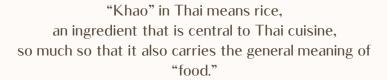


DISCOVER

KHAO

RESTAURANT'S STORY



"Khao is life."

It is a staple grain that nourishes our body, but more importantly a meal is the best context for people to gather, enjoy each other's company and connect.

"Khao" embodies our passion and goal to make the culinary world better understand, appreciate and love Khao Thai or Thai cuisine.







SAVORY BITES

Thai snacks / appetizers are often crafted in small appealing bites with intense flavors. Delicious and well balanced to stimulate the palate before an actual meal follows.

01 Mee Grob

noodles mixed in reduced sweet and sour dressing. The essential ingredients are juice and rind of Chinese bitter orange whose smell very refreshing.







Thodmun Hin Granite Deep-Fired Prawn and Squid Cakes 310.

This signature menu is inspired by the beauty of black granite. Chef Vichit created these prawn cakes with bits of squid in between, so the cakes reveal white parts like the section of black granite when you cut into pieces. Enjoy these with plum sauce and mango sauce.



Cyo Pla Nueng Khao's Special Steamed Fish Wontons

Seasoned fresh yellowtail fish, kneaded until firm and sticky. Served with dark soy sauce, chilies in vinegar, lettuce and crispy garlic.

250.



Thodmun Pla Grai Khai Kem Fish Cakes Stuffed with Salted Eggs Yolk

Our fish cakes are cooked from pure clown knifefish fillet, kneaded with freshly pounded curry paste. Wrapped around Chaiya salted egg yolk and fried. The cakes are best enjoyed with crispy Thai basil leaves and cucumber and peanut relish.

270.



Saeb Isaan Songkrueng Isaan Sausages with Condiments

Deep fry the Northeastern style sausages-Isaan sausages. Stirred with good scent herbs like ginger, shallots and chilies, seasoned with lime juice and fish sauce.



Natung Gub Mieng Lao - Khaotung Thod Rice Crackers with Chicken and Prawn Dip and Natural Graph Laws Wrapped Savery Pites

Mustard Green Leaves Wrapped Savory Bites
Khao's rice crackers are made with red jasmine rice. The most special treat is

that they are paired with: Natung - chicken and prawns dip, Mieng Lao - mustard-green-leaves wrapped. Both are delightful!

<u>O7</u> Larb Moo Thod Deep-Fried Spicy Minced Pork

200.

220.

Minced pork blended with spices and chilies in Isaan style-Northeastern Thai style. Rolled into small bites and deep-fried until crispy on the outside, but juicy inside. Served with accompaniments.

Khao's style Khanom Pung Na Moo Gub Goong Savory Pork and Prawn Toasts220.

Minced pork and prawn prepared together on toast then dipped into beaten eggs and deep fried until puffed. Enjoy these with a sweet and sour cucumber relish.

Moo / Nuea Daed DiewSun-Dried Pork or Beef with Sticky Rice

Marinated premium pork or beef with finest fish sauce and palm sugar. Sun dried then deep fried until the fatty end becomes golden brown. Served with Chili sauce and sticky rice.

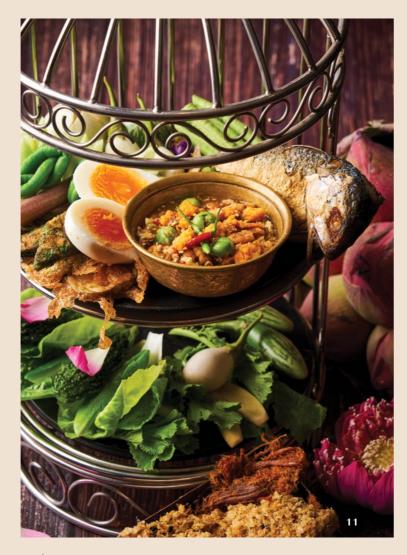
Khongwang Ruam Mixed appetizers

520.

To enjoy verity of our appetizers, please select four small portions from our appetized menu.

RELISHES AND DIPS

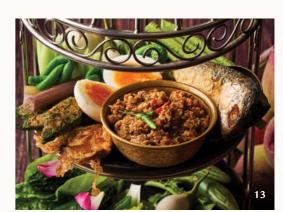
Thai relishes and dips are often a mix of intense flavors to be enjoyed with rice, fresh vegetables and accompaniments, thereby developing into a well-balanced and whole same taste.



Namphrik Khai Pu 350. Crab Roe Relish

Seasoned premium crab roe, served with fried, boiled and fresh vegetables.





12 Namphrik Long Ruea "The Relish on the Cruise Boat"

320.

This relish was created by Chao Chom Sadab, one of the consorts of King Rama V, during the King's holiday on a cruise. With limited time and abundant ingredients, she turned those ingredients into this relish. This dish was perfect with those fresh and succulent vegetables gathered from the river.

13 Namphrik Makham On Young Tamarind Relish

320.

The mixture of young tamarind, minced pork and prawn are stir fried as the main ingredient of this dish. Served with Thai mackerel and vegetables.

Namphrik Gapi Goong Haeng Shrimp Paste and Dried Prawns Relish

320.

This Thai classic relish is also known as Namphrik Pla Tu that always eaten with fried Thai mackerel-Pla Tu-and fresh, boiled or fried, vegetables. This recipe is served to Thai royals as an official Thai full course.

Plara SongkruengCoconut Milk Relish with Fermented Fish

320.

Simmered premium fermented fish with lemongrass and kaffir lime leaves, strained to keep only the fragrant sauce. Cooked with wild catfish, fresh squeezed coconut milk, and aromatic accompaniments.

