

คู้ข้าว
KHU KHAO
RESTAURANT

CROSS ROAD 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.



CROSSROAD CUISINE

KHUKHAO SIGNATURES

APPETIZERS

ยำข้าวแรมฟืนสไตล์ยูนนาน 410
KHAO RAEM FUEN  (V) 
Yunnanese rice curd salad , bean sprouts
Chinese chive, corn & spicy peanut sauce


ยำเป็ดกรอบ 420
YUM PED KROB  
Crispy free-range duck tossed with spicy
green mango salad

เมี่ยงปลา 420
MIANG PLA   (SH)
Pan-fried trout rolls with betel leaves skewer
shallots, ginger, garlic, chili, lime
sweet & sour sauce

จิ้นลุง 490
JIN LUNG (SH)
Shan-style minced pork meatballs
seasoned with ginger, garlic & coriander
rice vermicelli, coconut milk & shrimp
paste sauce




SOUPS

ต้มซี่โครงหมูกับใบมะขามแบบเขมร 410
SAMLAR MACHO  (SH)
Cambodian-style pork ribs sour soup
young tamarind leaves
fermented fish sauce

ซุ๊ปเห่อไฟ 450
SOUP YUA PAI  (SH)
Yunnanese-style minced pork & shrimps
filled in bamboo fungus, grilled river prawn
basil-seasoned broth

MAINDISHES

ไก่กังเปาเสฉวน 410
SZECHUAN KUNG PAO GAI  (S) (SH)
Szechuan pepper spicy wok-fried
chicken with organic vegetables

จมนมจิ้นพม่า 450
MOHINGA   
Burmese fermented rice noodles with curried
fish, ginger broth, banana stem, lemongrass
shredded cabbage, long beans and boiled egg

เนื้อผัดแบบแมนจู 650
NUEA PHAD MANCHURIA  (S) (SH)
Manchurian style stir-fried Thai-Charolais beef
with ginger, garlic & spring onions



Chef's signature dish



Contains Gluten



Contains Dairy



Contains Nuts



Contains shellfish



Contains Seeds



Vegetarian



Mildly Spicy




Spicy

Prices are in Thai Baht and subject to 10% service charge
and applicable 7% government tax

THAI LANNA CUISINE

APPETIZERS

ทอดมันกุ้งแม่น้ำทรงเครื่อง 490
THOD MUN GOONG   (SH)
Fried river prawn cakes with Thai herbs
tamarind dip sauce


ยำเนื้อน้ำตก 590
YUM NUEA NAMTOK  (S) (SH)
Marinated Thai-Charolais beef striploin
coriander, mint, chili, cucumber
roasted rice powder

SOUPS

ต้มข่าไก่บ้านขมิ้นสด 410
TOM KHA GAI KAMIN 
Spicy coconut soup with chicken, galangal
oyster mushrooms, fresh turmeric
lemongrass, chili oil

ต้มยำกุ้งแม่น้ำ 490
TOM YUM GOONG MAENAM   (SH)
Thai hot & sour lemongrass soup
river prawns & straw mushrooms

VEGETARIAN

หอยจืดเผือก 280
HOI JO PHUEAK (V) 
Deep-fried tofu skin filled with taro
potato & sweet chili sauce

แกงเขียวหวานอะโวคาโด 390
GAENG KIEW WAAN AVOCADO
(Seasonal)   (V)
Authentic Thai green curry with pumpkin
eggplant, avocado & organic vegetables

ข้าวผัดเต้าหู้ 390
KHAO PHAD TAO HOO (V)
Wok-fried rice with egg, seasonal
mushrooms & tofu

ผัดผักตามฤดูกาล 390
PHAD PHAK TAM RUEDUKAN (V)
Wok-fried garden vegetables
seasonal mushrooms, crispy garlic
soya sauce



Chef's signature dish



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THAI LANNA CUISINE


MAINDISHES RIVER


ปลาสดผัดพริกขิง 510
PLA SALID PHAD PHRIK KHING   (SH)
Stir-fried gourami fish filet in red curry
ginger paste

กุ้งตัวน้ำพริกขิงเผ็ดร้อน 590
GOONG KUA NAAM PHRIK   (SH)
Wok-fried shrimps with garlic, chili
shrimp paste dip salted egg
assorted seasonal vegetables

แกงคั่วกุ้งย่างเห็ดถั่วและใบชะพลู 740
GAENG KUA GOONG  (SH)
Grilled river prawns & mushrooms
in coconut curry with wild pepper leaves

EARTH & FIRE

จุกไก่เผ็ด 410
OUK GAI  (S) (SH)
Spicy free-range braised chicken curry
garlic, shallots, lemongrass
kaffir lime leaves

ไก่ผัดเม็ดมะม่วงหิมพานต์ 410
GAI PHAD MED MA MUANG   (S) (SH)
Wok-fried chicken with onions
bell peppers & cashew nuts

ผัดยอดมะระหมูกรอบ 430
PHAD YODMARA MOO KROB (SH)
Stir-fried chayote leaves with
crispy pork belly

แกงเผ็ดเป็ดย่างลิ้นจี่ 450
GAENG PHED PED YANG   (SH)
Roasted duck breast red curry with lychee
cherry tomatoes, grapes, sweet basil leaves



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THAI LANNA CUISINE

MAIN DISHES

RICE & NOODLES

ข้าวกะเพราพริกแห้ง หมูกรอบหรือเนื้อ  (SH) 450

KHAO PHAD KAPRAO

Organic jasmine rice topped with your choice of stir-fried crispy pork belly or beef chili, garlic, holy basil leaves topped with a fried egg

