

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

APPETIZERS & SALADS


ข้าวแรมพื๋นใส่ไก่สโตล์ยูนนาน 410
Khao Raem Fuen Sai Gai Yunnan (GF)(DF)(N) 
Yunnanese rice curd salad with grilled chicken,
bean sprouts, Chinese chive, corn and spicy peanut sauce

ยำเปิดกรอบ 420
Yum Ped Krob (GF)(DF) 
Crispy free-range duck tossed with spicy green mango salad

เมี่ยงปลา 420
Miang Pla (GF)(N)(SH)(DF) 
Pan-fried trout rolls with betel leaves skewer, shallots
Ginger, garlic, chili, lime with sweet & sour sauce



จิ้นลุง 580
Jin Lung (GF)(SH)(DF)
Shan-style minced pork meatballs seasoned with ginger,
garlic, shallots and coriander with rice vermicelli served with
coconut and shrimp paste sauce

SOUPS

แกงเลียงผักรวม 390
Gaeng Liang Phak Ruam (V)(GF)(SH)(DF) 
Thai spicy herbs soup with mixed vegetable.

ต้มซี่โครงหมักกับใบมะขามแบบเขมร 410
Samlar Macho (GF)(DF)
Cambodian-style pork ribs sour soup
Young tamarind leaves and fermented fish sauce

ซุ๊ปเยื่อไผ่ 450
Soup Yua Pai (GF)(SH)(DF)
Yunnanese-style minced pork and shrimps filled in
Bamboo fungus with grilled river prawn basil seasoned broth

 medium spicy  spicy
(V) vegetarian (GF) gluten free (DF) dairy free
(S) contains seeds (N) contains nuts (SH) Shellfish

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

NOODLES

ขนมจีนพม่า 410

Mohinga (GF)(N)(DF) 

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

ก๋วยจั๊บน้ำร้อนเนื้อตุ๋น 460

Guay Jab Nua Toon (DF) 

Slow-braised beef shank in Vietnamese rice noodle soup

ก๋วยเตี๋ยวซี่โครงหมู เส้นป้าปา แบบจีนยูนนาน 460

Pa Pa Soi Yunnan Rice Noodles Soup (GF)(DF) 

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

ผัดไทยราชาเฮริเทจ 560

Phad Thai Raya Heritage (GF)(SH)(N)(DF) 

Thai Traditional stir-fried rice noodles with Tamarind sauce and grilled river prawn

RIVER

ปลาสดผัดพริกขิง 510

Pla Salid Phad Phrik Khing (GF)(DF) 


Stir-fried gourami fish filet in red curry ginger paste

กุ้งตัวน้ำพริกขิงเผ็ดร้อนไข่เค็ม 590

Goong Kua Naam Prik Long Rau (GF)(SH)(DF) 

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

แกงคั่วกุ้งย่างเห็ดถั่วและใบชะพลู 740

Gaeng Kua Goong Yang (GF)(SH)(DF) 

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

 medium spicy  spicy

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EARTH & FIRE

- ไก่กังเปาเสฉวน** 410
Szechuan Kung Pao Chicken (GF) (N) (DF) 
Szechuan pepper spicy wok-fried chicken with Organic vegetables
- เนื้อผัดแบบแมนจู** 650
Nuea Phad Manchurian (GF) (N) (DF) 
Manchurian style stir-fried Thai-Charolais beef with ginger, Garlic and spring onions
- แกงแกะแบบพม่า** 690
Burmese style lamb curry (GF) (DF) 
24 hours braised lamb shank with mixed spices, ginger, Chili, onion, garlic, tomatoes masala powder and Stir-fried potatoes

GARDEN (VEGETARIAN)

- หอยจืดเผือก** 280
Hoi Jo Phueak (GF) (N) (V) (N) (DF) 
Deep-fried tofu skin filled with taro, potato and Sweet chili sauce
- แกงเขียวหวานอะโวคาโด** 360
Gaeng Kiew Waan Avocado (seasonal) (GF) (V) (DF) 
Authentic Thai green curry with pumpkin, eggplant, Avocado and organic vegetables
- ข้าวผัดกล้วย** 360
Khao Phad Gluay (V) (N)
Wok-fried rice with egg, seasonal mushrooms and Organic banana
- ผัดผักตามฤดูกาล** 390
Phad Phak Tam Ruedu Kan (V) (N)
Wok-fried garden vegetables with seasonal mushroom, Crispy garlic and soya sauce

 medium spicy  spicy
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THAI & LANNA KINGDOM FAVOURITE

