

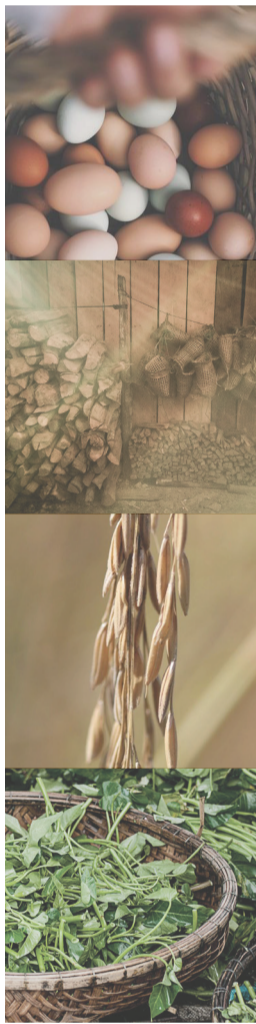
คู้ข้าว
KHU KHAO
RESTAURANT

BREAKFAST

LOCALLY-SOURCED INGREDIENTS

HOME-COOKED FLAVORS

REGIONAL INFLUENCES



Start your day well with an à la carte breakfast that reflects our philosophy of sourcing locally and using only the best seasonal ingredients.

Our eggs are organic, laid by free-range chickens in neighboring farms while our meats and cheeses come from local producers right here in Chiang Mai.

Vegetables and herbs are seasonal, and organic whenever possible, in order to create healthy and delicious dishes of the highest quality made with care and love from farm to table.

BREAKFAST
BEVERAGES

Selection of Teas

English breakfast
Earl grey
Lemongrass and butterfly pea
Organic pure chamomile herbal
Organic pure peppermint
Green
Fresh ginger

Selection of Organic Forest Coffees

Hot / Iced

Coffee
Cappuccino
Espresso
Double espresso
Latte
Americano
Mocha
Chocolate

Selection of Milks

Organic
Jasmine rice
Soya
Pistachio

BAKER'S
BASKET

Freshly baked breads and danish of the day

ORGANIC
FREE-RANGE EGGS

(Please select one from choices below)

2 eggs any style
Sunny side up
Over easy or well done
Scrambled
Omelette
Soft boiled or poached

Side dishes

(Choice of two)

Chiang Mai smoked bacon
Pork or chicken artisanal sausage
Baked tomato Provençale
Seasonal Chiang Mai mushrooms
Roasted baby potatoes
Fresh herb salad

**All side items are gluten free except baked tomato Provençale*

FAVORITES

(Please select one from choices below)

Poached Egg Salad

Smoked Chiang Mai bacon salad
with cheese tartine

(N) (S)

Crumpets Caprese

Cherry tomatoes, mozzarella and pesto sauce

(N) (S)

Baked Avocado & Cheese

Onion and avocado on toast baked with Chiang Mai cheese

(GF) (S) (N)

ASIAN

SPECIALITIES

(Please select one from choices below)

Khao Tom Gui

Jasmine boiled rice porridge with assorted condiments

(N) (S) (GF) (D)

Khao Man Gai

Hainanese chicken rice

(S) (GF) (D)

Ba Mee Ped Toon

Braised duck leg, egg noodles
herbal broth and Asian greens

(N) (S) (D)

HEALTHY

SELECTION

(Please select one from choices below)

Avocado & lemon (seasonal)

(GF) (V) (VG)

Acai Bowl

Thick berry smoothie topped with oatmeal
banana, seasonal fruits and nuts

(GF) (D)

Seasonal mixed greens with homemade roasted sesame
& ponzu dressing

(V)

Our garden seasonal healthy bowl
with assorted roasted nuts & seeds

(V)

Dressings

Balsamic

French

Lime vinaigrette

Caesar

CHEESE & DAIRY

Selection of artisanal cheese made locally

Yoghurt

Greek, Low fat, Plain, Coconut, Mango

Ⓥ Ⓢ Ⓝ Ⓜ

Mango & Coconut Yoghurt Bowl

Coconut yogurt with fresh mango and organic honey

Greek Yoghurt

Caramelized cashew nuts, passion fruit

Cereals

Home-made granola

Sweetened or unsweetened corn flakes

Choco crisps

Fresh Fruits

Our selection of seasonal fruits

Sweet Touches

Signature pancakes or French toast with fresh fruit salad
(choice of maple syrup or forest honey)