สปาเก็ตตี้ชี้เมาปลาสด   (SH) 450

SPAGHETTI PLA SALID

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

ขนมจีนน้ำเงี้ยวซี่โครงหมู  (SH) 460

KHANOM JEEN NAM NGIAO

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

ข้าวผัดต้มยำกุ้ง   (SH) 460

KHAO PHAD TOM YUM GOONG

Wok-fried organic jasmine rice Thai hot & sour lemongrass with shrimps topped with a fried egg

ข้าวซอยซี่โครงเนื้อตุ๋น     560

KHAO SOI SEE KHRONG NUEA

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

ผัดไทยราชาเฮอริเทจ    560

PHAD THAI RAYA HERITAGE

Thai Traditional stir-fried rice noodles tamarind sauce, pork rind grilled river prawn



Chef's signature dish



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Contains shellfish



Contains Seeds



Vegetarian



Mildly Spicy









Spicy

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CLASSICAL DELIGHTS

SOUP & SALADS

ซूपฟักทอง **PUMPKIN SOUP**   390
Roasted pumpkin soup with thyme
pumpkin seed, garlic bread
grilled chicken skewer

สลัดไก่สะเต๊ะ **CHICKEN SATAY SALAD**     420
Grilled marinated chicken with turmeric
coconut milk, cucumber, coriander
peanut & tamarind sauce

สลัดบัตเตอร์นัทสดอกับมะเขือเทศ   420
BUTTERNUT SQUASH & TOMATO SALAD
Grilled butternut squash, mixed greens salad
cherry tomatoes, fresh feta cheese, sunflower
seeds with creamy balsamic dressing



สลัดไก่ย่างกับข้าวควินัวซอสเม็ดมะม่วงหิมพานต์  490
GRILLED CHICKEN & QUINOA SALAD
Quinoa, fresh herbs salad, edamame, carrots
grilled marinated chicken, roasted peppers
avocado, cashew-lime dressing

BETWEEN WHEATS

accompanied by potato wedges

บ๊วยหมี แซนวิชเวียดนาม **BANH MI**     460
Vietnamese sandwich with grilled chicken
chicken pate, homemade baguette, carrots
cucumber, coriander & chili mayonnaise sauce

ร่ายาเฮริเทจสลัดแร็บบใส่ไก่ **RAYA HERITAGE CHICKEN WRAP** 460
Homegrown garden mixed salad
tossed caesar dressing & grilled
organic chicken wrapped in tortilla

ร่ายาเฮริเทจเบอร์เกอร์ **RAYA HERITAGE BURGER**   560
Grilled Thai-Charolais beef, matured cheese
pickled onions & cucumbers, secret sauce

 Chef's signature dish  Contains Gluten  Contains Dairy  Contains Nuts

 Contains shellfish  Contains Seeds  Vegetarian  Mildly Spicy  Spicy

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CLASSICAL DELIGHTS


PASTAS



สปาเก็ตตี้เพสโต้ซอส 460
SPAGHETTI PESTO     
Roast tomatoes, zucchini, garlic
Italian basil, walnuts


เพนเน่ซอสอิตาลีเผ็ดร้อน 460
PENNE ALL'ARRABIATA     
Organic tomato concassée
fresh chili & herbs

ป๊อปอาร์เดลล์กับสเตวี่เนื้อ 680
PAPPARDELLE BEEF STEW  
Braised beef in red wine sauce
fresh pappardelle pasta & roots


MAIN DISHES

ไก่งอกซอสเห็ดทรัฟเฟิล 490
CHICKEN SOUS VIDE 
Free-range chicken, truffle mushroom
cream sauce, mixed baby vegetables

กุ้งซอสกระเทียม 590
GARLIC SHRIMPS  
Sautéed shrimps in garlic & herbs
toasted garlic baguette & tomato concassée

เป็ดกึ่งตุ๋นน้ำมัน 620
DUCK LEG CONFIT 
Pan-seared duck leg confit
assorted vegetables, mixed berries sauce

ปลาอย่างซอสโปรวองซ์ 750
FISH PROVENCAL
Pan-seared trout filet
green & black olives
baked cherry tomatoes bell peppers

เนื้อสเต็กริบอายย่าง 1190
BUTCHER'S CUT 
Seared Thai-Charolais beef ribeye
roasted root vegetables
green peppercorn sauce, potato wedges



Chef's signature dish



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Mildly Spicy






Spicy

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BLISSFUL DESSERTS



ขนมโค กะทิ 320
KHANOM KHO KATI  (V) (S)
Sweet coconut glutinous rice balls
in warmed coconut milk

โรตีกกล้วยหอม 320
BANANA ROTI  (S)  
Crispy roti with grilled banana,
caramel sauce & coconut ice cream

ข้าวเหนียวมะม่วง 350
KHAO NIEW MA MUANG (V) (S)
Mango sticky rice with coconut milk

ผลไม้รวมตามฤดูกาล 350
FRESH FRUIT PLATTER (V)
Mixed seasonal fruits

ICE CREAM & SORBET (per scoop)

ไอศกรีม และ ซอร์เบต 110
วานิลลา, ช็อคโกแลต, มะพร้าว, สตอเบอร์รี่ โยเกิร์ต,
มะนาว
VANILLA, CHOCOLATE, COCONUT 
STRAWBERRY YOGURT 
LIME SORBET

 Chef's signature dish  Contains Gluten  Contains Dairy  Contains Nuts

(SH) Contains shellfish (S) Contains Seeds (V) Vegetarian  Mildly Spicy  Spicy

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