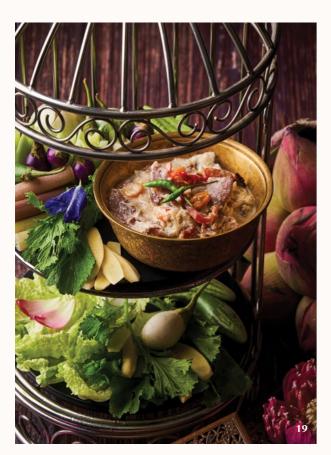
*All prices are subject to 7% Vat and 10% Servrice Charge.



Selected premium shrimp paste, wrapped with banana leaves and grilled. Then stir fried with catfish fillet and crushed herbs.

350.





17 Nuea Kem Pad Gati Stir-Fried Salted Beef with Aromatic Coconut Cream

Grilled premium salted beef until fragrant, stir fried with a special seasoning then braised until it becomes full flavored.

350.

350.

320.

18 Lon Pla Tu Mun Thai Mackerel Simmered in Coconut Cream

Simmered premium Thai mackerel fillet from Mae Glong river with fresh coconut cream. Served with fresh vegetables.

19 Lon Naem Simmered Thai Cured Pork in Coconut Cream

Fried Thai cured pork, pounded in a stone mortar. Mixed with minced pork, then simmered in fresh coconut cream. Served with fresh vegetables.

THAI SALADS

Salads or Yum for Central Thais require selecting fresh seasonal ingredients and garnishes. Then, prepared them into a bite size to be tossed and mixed together to create a well-balanced taste without being dominated by extreme spiciness unlike modern style. New style of Thai salads is known to be strongly flavored highlighting spiciness and sourness.



Yum Som O Pomelo Salad

350.

Khao selected a special variety of pomelo to toss with fresh coconut cream, minced prawns, minced chicken. Seasoned with salt, lime, and crispy bits. This is a mild and well-balanced salad.









320.

This salad is indeed very healthy and believed to help reducing hypertension. Julienne young white turmeric is washed in iced cold water. Then tossed with a dressing and topped by deep-fried prawns.

(22) Yum Anchan Thod Grob Crispy Butterfly Pea Flower Salad

320.

This dish is a combination of the crisps which are crispy shredded pork, crispy deep-fried butterfly pea flower, crispy shallots, crispy garlic, crispy chilies.

23 Yum Ponlamai Gub Goong Fruit Salad with Prawns

380.

Selected seasonal fruits tossed with crispy shallots, crispy garlic, chopped coriander, chopped chilies and boiled prawns. Mixed with lime juice and chili based dressing.

(24) Yum Nuea Yang Gub Ar-Ngoon Broiled Australian Beef Salad with Seedless Grapes

550.

Broiled premium beef seasoned with Khao's signature dressing including mint stems, chilies, and garlic then tossed with halved seedless grapes.

25 Yum Gan Kana Gub Moo Lae Goong Kale Stalks Salad with Prawns and Minced Pork

320.

Kale stalks are blanched then tossed with minced pork and prawns in Khao's Yum dressing salad.

26 Yum Huaplee Gub Gai Banana Blossom Salad with Shredded Chicken

280.

Fresh banana blossom can be aromatic, tannic and crunchy. It is finely sliced. Tossed with fresh coconut cream, chili paste, lime juice, chili dressing, crushed chilies, shallots, shredded grilled chicken and topped with sweet basil.

27 Yum Makhueayao Gub Goong Maenam Yang Eggplants Salad with Grilled River Prawn

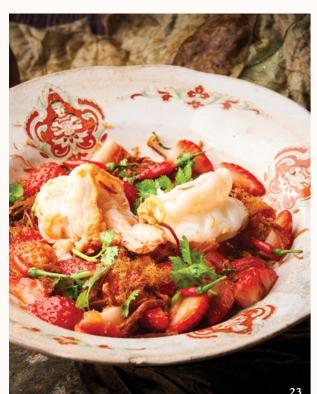
320.

Broiled green Thai eggplants are sweet, tender and juicy. Young eggplants are carefully selected, then Broiled until charred and soft. Then the charred skin is removed and the eggplants are tossed in a lime and chili based dressing, accompanied with Broiled river prawn.

















Khao makes deep-fried salted gourami fish tossed taste better by tossing them with two types of green mangoes; creamy and sour.



30 Yum Khai Pu Khai Pla Crab Roe and Fish Roe Salad

This dish is an original recipe combining the rich creamy taste of crab roe and fish roe in one salad. The roe is tossed with julienne green mangoes and bird's eye chilies to create intense flavor.



(31) Larb Ped **Gub Foie Gras Thod** Duck Meat in Larb Mixture and Pan-Seared Foie Gras

One of famous Isaan delicacies, this larb is prepared with minced duck meat quickly cooked with fine fish sauce. Crispy strips of duck skin deep fried with coriander seeds. Accompanied with pan-seared foie gras and rice crackers.



Yum Chakram Gub Goong Sea Blite Salad with Prawns

Young sea blite leaves are blanched, then they are squeezed to reduce some saltiness. The succulent leaves are tossed with fresh coconut cream and big prawns.



Namtok Hed 280. Mushroom Medley

Variety of mushrooms are prepared for creating a mix of textures, flavors, and touches, which pairs well with roasted rice, chili powder, fresh herbs, and intense flavors of the lime and chili based dressing.



