คุง้าว KHU KHAO RESTAURANT



Inspired by the rice-based culture of the north withan 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

ข้าวแรมฟืนใส่ไก่สไตล์ยูนนาน

410

KHAO RAEM FUEN GAI GP DP N /

Yunnanese rice curd salad with grilled chicken, bean sprouts, Chinese chive, corn and spicy peanut sauce

ยำเป็ดกรอบ

420

YUM PED KROB 🗊 🕪 🥢

Crispy free-range duck tossed with spicy green mango salad

เมี่ยงปลา

420

MIANG PLA GF SH N DF /

Pan-fried trout rolls with betel leaves skewer, shallots, ginger, garlic, chili, lime with sweet and sour sauce

จิ้นลูง JIN LUNG GF SH OF 520

Shan-style minced pork meatballs seasoned with ginger, garlic, shallots and coriander with rice vermicelli served with coconut and shrimp paste sauce

SOUPS

แกงเลี้ยงผักรวม

390

GAENG LIANG PHAK

(V) GF SH DF /

Thai spicy herbs soup with mixed vegetables.

ต้มซี่โครงหมูกับใบมะขามแบบเขมร SAMLAR MACHO

410

Cambodian-style pork ribs sour soup young tamarind leaves and fermented fish sauce

ซุปเยื่อไผ่ SOUP YUA PAI @ SH DE

450

Yunnanese-style minced pork and shrimps filled in bamboo fungus with grilled river prawn, basil-seasoned broth

M A I N D I S H S N O O D L E S

ขนมจีนพม่า MOHINGA © N D // 410

Burmese fermented rice noodles with curried fish, ginger broth, banana stem, lemongrass, shredded cabbage, long beans and boiled egg

ก๋วยจั๊บญวนเนื้อตุ๋น GUAY JAB NUA TOON 👓 🖊

460

Slow-braised beef shank in Vietnamese rice noodle soup

ก๋วยเตี๋ยวซี่โครงหมู เส้นปาปา แบบจีนยูนาน PA PA SOI © © 🖊

460

Yunnanese-style rice noodles with braised pork ribs soup, bean sprouts, spring onion, coriander and Pa Pa rice noodles

ผัดไทยรายาเฮอริเทจ

560

PHAD THAI RAYA HERITAGE © N D S /
Thai Traditional stir-fried rice noodles with

tamarind sauce, pork rind and grilled river prawn

RIVER

ปลาสลิดผัดพริกขิง PLA SALID PHAD PHRIK © ® 🖊 510

Stir-fried gourami fish filet in red curry ginger paste

กุ้งดั่วน้ำพริกลงเรือไข่เด็ม GOONG KUA NAAM PHRIK © 🖼 🕪 🕟

590

Wok-fried shrimps with garlic, chili and shrimp paste dip salted egg and assorted seasonal vegetables

แกงคั่วกุ้งย่างเห็ดถั่วและใบชะพลู
GAENG KUA GOONG © ๑ ๑ ๑ 🖊

740

Grilled river prawns and mushrooms in coconut curry with wild pepper leaves

MAINDISHS FARTH AND FIRE

ไก่กังเปาเสฉวน 410 SZECHUAN KUNG PAO GAI ® N ® //

Szechuan pepper spicy wok-fried chicken with organic vegetables

เนื้อผัดแบบแมนจู

NUEA PHAD MANCHURIA © ® ®
Manchurian style stir-fried Thai-Charolais beef

with ginger, garlic and spring onions

แกงแกะแบบพม่า 690 BURMESE LAMB CURRY © ® ✓

24 hours braised lamb shank Burmese style with mixed spices, ginger, chili, onion, garlic, tomatoes masala powder and potatoes

GARDEN (VEGETARIAN)

หอยจ๊อเผือก 280 HOI JO PHUEAK ♥ ©F N ©F ✓

Deep-fried tofu skin filled with taro, potato and sweet chili sauce

แกงเขียวหวานอะโวคาโด 360 GAENG KIEW WAAN AVOCADO (Seasonal) ⊕ ♥ № /

Authentic Thai green curry with pumpkin, eggplant, avocado and organic vegetables