APPETIZERS & SALADS

- สลัดไก่สะเต๊ะ** 390
Chicken Satay Salad (GF) (N) (DF)
Grilled marinated chicken with turmeric and
Coconut milk, cucumber and peanut tamarind sauce
- ส้าปลาตั้งย่างกับผักอินทรีย์** 410
Sa Pla Khang Yang (GF) (DF) 
Grilled Siam redbtail catfish with fresh,
Seasonal local vegetables salad
- ตำปะเขือก้วยย่าง** 410
Tam Ma keua Goong Yang (GF) (DF) 
Grilled mashed eggplant with garlic, shallots, chili,
served with seasonal vegetables, boiled egg,
roasted shrimps
- ทอดมันกุ้งแม่น้ำทรงเครื่อง** 490
Thod Mun Goong (DF) (N) (SH)
Fried river prawn cakes with chopped lemongrass,
Kaffir lime and betel leaf tamarind dip sauce
- ยำเนื้อน้ำตก** 590
Yum Nuea Nam Tok (GF) (DF)  
Marinated Thai-Charolais beef striploin with coriander,
Mint, cucumber and roasted rice powder

SOUPS

- ต้มข่าไก่บ้านขมิ้นสด** 380
Tom Kha Gai Baan (GF) (DF) 
Spicy coconut soup with chicken, galangal,
Oyster mushrooms, fresh turmeric, lemon, chilli oil
- ต้มยำกุ้งแม่น้ำ** 490
Tom Yum Goong Mae Nam (GF) (SH) (DF)  
Thai hot & sour lemongrass soup with
River prawns and straw mushrooms



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RICE & NOODLES

สปาเก็ตตี้จี่มาปลาสด 450
Spaghetti Pla Salid Phad Khi Mao GF (N) (DF)  

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

ผัดกะเพราหมูกรอบหรือเนื้อพริกแห้ง 450
Phad Kaprao Moo Krob OR Nuea GF (N) (DF)  

Stir-fried, chili, garlic, holy basil leaves with
Crispy pork belly or beef, organic steamed rice and fried egg

ขนมจีนน้ำเงี้ยวที่โครงหมู 460
Khanom Jeen Nam Ngiao GF (DF)  

Northern Thai roasted pork ribs curry soup with rice vermicelli,
green mustard pickles, lime, bean sprouts, fried chili


ข้าวซอยที่โครงเนื้อตุ๋น 560
Khao Soi See Khrong Nua Toon GF (DF) 

Northern Thai noodles coconut curry with braised beef ribs
Egg noodles, green mustard pickles, shallots,
lime and chili paste

MAIN DISHES

ไก่ผัดเม็ดมะม่วงหิมพานต์ 380
Gai Phad Med Mamuang GF (DF) (N) 

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

จุกไก่เมือง 380
Ouk Gai GF (DF)  

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

ปลาผัดกุยช่าย 430
Pla Phad Gui Chai GF (DF) (N)



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

ผัดยอดมะระหมูกรอบ 430
Phad Yod Mara Moo Krob GF (DF) (N)

Stir-fried chayote leaf with crispy pork belly

แกงเผ็ดเป็ดย่างลิ้นจี่ 450
Gaeng Phed Ped Yang GF (DF)  

Roasted duck breast red curry with lychee,
Cherry tomatoes grape and sweet basil leaves

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CLASSICAL DELIGHTS

SALADS

สลัดผักออร์แกนิก 400
Organic Mixed Green Salad (S)(GF)
Cucumber, tomato, asparagus, onion,
Croutons French dressing

สลัดบัตเตอร์นัทสคอชกับมะเขือเทศ 420
Butternut squash & Tomato Salad
Grilled butternut squash, mixed greens salad,
Cherry tomatoes, Fresh feta cheese, sunflower seeds,
Creamy balsamic dressing