23 Larb 250.Pork or Chicken in Larb Mixture

While this sounds ordinary, our larb condiments consist of galangal, lemongrass, shallots, garlic, shrimp paste, roasted dried chilies, which are pounded until fine. It is our signature recipe that makes our larb more distinguished.



4 Nuea Yang Namtok Broiled Australian Beef in Larb Mixture

800.

Selected and Broiled Prime Australian beef, then sliced and tossed in roast rice, chili powder, mint leaves, sweetened fish sauce and lime juice.



390.

This is a Northern style larb prepared with chopped white sea bass, stir fried with fine fish sauce. Tossed with Makhwaen powder, special chili powder, coriander and crunchy garniture like crispy shallots and crispy garlic.

SOUPS

Thais have clear mild soups without coconut milk bring the natural taste from natural ingredients. They can be eaten as a bowl of soup before having a main course or as a rice accompaniment.



36 Tom Som Pla Grabok Sweet and Sour Grey Mullet Soup with Ginger

480.

This sour soup has the complexity of a distinct sweet taste, followed by a sour and salty taste, with a hint of ginger aroma. Selected and cut fine gray mullet into pieces is fried, then cooked in fish broth. Seasoned with fish sauce, palm sugar, sour tamarind water, julienned ginger and some rice paddy herbs.

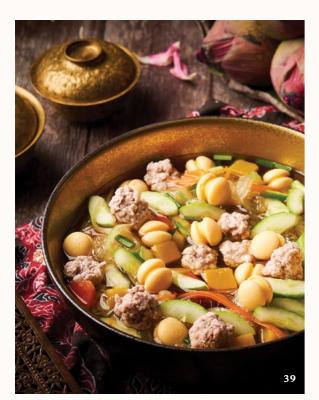














(37) Gang Jued Bai Horapa Gub Moo Bacho Basil, Minced Pork and Glass Noodles Soup

This soup is prepared using minced pork pounded with coriander roots and mixed glass noodles, then rolled into small balls and added to simmer in a clear stock. After seasoning, Thai basil leaves are added to cook in the boiling soup, filling the kitchen with herbal aroma.

38 Gang Jued Sarai Gub Plamuek Sordsai Seaweed and Stuffed Squid with Minced Pork Soup

One of favorite dish among children, it is prepared with seaweed, steamed and sliced squid stuffed with minced pork and glass noodles slowly simmer in crystal clear broth.

(39) Gang Jued Loogrok Egg Sausages and Minced Pork Soup

Our egg sausages are homemade from lamb intestine case filled with beaten eggs. Steamed at high temperature 87 degrees Celsius, cut into small 1-cm pieces and cooked in boiling water. Then transferred to a pork ribs stock to simmer with minced pork and vegetables.

40 Moo Bacho Tom Buay Gub Khai Onsen Minced Pork and Chopped Pickled Plum Soup with Poached Egg(s)

Pickled plum has a bit sour taste. Minced pork and plum are simmered in pork rib stock. Before serving, some finely-chopped coriander are added to increase the rich creamy taste of the poached egg(s).

41 Khai Paloh Song Sahai Eggs Duo in "Paloh" Soup

Another favorite dish among children, braised hard boiled quail eggs and salted eggs with a mixture of palm sugar, coriander roots, peppercorn, garlic, pork belly and pork shoulder. The mixture is simmered until it becomes thicker.



280.

280.

300.









42 Gai Baan Tom Hom Daeng Gub Kha Boiled Chicken in Shallots and Galangal Soup

280.

This is similar to Tom Kha Gai but without the coconut milk. Galangal and shallots are simmered in a chicken broth, then bite-size chicken meat is added.

Gang Lieng Goong Prawns with Wild Ginger, White Pepper and Lemon Basil Soup

300.

This soup is a combination of fresh ingredients and fresh pounded herbal paste. Big prawns are selected to pair with aromatic white pepper and wild ginger.

44 Tom Kha Gai Sai Maprow On Chicken and Galangal in Coconut Soup

260.

Khao's method requires preparing the chicken broth for at least 2 hours and using chicken thighs for extra tenderness. Added galangal, coconut milk, kaffir lime leaves and young coconut meat to create various textures to the soup.

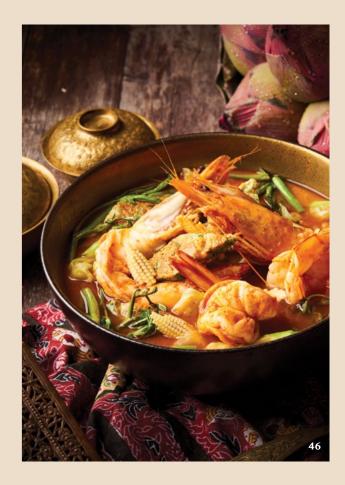
Tom Yum Goong Maenam River Prawns Tom Yum Soup

530.

This world renowned Tom Yum Kung is balancing the flavors between natural sweet river prawns and Thai-favorite aromatic ingredients like lemon grass, galangal, kaffir lime leaves and lime juice in spicy soup.

CURRIES AND COCONUT BASED CURRIES

Keys ingredients are coconut milk, chili paste or both. Each type of curries is a blend of herbs and spices then cooked with variety of vegetables and meats. This creates complexity yet harmony, as well as intense flavors to be savored with other food that has minder taste.



46 Gang Som Goong Maenam Pak Ruam Spicy and Sour Curry with River Prawn

The traditional Thai recipe of this curry is extra special with big river prawn and fresh pounded curry paste. Mixed with fish stock and seasoned with seasonal vegetables and Acacia omelet.





47 Gang Pa

chicken 250. beef 440. prawns 420.