ข้าวผัดกล้วย 360 KHAO PHAD GLUAY ♥ ®

Wok-fried rice with egg, seasonal mushrooms and organic banana

ผัดผักตามฤดูกาล 390 PHAD PHAK TAM RUEDUKAN ♡ №

Wok-fried garden vegetables with seasonal mushrooms, crispy garlic and soya sauce

THAI LANNA KINGDOM FAVOURITE

APPFT17FRS

สลัดไก่สะเต๊ะ 390

SALAD GAI SATAY © N DF

Grilled marinated chicken with turmeric and coconut milk, cucumber and peanut tamarind sauce

สำปลาดังย่างกับผักอินทรีย์ SA PLA KHANG GF DF Grilled Siam redtail catfish with fresh, seasonal local vegetables salad

ตำปะเขือกุ้งย่าง 410

TAM MA KEUA GOONG © DE /
Grilled mashed eggplant with garlic, shallots, chili, served with seasonal vegetables,

boiled egg, roasted shrimps
ทอดมันกุ้งแม่น้ำทรงเครื่อง
THOD MUN GOONG © N SH

Fried river prawn cakes with chopped lemongrass,kaffir lime leaves and tamarind dip sauce

ยำเนื้อน้ำตก YUM NUEA NAMTOK © ® 🖊

Marinated Thai-Charolais beef striploin with coriander, mint, cucumber and roasted rice powder

SOUPS

ต้มข่าไก่บ้านขมิ้นสด TOM KHA GAI KAMIN © DE / Spicy coconut soup with chicken, galangal,

Spicy coconut soup with chicken, galangal oyster mushrooms, fresh turmeric, lemon, chili oil

river prawns and straw mushrooms

ต้มยำกุ้งแม่น้ำ

TOM YUM GOONG MAENAM © (SH (DF) (SH (DF

THAI LANNA KINGDOM FAVOURITE

RICE AND NOODLES

สปาเก็ตตี้ขึ้เมาปลาสลิด SPAGHETTI PHAD KHIMAO PLA SALID © N 00 //

450

Stir-fried spaghetti with chili, garlic, lemongrass, sweet basil, kaffir lime leaves, sun dried Gourami fish

ผัดกะเพราหมูกรอบหรือเนื้อพริกแห้ง
PHAD KAPRAO

© N © //
MOO KROB OR NUEA

450

Organic steamed rice top with stir-fried crispy pork belly or beef,chili, garlic, holy basil leaves and fried egg

ขนมจีนน้ำเงี้ยวซี่โครงหมู

KHANOM JEEN NAM NGIAO ©F OF //

Chiang Mai roasted pork ribs curry soup with local rice vermicelli, green mustard pickles, lime, bean sprouts, fried chili

ข้าวซอยซี่โครงเนื้อตุ๋น 560 KHAO SOI SEE KHRONG NUEA © ₱ ✓ Chiang Mai egg noodles coconut curry with

Chiang Mai egg noodles coconut curry with braised beef ribs, lime and chili paste, green mustard pickles, shallots



MAIN DISHES

ไก่ผัดเม็ดมะม่วงหิมพานต์

GAI PHAD MED MAMUAN © ® 🔊 /

Wok-fried chicken with onions, bell peppers and

Wok-fried chicken with onions, bell peppers and cashew nuts

อุ๊กไก่เมือง OUK GAI © DF "

380

Spicy free-range braised chicken curry, garlic, shallots, lemongrass, kaffir lime leaves

ปลาผัดกุยช่าย PLA PHAD GUI CHAI © ® № 430

Stir-fried river fish filet with Thai celery and oyster sauce

ผัดยอดมะระหมูกรอบ 430 PHAD YODMARA MOO KROB © 0 ® № Stir-fried chayote leaves with crispy pork belly

แกงเผ็ดเป็ดย่างลิ้นจี่
GAENG PHED PED YANG © DE //

Roasted duck breast red curry with lychee, cherry tomatoes, grapes and sweet basil leaves

CLASSICAL DELIGHTS

SALADS

สลัดผักออร์แกนิค

400

ORGANIC MIXED GREEN SALADS @

Cucumber, tomato, asparagus, onion, croutons with French dressing

สลัดบัตเตอร์นัทสดอชกับมะเงื่อเทศ

420

BUTTERNUT SQUASH AND TOMATO SALAD S

Grilled butternut squash, mixed greens salad, Cherry tomatoes, fresh feta cheese, sunflower seeds with creamy balsamic dressing