สลัดไก่ย่างกับข้าวควินัวซอสเม็ดมะม่วงหิมพานต์ 460
Grilled chicken & Quinoa Salad (N)
Quinoa, fresh herbs, edamame, carrots,
Grilled marinated chicken, Roasted peppers,
Avocado, cashew-lime dressing

SOUPS

ซूपมะเขือเทศ 390
Tomato Soup
Roasted tomatoes, onion, garlic, with grilled
Shrimps skewer herbs and cheese croutons

ซूपฟักทอง 390
Pumpkin Lemon Soup (GF)
Roasted pumpkin soup with lemon oil and grilled

SANDWICHES, BURGERS & WRAPS

บิ๊ญหมี่ แซนวิชเวียดนาม 460
Banh Mi
Vietnamese sandwich with grilled chicken, chicken pate,
Crispy baguette, pickled carrots and cucumber, coriander,
Sriracha mayonnaise

สลัดซีซาร์แร็บใส่ไก่ 460
Caesar Chicken Wrap
Romaine lettuce tossed with Caesar dressing and grilled
Organic chicken, matured cheese croutons

ราชาเฮริเทจเบอร์เกอร์ 560
Raya Heritage Burger
Grilled Thai-Charolais beef, matured cheese,

 medium spicy  spicy

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PASTA

สปาเก็ตตี้เพสโต้ซอส 460

Spaghetti pesto (N)

Roast tomatoes, zucchini, garlic, Italian basil, walnuts

เพนเนซอสอาราเบียต้า 460

Penne all'Arrabiata 🌶️

Organic tomato concassée, fresh chili & herbs

บีปาร์เดลล์กับสตูว์เนื้อ 680

Pappardelle Beef stew

Braised beef in red wine with pappardelle pasta and

MAIN COURSES

ไก้กับซอสเห็ดทรัฟเฟิล 490

Slow cooked Free-range Chicken (GF)

Truffle mushroom cream sauce, mixed baby vegetables

ปลากระพงย่างซอสโปรวองซ์ 510

Sea bass fillet Provencal (GF)

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

กุ้งซอสกระเทียม 590

Garlic Shrimp

Sautéed shrimps in garlic & herbs with toasted garlic
Baguette and tomato concassée

เป็ดกึ่งฟิตูน้ำมัน 620

Duck Leg Confit (GF)

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

เนื้อสเต็กริบอายย่าง 1190

Butcher's Cut (GF)

Seared Thai-Charolais beef ribeye with
Roasted roots vegetables, potato wedges and
Green peppercorn sauce

🌶️ medium spicy 🌶️🌶️ spicy

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DESSERTS

เสาคูใบเตยมะพร้าวอ่อนครีมเบิ้ลข้าวโพด 280
Saku Bai Toei (GF) (DF)

Tapioca pandan pudding with coconut and sweet corn crumble

ขนมหม้อแกงเผือก 280
Mo Kaeng Phueak (GF)

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

ขนมปังบริยอชปังกับครีมรสมะพร้าว 310
Khanom Pang Ping

Toasted brioche bread bowl with coconut cream and vanilla ice cream

ขนมโค กะทิ 310
Khanom Kho Kati (GF) (DF)

Sweet coconut glutinous rice balls in coconut milk

ข้าวเม่า 310
Khao Mao (GF)

Mixed pounded unripe rice with coconut ice cream

โรตีกกล้วยหอม 320
Banana Roti

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

สับปะรดชุบแป้งทอดกับคาราเมลซอส 350
Pineapple Fritters

Pineapple fritters with coconut ice cream and caramel sauce

ช็อกโกแลตชิพครีมเบิ้ลกับผลไม้ตามฤดูกาล 350
Chocolate Chip Crumble

Mixed seasonal fruits with chocolate chips crumble and Lime sorbet

ไอศกรีม และ ซอร์เบต 110
Ice Cream and Sorbet (per scoop)

วนิลา, ช็อคโกแลต, มะพร้าว, กล้วย, สตอเบอรี่ โยเกิร์ต, มันม่วง, มะนาว

Vanilla, Dark Chocolate, Coconut, Banana, Strawberry yogurt, Purple sweet potato, Lime sorbet (DF)

 medium spicy  spicy

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