

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

ข้าวแรมพืงใส่ไก่สโตล์ยูนนาน (S)(N)(GF) 🌶️ 390  
Khao Raem Fuen Sai Gai Yunnan

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

ข้างปองไทยใหญ่ (V)(VG)(N) 340  
Khang-Pong Tai Yai

Spiced Shan-style tempura of mixed seasonal vegetables and edible flowers, sweet chilli peanut sauce

น้ำพริกมะกรูดและปลาสดย่าง 🌶️ 380  
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

ยำเปิดกรอบ (GF) 🌶️ 400  
Yam Ped Krob

Crispy free-range duck tossed with spicy green mango salad

ยำแตงกวากับปลาย่าง (GF)(N)(S) 🌶️ 440  
Yam Taeng Kwa Gab Pla Yang

Northern Thai spicy cucumber salad with shallot, chili, roasted peanut and grilled river fish

ยำเนื้อย่างใส่น้ำพริกมะเขือเทศแบบมูเซอ 🌶️ 580  
Yam Nua Yang Mu-Ser Style

Grilled marinated beef with seasonal vegetables tomatoes, shallot, garlic Mu-Ser style

จิ้นลุง (N)(S)(GF) 410  
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

สลัดผักรวมกับชีสปนีร์อบเครื่องเทศ (N) 400  
Paneer Tikka

Spicy marinated grilled cheese Paneer Tikka with pickled onion and mixed salad

(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

# SOUPS

- ซूपเยื่อไผ่** (GF) 410  
**Soup Yua Pai**  
Yunnanese-style minced pork and shrimp stuffed in a bamboo 'net' in a broth seasoned with basil
- แกงเลียงผักรวม** (V)(VG)(GF) 340  
**Gaeng Liang Phak Ruam**  
Thai spicy mixed vegetable soup
- ต้มซี่โครงหมักกับใบมะขามแบบเขมร** (GF) 370  
**Samlar Macho**  
Cambodian style pork ribs soup with mixed vegetables and tamarind

# NOODLES

- ขนมจีนพม่า** (GF) 390  
**Mohinga**  
Burmese fermented rice noodles with curried fish and ginger broth served with banana stem, lemongrass shredded cabbage, longbeans and boiled egg
- เส้นหมี่น้ำพริกไก่** (GF) 380  
**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** (V)(VG)(GF) 530  
**Phad Thai Heritage**  
Traditional stir-fried rice noodles with grilled river prawn in tamarind sauce
- บะหมี่เป็ดยูนนาน** 460  
**Bamee Ped Yunnan**  
Wok-fried egg noodles with roasted duck cabbage and chilli Yunnan ham sauce
- ก๋วยจั๊บเนื้อตุ๋น** 340  
**Guay Jab Nua** (GF)  
Braised beef rice noodles soup

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# RIVER

เมี่ยงปลา GF N 420  
**Miang Pla**

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

แกงคั่วกุ้งย่าง เห็ดถั่วและใบชะพลู GF 730  
**Gaeng Kua Goong Yang**  
**Hed Thua Lae Bai Chaploo**

River prawns and mushroom in coconut curry with wild pepper leaves

ปลาสดผัดพริกขิง  430  
**Pla Salid Phad Phrik Khing**

Gourami fish filet stir-fried in red curry ginger paste

แกงระแวงกุ้ง GF  730  
**Gaeng Rawaeng Goong**

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

# EARTH & FIRE

แกงป่าเนื้อสัตว์ GF  440  
**Gaeng Pa Nuea Sap**

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

ไก่กั้งเปาเสฉวน GF S  410  
**Szechuan Kung Pao Chicken**

Szechuan pepper spicy wok-fried chicken with organic vegetables

เนื้อผัดสไตล์แมนจู GF  630  
**Nuea Phad Manchurian**

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

สตูว์แกะ GF 610  
**Sa-too Gae 'Khoresht'**

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

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# GARDEN

(VEGETARIAN)