สลัดไก่ย่างกับข้าวควินัวซอสเม็ดมะม่วงหิมพานต์ GRILLED CHICKEN AND

avocado, cashew-lime dressing

460

OUINOA SALAD N Quinoa, fresh herbs, edamame, carrots, grilled marinated chicken, roasted peppers,

SOUPS

ซุปมะเจือเทศ TOMATO SOUP GF 390

Roasted tomatoes, onion, garlic, with grilled shrimps skewer, herbs and cheese croutons

ซุปฟักทอง PUMPKIN LEMON SOUP 390

Roasted pumpkin soup with lemon oil, grilled chicken skewer and butternut squash

CLASSICAL DELIGHTS

SANDWICHES, WRAPS AND BURGERS

บั๊ญหมี่ แซนวิชเวียดนาม BANH MI

460

Vietnamese sandwich with grilled chicken, chicken pate, crispy baguette, pickled carrots, cucumber, coriander and Sriracha mayonnaise

สลัดซีซาร์แร้บใส่ไก่ CAESAR CHICKEN WRAP

460

Romaine lettuce tossed with caesar dressing and grilled organic chicken, matured cheese croutons

รายาเฮริเทจเบอร์เกอร์ RAYA HERITAGE BURGER

560

Grilled Thai-Charolais beef, matured cheese, dill pickles, secret sauce and potato wedges

PASTAS

สปาเก็ตตี้เพสโต้ซอส SPAGHETTI PESTO

460

Roast tomatoes, zucchini, garlic, Italian basil, walnuts

เพนเน่ซอสอาราเบียต้า

460

PENNE ALL'ARRABIATA 🖊

Organic tomato concassée, fresh chili and herbs

ปัปปาร์เดลเล่กับสตูว์เนื้อ PAPPARDELLE BEEF STEW

680

Braised beef in red wine with pappardelle pasta and roots vegetables

CLASSICAL DELIGHTS

MAIN DISHES

ไก่กับซอสเห็ดทรัฟเฟิล SLOW COOKED CHICKEN ©

490

Free-range Chicken, truffle mushroom cream sauce, mixed baby vegetables

ปลากระพงย่างซอสโปรวองซ์ SEA BASS PROVENCAL ©

510

Pan-seared sea bass filet with green and black olives, baked cherry tomatoes and bell peppers

กุ้งซอสกระเทียม GARLIC SHRIMP

590

Sautéed shrimps in garlic and herbs with toasted garlic baguette and tomato concassée

เป็ดกงฟีตุ๋นน้ำมัน DUCK LEG CONFIT @

620

Pan-seared duck leg confit, assorted vegetables, mixed berries sauce

เนื้อสเต็กริบอายย่าง BUTCHER'S CUT ©F

1190

Seared Thai-Charolais beef ribeye with roasted roots vegetables, potato wedges and green peppercorn sauce

DESSERTS

สาดูใบเตยมะพร้าวอ่อนครัมเบิ้ลข้าวโพด SAKU BAI TOEI © 0F

280

Tapioca pandan pudding with coconut and sweet corn crumble

ขนมหม้อแกงเผือก

280

MOR KAENG PHUEAK @

Thai taro custard with coconut milk, palm sugar and coconut ice cream

ขนมโด กะทิ

310

KHANOM KHO KATI @ DP

Sweet coconut glutinous rice balls in coconut milk

ข้าวเม่า

310

KHAO MAO @

Mixed pounded unripe rice with coconut ice cream

โรตีกล้วยหอม BANANA ROTI 320

Crispy roti with grilled banana, caramel sauce and banana ice cream

ซ็อกโกแลตชิฟครัมเบิ้ลกับผลไม้ตามฤดูกาล CHOCOLATE CHIP CRUMBLE

350

Mixed seasonal fruits with chocolate chips crumble and lime sorbet

ICE CREAM AND SORBET

(per scoop)

ไอศกรีม และ ซอร์เบต์ วนิลา, ซ็อคโกแลต, มะพร้าว, กล้วย, สตอเบอรี่ โยเกิร์ต, มะนาว

110

VANILLA, CHOCOLATE, COCONUT, BANANA, STRAWBERRY YOGURT, LIME SORBET ®