280.

Chicken/Beef/Prawns in Country Style Hot Soup

Although the soup looks thin because it contains no coconut milk, the taste is piquant and robust. The local vegetables-young pepper, wild basil and young corn-are fully filled.



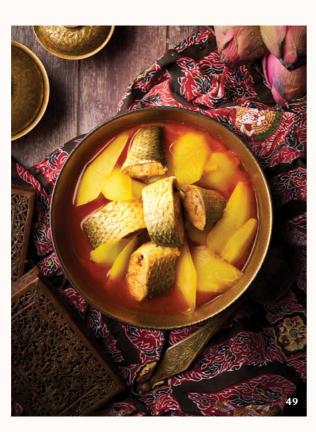
Gang Som Tangmo On
Gub Goong
Spicy and Sour Curry with
Young Watermelon and Prawns

This heirloom recipe is rare when you eat outside. Soft and succulent young watermelon is cooked and simmered with large prawns.



Gang Lueang
Pla Grabok Gub Malakor 390. Yellow Curry with Gray Mullet and Papaya

> In the South, this curry is known as "orange curry". A good yellow curry has distinct flavors of spiciness and saltiness, and can be so intensely hot that it makes you sweat.









51 Gang Kiewwaan

chicken or pork 250. beef 440.

Chicken/pork/beef in green curry

Fried Khao's special green curry paste in coconut cream until it becomes oily and fragrant. Some fresh fiery chilies, shredded kaffir lime leaves are added. The curry is topped with Thai basil leaves.



Gang Moo Thepho Thai Pork Curry with Morning Glory

Another rare Thai curry, bite-sized pork belly is added together with pork shoulder, followed by coconut milk. The curry is seasoned and salted fish is added. Thai morning glory, shredded kaffir leaves and kaffir rind are added before serving.

53 Gang Phed

chicken or pork 250. beef or roasted duck 440. Chicken/Pork/Beef/Roasted Duck in Red Curry



A traditional recipe using freshly pounded curry paste fried in coconut cream before adding the coconut milk and followed by fine quality meat.





Mussaman Nong Kae

Lamb Shank in Mussaman Curry
The world-renowned Mussaman
is an Indian influenced dish.
Tendons from the lamb leg give
wonderful chewy texture after
simmering in light coconut milk.

Moreover, the scent of spices and

balanced with extracted coconut milk, tamarind water, palm sugar and fish sauce create another layer of flavors to the dish.

natural aromatic ingredients like bay leaves and cardamom which are

Gang Garee Nong Kae Lamb Shank in Yellow Curry

650.

Lamb shank gives a wonderful chewy texture after simmering in light coconut milk on low heat for about an hour. The flavor and the texture from meat mixed with intense curry make this dish harmonious. It is a perfect combination of robust curry and tender meat.

56 Panaeng

chicken or pork 250. beef 440. river prawns 480.

Chicken/Pork/Beef/River Prawns in Red Creamy Curry

A rather dry curry with distinct sweet, rich, and nutty flavors of peanuts. The panaeng curry paste is fried with coconut cream until fragrant. The coconut milk and premium beef is added to simmer. Then seasoned. Shredded kaffir lime leaves are added before serving.

57 Gang Pu Bai Chaploo Crab Red Curry with Betel Leaves

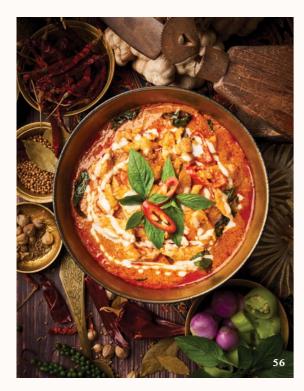
690.

This dish gives full benefits from betel leaves and a variety of fresh herbs which are ingredients of our home-made curry paste. We cooked curry paste in fresh coconut milk before adding premium crab meat and betel leaves.

58 Chuchi Pla Nuea On Sheatfish in Creamy and Rich Red Curry Sauce

700.

This intense curry has a sizzling sound of Chuchi when stir frying. Seasones the curry to the usual preference and pours over crispy deep-fried fish.





STEAM

When food is cooked in a steamer, the "fresh" taste of the original ingredients is dominant and the texture remains juicy. It is considered to be a minimalist cooking method.



Hormok Pla Song Nam Thai Style Steam Fish Soufflé

300.

The texture is more like a soufflé because it is light, airy and fluffy like a French soufflé. Clown knifefish fillet is mixed with beaten with eggs and chili paste. Coconut milk is slowly added until the texture becomes whipped. The mixture is seasoned, then bite-size fillet of seabass is added. Cups made of banana leaves are layered with Thai basil, napa cabbage or noni leaves before pouring with the mousse. After cooking in a steamer, each cup is topped with coconut cream and shredded kaffir lime leaves.

60 Pla Nueng Si-Eiw Steamed Fish with Soy Sauce

Market Price

Selected fresh fish of the day is steamed in soy sauce and ginger in a steamer, where the temperature is stabilized. So the true flavor of the fish is brought out through the technique of using controlled heat and cooking time.

61 Pla or Plamuek Nueng Manao Steamed Squid with Lime Juice

Market Price

The squid have been carefully selected and steamed; thus the freshness of the seafood can simply be savoured with the well-balanced flavors of the sauce.

62 Goong Maenam Ob Woonsen River Prawns and Glass Noodles in Claypot

480.

The secret of this casserole lies in Khao's special sauce that is specially prepared, making the glass noodles and river prawns bursting with aroma.