แกงเขียวหวานผัก (V) (VG) 330

## Gaeng Khiew Waan Phak

Authentic Thai green curry with pumpkin  
eggplant and mixed organic vegetable

ข้าวผัดกล้วย (VG) (GF) 330

## Khao Phad Gluay

Wok-fried rice with egg, shiitake mushroom  
and organic banana

ผัดผักพื้นบ้าน (VG) (V) 350

## Phad Phak Pheun Baan

Wok-fried garden vegetables  
and portobello mushroom crispy shallots and soya

ผัดเต้าหู้พริกแกง (V) (GF) 360

## Phad Tao Hoo Prik Gaeng

Wok-fried tofu in red curry with holy basil

# WESTERNS

Fish soup & seafood 440

Mediterranean style fish soup with saffron  
and assorted seafood

Organic mixed salad bouquet (D) 400

Chiang Mai smoked bacon, Parmesan cheese  
caesar dressing

Seasonal roasted vegetable salad (D) 460

Cheese tartine & smoked duck and honey mustard dressing

Heritage beef cheese burger (D) 550

Grilled Thai-Charolais beef, matured cheese,  
lettuce, tomato, onion dill pickles  
Cole slaw & potato wedges

Caesar chicken wrap (D) 460

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

Risotto mushrooms (D) 440

Sautéed mushrooms risotto, Parmesan cheese  
mushrooms chips & Garlic cream

Traditional linguine carbonara (D) 450

Smoked Chiang Mai bacon chips

Penne al arrabiata (D) (V) 430

Organic tomato concassée, fresh chili & herbs

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<b>Garlic prawns</b> ①	500
Sautéed prawns in garlic & herbs with toasted garlic baguette and tomato concassée	
<b>Roasted Garoupa</b>	520
Garoupa filet, white wine coriander sauce, pumpkin puree garden vegetables, salmon roe	
<b>Pork schnitzel mushroom sauce</b>	480
Seared pork tenderloin medallion, mushroom and truffle cream sauce seasonal vegetables roasted baby potatoes	
<b>Duck leg confit</b>	580
Pan-seared duck leg confit assorted vegetables, mixed berry sauce	
<b>Beef stew</b>	650
Braised beef in red wine with pappardelle pasta & roots vegetables	
<b>Butcher's cut</b>	990
Seared Thai-Charolais beef ribeye with roasted roots vegetables Potato wedges and green peppercorn sauce.	

## SWEET CORNER

<b>หยกมณี</b> <b>Yok-manee</b>	310
Pandan-infused tapioca pearl pudding and banana ice cream	
<b>ข้าวปุกงาทอดกับไอศรีมวนิลา</b> <b>Khao Pook Nga Tod</b>	260
Fried black glutinous & crushed sesame seeds cane sugar sauce with vanilla ice cream	
<b>ขนมโค กะทิ</b> <b>Khanom Kho Kati</b>	280
Sweet coconut glutinous rice ball in coconut milk	
<b>ข้าวเม่ากับไอติมมะพร้าว</b> <b>Khao Mao Gab I Tim Ma Praow</b>	280
Mixed pounded unripe rice with coconut ice cream	
<b>Sesame tart</b>	260
Sesame tart with longan almond cream filling	
<b>Banana Roti</b>	260
Grilled banana with crispy roti, banana ice cream	

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# KID'S CORNER

## APPETIZERS

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

## PASTAS

<b>Mac &amp; Cheese</b>	240
<b>Spaghetti Bolognese or Pomodoro</b>	260   220

\*All pasta contain dairy

## MAIN COURSES

<b>Ultimate chicken fingers with mash and green peas</b>	260
<b>'Fish &amp; Chips' with tartar sauce</b>	280
<b>Beef burger and fries</b>	280
<b>Stir-fried rice with chicken or shrimp</b>	280
<b>Sautéed or Steamed seasonal organic vegetables</b>	210

## DESSERTS

<b>Ice cream trio with chocolate sauce</b>	180
<b>Banana Split</b>	180
<b>Chocolate delight</b>	160

*\*All desserts contain dairy*

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