“Khao” in Thai means rice, an ingredient that is central to Thai cuisine, so much so that it also carries the general meaning of “food.”

“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.
RELISHES AND DIPS

SAVORY BITES

SUM RUB GUB KHAO

SOUPS

STIR-FRIED AND DEEP-FRIED THAI SALADS

All pictures shown are for illustration purpose only.
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.

Mee Grob
Crispy Rice Noodles
Puffed and crispy deep-fried noodles mixed in reduced sweet and sour dressing. The essential ingredients are juice and rind of Chinese bitter orange whose smell very refreshing.
02 Thodmun Hin Granite
Deep-Fried Prawn and Squid Cakes
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.

03 Gyo 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.

04 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.

05 Saeb Isaan Songkrueung
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.

06 Natung Gub Mieng Lao - Khaotung Thod
Rice Crackers with Chicken and Prawn Dip and 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!

07 Larb Moo Thod
Deep-Fried Spicy Minced Pork
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.

08 Khao’s style Khanom Pung Na Moo Gub Goong
Savory Pork and Prawn Toasts
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.

09 Moo / Nuea Daed Diew
Sun-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.

10 Khongwang Ruam
Mixed appetizers
To enjoy variety of our appetizers, please select four small portions from our appetizers 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
Crab Roe Relish
Seasoned premium crab roe, served with fried, boiled and fresh vegetables.

Namphrik Long Ruea
“The Relish on the Cruise Boat”
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.

Namphrik Makham On
Young Tamarind Relish
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
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 Songkrueung
Coconut Milk Relish with Fermented Fish
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.

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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.

16 Gapi Kua
Stir-fried Shrimp Paste in Coconut Cream
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, then stir fried with a special seasoning until it becomes full flavored.

350.

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.

350.

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.

320.

20 Yum Som O
Pomelo Salad
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.

350.
21. **Yum Khamin Kao Gub Goong Thod**  
White Turmeric Salad with Fried Prawns  
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  
This dish is a combination of the crisp 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  
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  
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  
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  
Fresh banana blossom can be aromatic, tasty 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  
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.
**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.

**Green Mango Salad with Crispy Gourami Fish**
Khao makes deep-fried salted gourami fish tossed taste better by tossing them with two types of green mangoes; creamy and sour.

**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.

**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.
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.

**Namtok Hed**
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.

**Larb**
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.

**Nuaa Yang Namtok**
Broiled Australian Beef in Larb Mixture

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

**Larb Pla Gapong Gub Makhwaen**
Spicy Sea Bass Larb Salad with Makhwaen Seed

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.

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

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.
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.

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.

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.

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).

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.
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 milder taste.

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

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

45 Tom Yum Goong Maenam
River Prawns Tom Yum Soup
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.

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.
Gang Pa chicken 250.
beef 440.
prawns 420.

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 Cub 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 Cub Malakor
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.

Gang Nuea Phrik Khi Nu Suan
Beef Curry with Fragrant Chilies
We have our own recipe of robust green curry paste to season with tender beef. The flavor and the chewy texture come from beef mixed with intense curry soup. And with entire green fragrant bird’s eye chillies added in a bowl, appetite seems never to end.

Recommended Dishes
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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 lime leaves are added before serving.

Gang Kiewwaan
chicken or pork 250. beef 440.
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 Phed
chicken or pork 250. beef or roasted duck 440.
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 natural aromatic ingredients like bay leaves and cinnamon which are balanced with extracted tamarind milk, tamarind water, palm sugar and fish sauce create another layer of flavors to the dish.

Recommended Dishes
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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.
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.

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.
Khai Loogkhoey
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.

Gai Pad Khing
Stir-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.

Mak hueyao 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.

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.

Recommended Dishes

Pro tip: 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 chilies. The secret of our recipe is that Bang Chang dried chilies, bird’s eye chilies, garlic and galangal are pounded to use as the base of our sauce.

Pro tip: 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.

Pro tip: For this dish, we added minced pork, salted fish and bean paste.

Pro tip: 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.

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

23 Goong Maenam Thod Namplawaan Som Sa
Fried River Prawns with Sweetened Fish Sauce and Bitter Orange
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.

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

25 Moo Sam Chun
Thod Nampla Jin 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.

26 Plamuek Hom
Thod Grajiam
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.
Stir-Fried Chinese Mustard with Prawns
Chinese mustard is cut into bite size and poached twice. Then, stir-fried on high heat with garlic and prawns.

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

Stir-Fried Lotus Stem with River Prawns
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.

Stir-Fried Loofah with Eggs
The Loofah is cut into “Diamond Cut” and stir-fried with garlic until fragrant, followed by eggs.

Stir-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.

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

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.

Stir-Fried Prawns with Bitter Bean and Yellow Chilies
This is one of the most popular Southern dishes that consist of pounding yellow chili peppers, bird’s eye chilies, Thai garlic, galangal and fine shrimp paste. The mixture is stir fried until fragrant. Then, jumbo prawns and stinky beans are added.

Stir-Fried Crab Meat with Yellow Chilies
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.

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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.

Guay Tiew Nuea Sub
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.

Guay Tiew Pad Khi Mao
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 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.

Khao Pad Mun Goong 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.

Khao Pad Naem
Fried 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.
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.

Red Jasmine Rice
30 / 50.

Jasmine Rice
30 / 50.

Sticky Rice
30 / 50.

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

Recommended Dishes
*All prices are subject to 7% VAT and 10% Service Charge.
DESSERTS

02  Khao Niew Mamuang  250.
Sweet Sticky Rice with Mango

03  Yokmanee Sordsai
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
Lae Ice Cream Nga Kua  220.
The colorful Thai Lady Fingers with shredded coconut and roasted sesame served with sesame ice cream.

07  Kluay Buad Chi
Lae Ice Cream Gati  220.
The combination of banana in coconut milk and one cooked in syrup is served with coconut ice cream and sesame ice cream.

08  Gang Buad Munmuang
Gub Maprow On Lae Munmuang Grob  200.
Purple yam simmered in sweetened coconut milk and served with purple yam chips.

09  Som Chun  240.
Assortment of seasonal fruits in bitter orange syrup. Topped with crispy condiments.

10  Sungkaya
Namtarn Mai Lae Waanyen Som Sainamphung  280.
Caramelized Thai Custard and Mandarin Sorbet

11  Kanom Tuapaeb
Kum Lai Waam Gub Ice Cream Gati  200.
Shrimp Filling and Soy Filling in Bean Pockets served with Coconut Ice Cream.

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DESSERTS

   Grass Jelly Pearls in Syrup

13. Bualoy Nuea Tarn Suk
    Cub Khai Waan  200.
    Toddy Palm Pearls and
    Sweetened Egg in Coconut Milk

14. Kanom Tuay Bai Toey
    Lae Ice Cream
    Khao Hom Mali Dang  180.
    Coconut and Pandan Custard
    with Red Jasmine Rice Ice Cream

15. Khao Style
    Khao Tom Mut  220.
    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

17. Coconut Milk Based
    Ice Cream  200.
    Please select 2 flavors for a set.
    “Ruam Mitr” coconut,
    roasted sesame,
    red jasmine rice

All pictures shown are for illustration purpose only.