STIR FRIED AND DEEP FRIED

We have these two styles of cooking: the stir frying and the deep frying. High heat harmonizes the delicious ingredients by both methods. Then the tastes provided are salty, creamy and crispy. Thais generally enjoy these dishes with broths, coconut curries, salads and relishes to create a well-balanced taste.

63 Khai Jiew

prawns 420. crab 690.

Thai Prawns/Crab Omelet
The trick to this fluffy omelet
is whipping the eggs instead of
just beating them. Chunks of
crab meat are added, plus some
Thai basil and sliced shallots.
A deep frying pan is used to
ensure that the omelet is thick
and crusty on the outside
and juicy inside.







64 Khai Loogkhoey 220. Deep Fried Soft Boiled Eggs with Sweet and Salty Tamarind Sauce

Another classic Thai recipe, five minute boiled eggs are peeled and fried until golden brown. Sweet and salty tamarind sauce is poured over the eggs. Sprinkles of crispy shallots and crispy chilies add more flavor and texture to this classic.

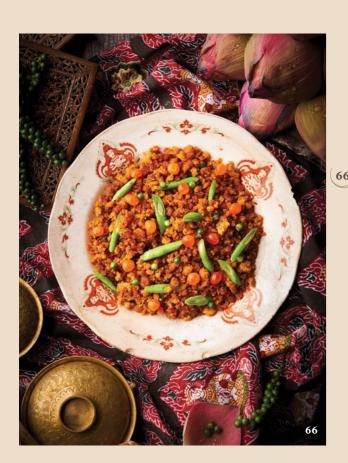


Gai Hor Bai Toey Hom Deep fried Pandan Wrapped Chicken

Marinated bite-chopped chicken with a special seasoning rest overnight.

Then wrapped with pandan leaves before deep frying. Served with sweet soy sauce.







Pad Phrik Khing Pla Duk Fu Stir-Fried Crispy Fluffy Catfish with Red Curry Paste

Large catfish is deboned, flossed, and deep-fried until fluffy. Then, the fish is stir-fried with red curry paste and seasoned. Sliced green beans are added last for crunchiness and salted egg yolk for extra rich flavor.





67 Pad Gaprao

chicken or pork 280. beef 440. squid 320. crab 690.

Chicken/Pork/Beef/Squid/Crab Meat Stir-Fried with Holy Basil

For this Thai classic, only small leaves of holy basil are selected for extra aroma when stir fried with any kind of meat, garlic and bird's eye chillies. The secret of our recipe is that Bang Chang dried chilies, bird's eye chillies, garlic and galangal are pounded to use as the base of our sauce.

68 Kua Gling Gradook Moo On Stir-Fried Soft Ribs in Southern Herbs and Spice

300.

An intensely-flavored Southern dish that requires careful selection of soft ribs to stir fry with herbs and spices. This dish is seasoned and added with white turmeric.

Makhueayao Pad Moosub Pla Kem Hom Stir-Fried Thai Green Eggplants with Minced Pork and Salted Fish

Stir fried Thai green eggplant. For a more complex taste, we added minced pork, salted fish and bean paste.

70 Gai Pad KhingStir-Fried Chicken with Ginger

Fine chicken meat is cut into bite size, stir-fried with garlic until fragrant, then wood ear mushroom, spring onions, julienned ginger, and soy bean paste are added.

Ped Yang Pad Khunchai Lae Pak Gard Dong Stir-Fried Roast Duck with Chinese Celery and Pickled Vegetable

Another recommended dish, Made of roasted duck cut into bite size. Fried until golden brown. Then, stir fried with garlic oil, Chinese celery, and pickled cabbage.

Pad Phed Pla Duk Oui Stir-Fried Crispy Catfish with Red Curry Paste

280.

Delectable catfish come from natural freshwater and has a sweet succulent taste. Sliced the fish fillet into bite size, fried until crispy, then, stir fried with chili paste and seasoned with green herbs.

Coong Maenam Thod Namplawaan Som Sa Fried River Prawns with Sweetened Fish Sauce and Bitter Orange

700.

Premium prawns are fried to perfection while shrimp paste is used to fry with garlic until fragrant. The sauce made with sweetened fish sauce and bitter orange is poured over the prawns.

Pla Jalamed Thod Rad Sauce Sarai Talay Fried Pomfret with Seaweed Sauce

1,450.

Fresh pomfret is first lightly dusted with flour and fried until golden brown. A delicately-prepared seaweed sauce is poured over the fried fish before serving.



