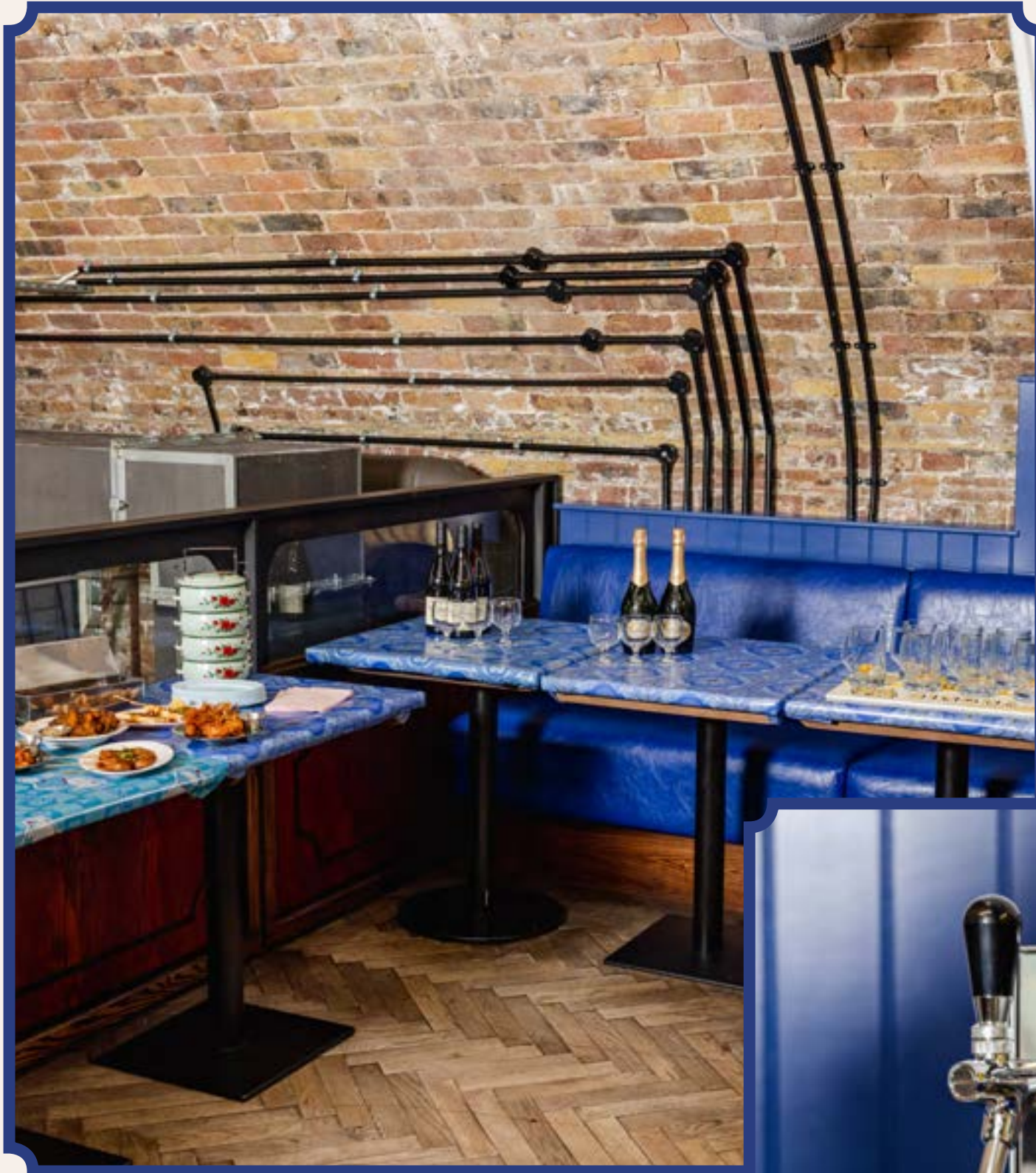
Up to 80 Seated

Up to 120 Standing



EXPERIENCES





MEZZANINE SOCIAL

Enjoy exclusive use of the Mezzanine alongside a choice of special canapé-style menus, self-serve Singha Beer Kegs, and bespoke beverage packages.

