

คู้ข้าว
KHU KHAO
RESTAURANT

CROSS ROADS CUISINE



Inspired by the rice-based culture of the north with an emphasis on seasonal produce, sourced locally and highlighting the bounty of the river, Khu Khao takes its name from the large rice threshing baskets which hang overhead, reminders of a time not long ago when rice was harvested by hand as a community effort.

After the harvest, villagers would gather together to eat, drink and celebrate, usually with a delicious meal of river fish, seasonal vegetables, and sticky rice, accompanied by home-brewed rice whiskey.

In addition, the menu pays homage to the mixing pot culture of Chiang Mai which is such a part of the city's identity, home as it is to a wide variety of ethnic groups who have settled down here over the past two centuries. Located at a geographic crossroads between neighboring Burma, Laos, China and Shan State, Chiang Mai grew up as an important center of trade between them. Each group of traders and settlers brought with them their own unique dishes which contributed to the richness and evolution of the local culinary scene.

These exotic flavors mixed and mingled with home-grown dishes to create a varied and exciting cuisine which is still little known outside the region but which reflect the richness of the land, a diversity of cultures and the generous nature of the Lanna people and their traditions.

APPETIZERS & SALADS

ข้าวแรมฟิ่นใส่ไก่สไต้ยูนนาน (S) (N) (GF) 🌶️ 370
Khao Raem Fuen Sai Gai Yunnan
Yunnanese rice curd salad with spicy grilled chicken
bean sprouts, Chinese chive, corn
and spicy peanut sauce

ช่างปองไทยใหญ่ (V) (VG) (N) 320
Khang-Pong Tai Yai
Spiced Shan-style tempura of
mixed seasonal vegetables and
edible flowers, sweet chilli peanut sauce

น้ำพริกมะกรูดและปลาสดย่าง 🌶️ 360
Nam Prik Makrood Lae Pla Salid Yang
Sweet and sour kaffir lime dip
local steamed vegetables and spicy garlic
shallot dip with grilled gourami water fish

ยำเป็ดกรอบ (GF) 🌶️ 380
Yam Ped Krob
Crispy free-range duck
tossed with spicy green mango salad

ยำแตงกวากับปลาย่าง (GF) (N) (S) 🌶️ 420
Yam Taeng Kwa Gap Pla Yang
Northern Thai spicy cucumber salad
with shallot, chili, roasted peanut
and grilled river fish

ยำไก่กับกุ้งแบบเขมร (GF) (N) (S) 🌶️ 560
Yam Gai Gab Goong Baeb Khamen
Spicy shredded chicken breast with bean sprouts
and banana blossom, string beans spicy lime dressing

จิ้นลุง (GF) (N) (S) 390
Jin-Loong
Shan-style minced pork meatballs
seasoned with ginger, garlic, shallot and coriander
served with rice vermicelli noodles
tossed in coconut and shrimp paste

SOUPS

- ซุ๊ปเยื่อไผ่

GF

390

Soup Yua Pai

Yunnanese-style minced pork and shrimp stuffed in a bamboo ‘net’ in a broth seasoned with basil
- แกงเลียงผักรวม

VVGGF

320

Gaeng Liang Phak Ruam

Thai spicy mixed vegetable soup
- ต้มซี่โครงหมูกับใบมะขามแบบเขมร

GF

350

Samlar Macho

Cambodian style pork ribs soup with mixed vegetables and tamarind

NOODLES

- จมนจีนพม่า

GF

370

Mohinga

Burmese fermented rice noodles with curried fish and ginger broth served with banana stem, lemongrass shredded cabbage, longbeans and boiled egg
- เส้นหมี่น้ำพริกไก่

GF

360

Nan Gyi Thoke

Burmese-style rice noodles with curried shredded chicken boiled egg filled with spiced onion and tomato salsa and crispy onion rings
- ผัดไทยโบราณ

N

GF

510

Phad Thai Heritage

Traditional stir-fried rice noodles with grilled Royal Project cray fish in tamarind sauce
- บะหมี่เป็ดยูนนาน

D

440

Bamee Ped Yunnan

Wok-fried egg noodles with roasted duck cabbage and chilli Yunnan ham sauce

RIVER

เมี่ยงปลา (S) (N) 400
Miang Pla

Pan-fried Chiang Mai trout with betel leaves
shallots, ginger, garlic, chilli, lime
and sweet and sour sauce

แกงคั่วกุ้งย่าง เห็ดถั่วและใบชะพลู (GF) 🌶️ 710
Gaeng Kua Goong Yang
Hed Thua Lae Bai Chaploo