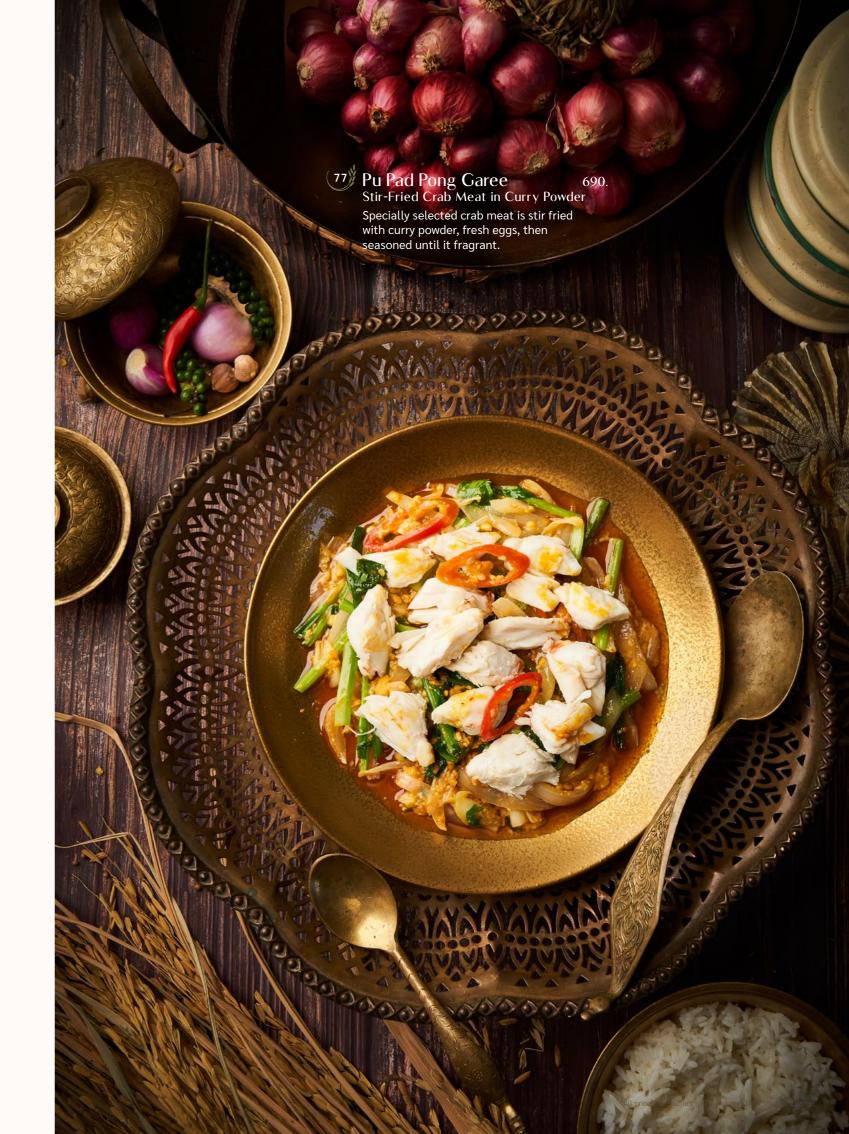
75 Moo Sam Chun Thod Nampla Jim Jeaw Lae Namphrik Pao Prung Crispy pork Belly with Country Style Dip and Roasted Chili Paste

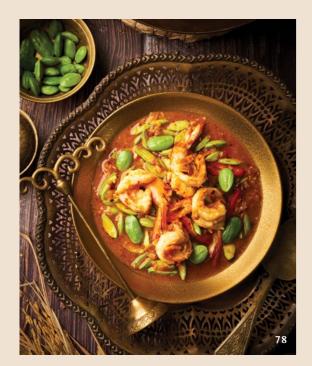
Prime pork belly is sliced into strips, marinated in fish sauce. Then, fried until puffy and crispy.
Cut into thick pieces with country dip or roasted chili paste on the side before serving.



Plamuek Hom 590.Thod Gratiam Deep-Fried Squid with Garlic

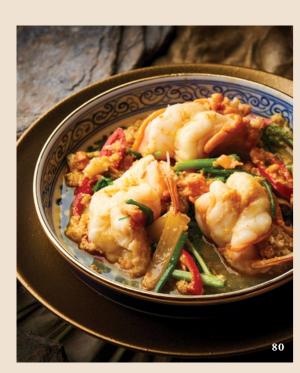
The squid are sliced, lightly coated in flour, and fried until golden brown. Seasoned with salt, pepper and garlic. Enjoy this with vegetables and chili sauce.

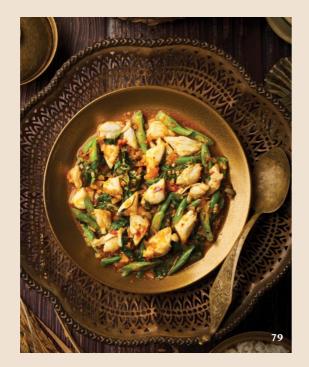




78 Goong Pad Sator 580. Gub Phrik Lueang Stir-Fried Prawns with Bitter Bean and Yellow Chillies

This is one of the most popular Southern dishes that consist of pounding yellow chili peppers, bird eye chilies, Thai garlic, galangal and fine shrimp paste. The mixture is stir fried until fragrant. Then, jumbo prawns and stinky beans are added.





Nuea Pu Pad Phrik Lueang Stir-Fried Crab Meat with Yellow Chilies 690.

Fresh crab meat is a perfect combination with pounded aromatic yellow chili peppers, bird's eye chilies, Thai garlic, and fine shrimp paste. The ingredients are stir fried until fragrant and seasoned. Snake beans are added last to add crunchiness.



80 Goong or Pu Pad Khai Kem Chaiya

prawns 580. crab 690.

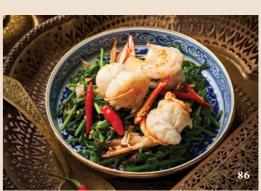
Stir-Fried Prawns/Crab Meat with Salted Duck Eggs

The pan is set on high heat, then prawns or crab meat are added with onions. It is served with a special Chaiya salted eggs sauce prepared at Khao. Chinese celery, red bell peppers, and spring onions are added.









81 Pad Pak Sopon Gub Goong Stir-Fried Chinese Mustard with Prawns

ard with Prawns

Chinese mustard is cut into bite size and poached twice. Then, stir fried on high heat with garlic and prawns.

Pak Gard Kao Tun Hed Hom Napa Cabbage Braised with Shitake Mushrooms

180.