A relaxed setting for guests to eat, drink, and mingle, without the formality of a sit-down meal.

Capacity
Up to 40 Standing



KHAO GAENG MARKET CART

Bring the energy of Bangkok's bustling food markets to your event with our signature Khao Gaeng cart experience. Available with an exclusive venue hire, guests can enjoy dishes served directly from the cart by our chefs, creating an immersive dining experience that sits at the heart of Plaza Khao Gaeng.

Capacity
Up to 120 Standing





MENUS

Group dining at Plaza Khao Gaeng speaks true to who we are. We serve dishes in the traditional Thai ‘samrub’ style - a complete, shared dining experience - ideal for feasting as a large party.

‘Khao gaeng’ refers to the style of our restaurant.

Translating to ‘curry over rice’, our dishes are meant to be enjoyed atop of a portion of rice, alongside fresh, vibrant salads and wok-fired stir fries. Exactly how things are done in the south of Thailand.

Samrub Menu 49pp

พลาซ่า
PLAZA
BAAN KHAO GAENG

Snacks & Salads กับแก้ม ยำ / น้ำชุบ

เมี่ยงปลา

Miang Pla
Miang of fish, pork and peanut sausage, and galangal floss

ยำสตรอว์เบอร์รี่

Yam Strawberry
Strawberry salad with roasted coconut

แกงเม่น็อก

Naem Neua Tord
Stir-fried cured beef with chilli and garlic

Curry แกง

แกงกะทิหอยนางรมใส่ใบชะพลู

Gaeng Gati Hoi Marang Puh
Scottish Rope Grown Mussels with coconut curry and Betel leaves

ขาหมูพะโล้

Kha Muu Paloh (Whole Hock)
Braised pork leg with Paloh sauce

แกงส้มปลา

Gaeng Som Pla
Sour orange curry of sea bass, green taro stem and palm heart

Stir Fry ผัด

ผัดบุ้งไฟแดง

Pak Bung Fai Daeng Sai Hed
Stir fried morning glory with shitake mushroom

ผัดเผ็ดปลาทอด

Pad Phet Pla Tord
Whole crispy sea bass, green peppercorns and jungle herbs

กุ้งผัดพริกแกงสะตอ

Gung Pad Prik Gaeng Sator
King prawns, red curry paste, coconut cream and sator beans

Sides เคี้ยวเคี้ยว

ข้าวหอมมะลิใหม่

Khao Hom Mali Mai
New season jasmine rice

A discretionary 13.5% gratuity will be added to your bill. All prices include VAT. Please inform your server of any allergies.

SEATED MENUS

Vegetarian Deep South Menu

Dishes from Thailand's southernmost provinces
for the table to share. 40 per person



เกี้ยวทอดไข่เนกกระทา

Crispy quail egg wontons, spicy tamarind sauce



น้ำชุบ

Relish and seasonal vegetables



ผัดบุ้งไฟแดงใส่เห็ดหอม

Stir-fried morning glory and shitake mushrooms



ยำสตรอว์เบอร์รี่

Strawberry salad with roasted coconut



หมูสามชั้นเต้าหู้

Tofu massaman curry with potatoes and shallots



เต้าหู้และไข่พะโล้

Paloh braised tofu, eggs and mustard greens



ไข่ดาว

Fried egg



พุดดิ้งมะพร้าวอ่อน

Young coconut pudding, candied pumpkin, tapioca pearls

A discretionary 13.5% gratuity will be added to your bill. All prices include VAT. Please inform your server of any allergies.