River prawns and mushroom
in coconut curry with wild pepper leaves

ปลาสดผัดพริกขิง 🌶️ 410
Pla Salid Phad Phrik Khing

Gourami fish filet stir-fried in red curry ginger paste

แกงระแวงกุ้ง (GF) 710
Gaeng Rawaeng Goong

Ancient Thai curry with river prawns, turmeric
kaffir lime and lemongrass

EARTH & FIRE

แกงป่าเนื้อสัตว์ 420
Gaeng Pa Nuea Sap

Spicy Thai jungle style curry
with minced beef, herbs and vegetables

ไก่ก้างเปาเสฉวน (GF) 🌶️ 390
Szechuan Kung Pao Chicken

Szechuan pepper spicy wok-fried chicken
with organic vegetables

เนื้อผัดสไตล์แมนจู (GF) 🌶️🌶️ 610
Nuea Phad Manchurian

‘Pon Yang Kham’ beef stir-fried Manchurian style
with ginger, garlic, spring onion

สตูว์แกะ (GF) 590
Sa-too Gae ‘Khoresht’

Persian style slow cooked lamb shoulder with mixed spices
potatoes and roasted bell pepper purée

(V) vegetarian (VG) vegan (S) contains seeds

(N) contains nuts (GF) gluten free (D) dairy 🌶️ spicy

Prices are subject to 10% service charge and applicable government tax

GARDEN

(VEGETARIAN)

แกงเขียวหวานผัก	(V) (VG)	310
Gaeng Khiew Waan Phak		
Authenetic Thai green curry with pumpkin eggplant and minxed organic vegetable		
ข้าวผัดกล้วย	(VG) (GF)	310
Khao Phad Gluay		
Wok-fried rice with egg, shiitake mushroom and organic banana		
ผัดผักพื้นบ้าน	(VG) (V)	330
Phad Phak Pheun Baan		
Wok-fried garden vegetables and portobello mushroom crispy shallots and soya		
ผัดเต้าหู้พริกแกง	(V) (GF) 🌶	340
Phad Tao Hoo Prik Gaeng		
Wok-fried tofu in red curry with holy basil		

WESTERN

Heritage beef cheese burger	(D)	530
Grilled Thai-Charolais beef, matured cheese, lettuce, tomato, onion dill pickles Cole slaw & potato wedges		
Caesar chicken wrap	(D)	440
Romaine lettuce tossed with Caesar dressing grilled organic chicken, matured cheese croutons		
Traditional linguine carbonara	(D)	430
Smoked Chiang Mai bacon chips		
Penne al arrabiata	(D) (V)	410
Organic tomato concassée, fresh chili & herbs		
Garlic prawns		480
Sautéed prawns in garlic & herbs with toasted garlic baguette and tomato concassée		
Chicken schnitzel mushroom sauce	(D)	460
Organic chicken filet with bread crumbs, grilled garden vegetables, mushroom sauce		
Duck leg confit		560
Pan-seared duck leg confit assorted vegetables, mixed berry sauce		
Butcher's cut		900
Seared Thai-Charolais beef ribeye with roasted roots vegetables Potato wedges and green peppercorn sauce.		

**All desserts contain dairy*

SWEET CORNER

หยกมณี Yok-manee Pandan-infused tapioca pearl pudding and banana ice cream	310
ข้าวต้มมัด Khao Tom Mut Steamed sticky rice with banana topped with shredded fresh coconut caramel sauce	240
ขนมโค กะทิ Khanom Kho Kati Sweet coconut glutinous rice ball in coconut milk	280
ข้าวเม่ากับไอติมมะพร้าว Khao Mao Gab I Tim Ma Praow Mixed pounded unripe rice with coconut ice cream	280
The Bounty' Coconut cream and coconut dacquoise milk chocolate mousse	340
Banana Roti Grilled banana with crispy roti, banana ice cream	260

KID'S CORNER

APPETIZERS

Pumpkin cream soup	190
Crispy tortilla	220
Baked ham & cheese tortilla organic tomato compote	
Rainbow salad	220
Shredded chicken, corn, tomatoes, cheese broccoli, lemon mayo dressing	

PASTAS

Mac & Cheese	240
Spaghetti Bolognese or Pomodoro	260 220

*All pasta contain dairy

MAIN COURSES

Ultimate chicken fingers with mash and green peas	260
‘Fish & Chips’ with tartar sauce	280
Beef burger and fries	280
Stir-fried rice with chicken or shrimp	280
Sautéed or Steamed seasonal organic vegetables	210

DESSERTS

Ice cream trio with chocolate sauce	180
Banana Split	180
Chocolate delight	160

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