The cabbage is fried until slightly smoky. Then, simmered with mushroom in chicken stock on low heat until it gives an intense flavor.

Pad Lai Bua Gub Goong Maenam Stir-Fried Lotus Stem with River Prawns

480.

250.

Lotus stems are the best of water plants, succulent and sweet. When rainy season comes, the lotus stems would absorb rain water, which makes them refreshing when used as an ingredient. Prawn paste is first fried until fragrant, followed by lotus stems. The secret ingredient is used for seasoning.

84 Buab Ngoo Pad Khai Stir-Fried Loofah with Eggs

180.

220.

The Loofah is cut into "Diamond Cut" and stir fried with garlic until fragrant, followed by eggs.

Moo Grob Pad GuichaiStir-Fried Crispy Pork Belly with Chives

The pork belly is first deep fried until puffy and crunchy, cut into bite size, then stir fried with green chives and crispy garlic on high heat.

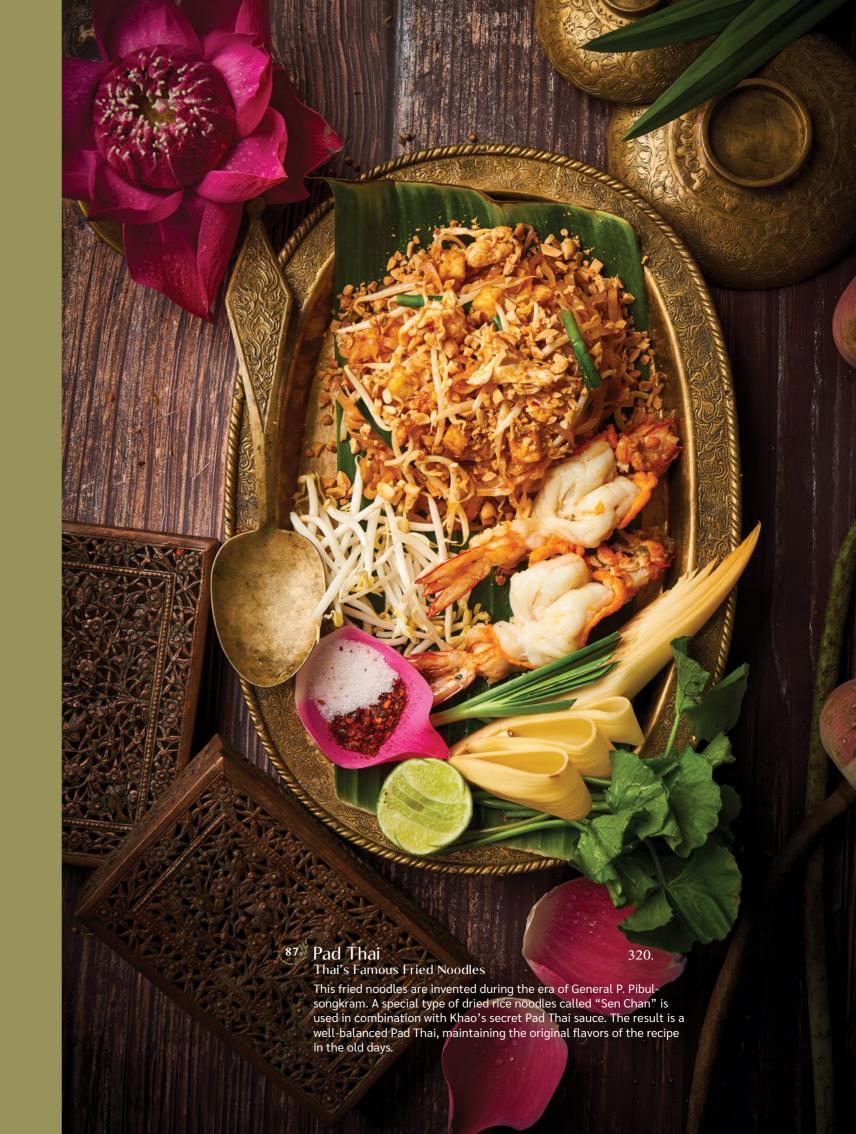
Pad Pak Tam Rudoo Garn Seasonal Stir-Fried vegetables

180.

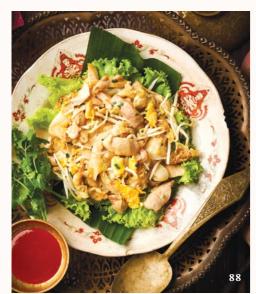
Fresh seasonal vegetables are stir fried with Thai garlic on high heat. Seasoned with fine fish sauce.

PLATES

Nowadays, plates have been widely prepared in modern ways when cooking or meal time is limited. Plates are cooked within minutes to have an array of flavors, and they are often served with Thai chili fish sauce to complement whatever the plates are.









Guay Tiew Kua Gai Wok-Fried Rice Noodles with Chicken

The trick of this plate is the noodles which have to be smoky and fragrant. Flat noodles are fried in a Chinese wok until slightly crispy and smoky. Only a small amount of oil is used to fry the noodles with eggs, chicken, preserved squid, and other condiments.

290.

89 Guay Tiew Nuea Sub Gub Khai Dao Thai Thod Stir-Fried Rice Noodles Topped with Minced Beef Gravy and Thai Style Fried Egg

Flat rice noodles are stir fried until crispy then cut into bite size. Then, they are poured over by minced beef gravy. Served with crispy fried egg.



The Chinese dark soy sauce or Si-Eiw is used for stir frying the garlic, pork, fresh kale and flat noodles. The hottest heat and the Chinese wok cause a smoky fragrant.