Bites Menu มนุษย์ของว่าง

£20pp

ทอดมันเผ้า
Jungle herb fritters, sweet chilli
and peanut dressing

ไก่ทอดเตาใหญ่
Fried chicken with crispy shallots and
sweet chilli sauce

หมูยอ
Pork meatloaf skewer with
spicy tamarind sauce

น้ำตุนใส่มะอึก
Relish with orange aubergine
and seasonal vegetables

PARTY MENUS

Cart Feast Menu

£42pp

ไก่ทอดเตาใหญ่
Fried chicken with crispy shallots and sweet chilli sauce

ไข่หวานทอดไข่เตา
Crispy quail egg wontons with spicy tamarind sauce

มี่ยงปลา
Miang of fish, pork and peanut sausage, and galangal floss

แฮมเนื้อทอด
Stir fried cured beef with chilli and garlic

น้ำตุน
Shrimp paste relish with seasonal vegetables and herbs

แกงส้มลิ้น
Beef shoulder massaman curry, potatoes, shallots

แกงเขียวหวานไก่ยอดมะพร้าว
Green curry of chicken with palm heart and pea aubergine

ข้าวหอมมะลิใหม่
New season jasmine rice

Standing Menu

£35pp



ไก่ทอดหาคะฉ่ำ
Fried chicken with crispy shallots
and sweet chilli sauce



เกี๊ยวทอดไข่เตากระเทียม
Crispy quail egg wontons
with spicy tamarind sauce



มี่ยงปลา
Miang of fish, pork and peanut
sausage, and galangal floss



ผัดเบญจเนื้อทอด
Stir-fried cured beef
with chilli and garlic



ยำสตรอว์เบอร์รี่
Strawberry salad, green mango,
crispy jasmine fish, coconut



ผัดปลีแห้ง
Dry wok fried pork, chillies,
long pepper and wild galangal



ข้าวหอมมะลิใหม่
New season jasmine rice



พุดคั้งมะพร้าวอ่อน
Young coconut pudding, candied
pumpkin and tapioca pearls +6

เลขที่ 37 ถนนเทศบาล 15 คลังสินค้า
อำเภอปากช่อง จังหวัดนครราชสีมา

ราคา 30.-

รวม 10 บาท

STANDING MENUS

Vegetarian Standing Menu

£35pp



เต้าหู้ทอด
Fried Tofu with Spicy
Tamarind Sauce



เกี๊ยวทอดไข่เตากระเทียม
Crispy quail egg wontons
with spicy tamarind sauce



มี่ยงทุเรียน
Miang of coconut and cashew with
single estate palm sugar



ทอดมันป่า
Jungle herb fritters



ยำสตรอว์เบอร์รี่
Strawberry salad with roasted
coconut



ผัดปลีไข่
Dry wok fried egg with chillies,
long pepper and wild galangal



ข้าวหอมมะลิใหม่
New season jasmine rice



พุดคั้งมะพร้าวอ่อน
Young coconut pudding, candied
pumpkin and tapioca pearls +6

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ราคา 30.-

รวม 10 บาท



DRINK PACKAGES

12 Bottles Leo Beer £65

3 Singha Beer Towers (3L each) £119

30L Singha Self-Serve Keg (Min. 15 guests) £425

3 House Wines (Red, White, Prosecco) £110

3 Fine Wines (Red & White) £160

3 Perrier-Jouët Champagne £275

Signature Negroni Bottle (500ml) £50

10 House Chasers £40

[VIEW DRINKS MENU](#)

To make an enquiry please get in touch via the email below and let us know your name, party size, and preferred date and time.

events@plazakhaogaeng.com

Arch 207, 18 Stoney Street,
Borough Yards, London SE1 9AD





GIFTING

Give the gift of Southern Thailand.

Whether it's a birthday, celebration, thank you or simply an excuse to share a meal, a Plaza Khao Gaeng gift card can be redeemed across all of our restaurants.

With dishes inspired by the markets and kitchens of Southern Thailand, it's an invitation to discover the flavours that define Plaza.

[BUY HERE](#)