290.

91 Guay Tiew Pad Khi Mao chicken or pork 290. seafood 320.

Hot and Spicy Stir-Fried Noodles with Chicken/Pork/Seafood

This fried noodles have intense flavors. Flat rice noodles are stir fried with fragrant chilies, Thai garlic, wild basil, green peppercorn, and wild ginger. The pungent aroma permeates the kitchen whenever the noodles are cooked.







Khao Pad 320.Gang Kiewwaan Haeng Green Curry Fried Rice

A favorite for many Thais in the new generation, because of the richness of fresh pounded green curry paste. The paste is stir fried with rice in a wok, then, thin slices of chicken are added.

93 Khao Pad Mun Goong 320. Maenam

Fried Rice with River Prawn Cream

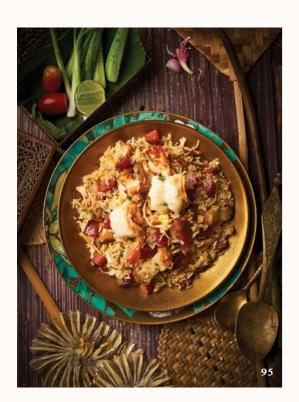
The river prawn cream, the most delicious part of river prawn, is stir fried with rice until fragrant then added giant river prawn and cooked until done.



24 Khao Pad NaemFried Rice with Thai Cured Pork

Jasmine rice is cooked and fried with Thai cured pork in a Chinese wok until fragrant and smoky. The fried rice is seasoned, then, enjoyed with aromatic Thai olive in fish sauce and chopped bird's eye chilies.





95 Khao Pad Tam Jai Chef 320. Chef's Fried Rice

This fried rice is a pleasure for sure, because it's up to the chef to decide what to add. The best ingredients of the day are stir fried in a wok until fragrant and slightly smoky. What goes into this fried rice will be a surprise!



Khao Kluk Gapi 320Shrimp Paste Fried Rice with Condiments and Accompaniments

Rice is tossed with fine shrimp paste from Rayong, after it has been roasted in banana leaf. Then, stir fried until fragrant. Served with sweetened pork, sweet Chinese sausage, shallots, fragrant chilies, julienned green mango, crispy dried shrimp and lime wedges.

Red Jasmine Rice 30. / 50.

Jasmine Rice 30. / 50.

Sticky Rice 30. / 50.

DESSERTS

Thai desserts in the old days were served to get rid of savory tastes that remain in the mouth.

Hence, ancient Thai desserts are delicately crafted to be small bites, and usually very sweet or rich. Different from those days, our desserts now become mild sweet so that we can enjoy them more; furthermore, the mix and match of them is a luscious way to end the meal.



01 Ploy Grob

Boiled water chestnuts are coated in thin flour and served in refreshingly sweet coconut milk.

DESSERTS DESSERTS



02 Khao Niew Mamuang 250. Sweet Sticky Rice with Mango



Strawberries

250.

Tapioca flour pearls stuffed with a fresh strawberry.



(04) Khao Fang Piek Lamyai

200.

Simmered millet in coconut milk with fresh longan and coconut cream topping



(05) Kanom Inthanin Lae Yokmanee Bai Toey

250.

Green Pandan Dumpling in Coconut Milk and Pandan Tapioca Flour Pearls.



(06) Kanom Leb Mue Nang 220. Lae Ice Cream Nga Kua

The colorful Thai Lady Fingers with shredded coconut and roasted sesame served with sesame ice cream.



07 Kluay Buad Chi Gub Kluay Chueam Lae Ice Cream Gati

syrup is served with coconut

ice cream and sesame ice cream.

The combination of banana in coconut milk and one cooked in

220.



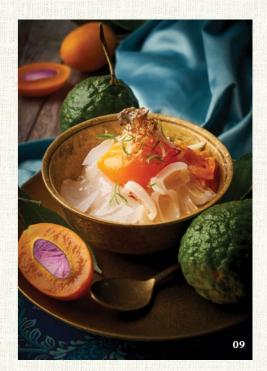
08 Gang Buad Munmuang 200. **Gub Maprow On** Lae Munmuang Grob

Purple yam simmered in sweetened coconut milk and served with purple yam chips.



10 Sungkhaya 280. Namtarn Mai Lae Waanyen Som Sainamphung

Caramelized Thai Custard and Mandarin Sorbet



09 Som Chun

-

240.

Assortment of seasonal fruits in bitter orange syrup. Topped with crispy condiments.



(11) Kanom Tuapaeb Kem Lae Waan Gub Ice Cream Gati

Shrimp Filling and Soy Filling in Bean Pockets served with Coconut Ice Cream





- 12 Chao Guai Ta Gob 200.
 Grass Jelly Pearls in Syrup
- 13 Bualoy Nuea Tarn Suk
 Gub Khai Waan
 Toddy Palm Pearls and
 Sweetened Egg in Coconut Milk
- 14 Kanom Tuay Bai Toey
 Lae Ice Cream
 Khao Hom Mali Dang
 Coconut and Pandan Custard
 with Red Jasmine Rice Ice Cream
- 15 Khao Style 220.
 Khao Tom Mut
 Coconut Sticky Rice and Black Beans in Thai Banana Leaf
- Please select 2 flavors for a set.

 lemongrass and basil,

 lime, roselle, mandarin,

 pineapple and chili salt,

 young coconut
- Coconut Milk Based 200. lce Cream

 Please select 2 flavors for a set.

 "Ruam Mitr" coconut,
 roasted sesame,
 red jasmine rice