

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
Macchiato
Chocolate

Selection of Milks

Organic
Lanna full
Goat
Soya
Almond

Cold-pressed raw juice
selection of the day

Fresh juice smoothie
selection of the day

BAKER'S BASKET

Freshly baked breads and danish of the day

Cake 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
Chiang Mai smoked pork pastrami
Home made free range smoked chicken breast
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)

Egg Croque Madame

Ham and cheese on toast topped with fried egg

(N) (D)

Scrambled Eggs and Smoked Salmon

on black olive bread

(D)

Poached Egg

Smoked Chiang Mai bacon salad
with cheese tartine

(D)

Eggs Florentine

Sautéed spinach on English muffin
poached eggs and Hollandaise sauce

(D)

Pon Yang Kham Beef Steak & Egg

Cheese gratinated grilled steak, fried egg on multigrain bread

(D) (S)

Cloudy Eggs

Baked beaten egg whites with chives finished with a yolk
(choice of two side dishes)

Skillet Baked Eggs

Over ratatouille, rosemary Fougasse

(D)

Selection of Cold Cuts

Tuscan salami, Rosette, Chorizo
Smoked free-range chicken breast
Smoked pork pastrami

(V) vegetarian (VG) vegan (S) contains seeds
(N) contains nuts (GF) gluten free (D) dairy

VEGETABLE CORNER

(Please select one from choices below)

**Sautéed organic vegetables
with garlic and parsley**

Avocado & lemon (seasonal)

**Baby bok-choy Poêlée
with ginger and soya sauce**

Medley of sautéed local mushrooms

Organic mixed salad greens

Dressings

Balsamic

French

Lime vinaigrette

Caesar

**All items in this section are vegetarian, vegan and gluten free*

ASIAN SPECIALITIES

(Please select one from choices below)

Khao Tom

Jasmine boiled rice porridge
choice of pork, chicken or fish

Sach Ko Jakak

Cambodian marinated grilled beef skewers
French baguette, pickled garden vegetables

Bún Thịt Nướng

Vietnamese grilled pork, rice noodles
shredded cabbage salad and fresh herbs

GF

Ba Mee Ped Toon

Braised duck leg, egg noodles
herbal broth and Asian greens

Sakura

Japanese stir-fried rice with chicken
rolled egg omelette, kim chee

V vegetarian VG vegan S contains seeds
N contains nuts GF gluten free D dairy

HEALTHY

SELECTION

(Please select one from choices below)

Kale & Egg

Soft boiled eggs served over wok-fried Chinese kale with garlic, mushroom and roasted cashew

(V) (S) (N) (GF)

Grilled River Fish Filet

Lemongrass, lime and herbal pesto

(N) (GF)

Low Fat Yoghurt with Fresh Seasonal Fruit Salad

unsweetened corn flakes

(V) (GF) (D)

Fresh Fruit Salad, Quinoa, Pistachio, Honey Lime Dressing

(V) (VG) (S) (N) (GF)

Acai Bowl

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

(V) (N) (GF) (D)

Greek Yoghurt

Caramelized cashew nuts, passion fruit

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

CHEESE & DAIRY

Selection of artisanal cheese made locally

Yoghurt

Greek, Low fat, Soya, Plain, Fruit

Cereals

Home-made granola

(V) (VG) (S) (N)

Oatmeal porridge

(V) (VG) (GF)

Quinoa or Millet cereals

(V) (VG) (S) (GF)

Sweetened or unsweetened corn flakes

(V) (VG)

Choco crisps

(V) (VG)

Fresh Fruits

Our selection of seasonal fruits
Seasonal fruit salad flavored with fresh mint

Sweet Touches

(Please select one from choices below)

Mango, sticky rice and coconut milk

(V) (VG) (GF)

Porridge with seasonal berries, honey and pistachio

(V) (VG) (D)

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

(V) (D) (N)

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(N) contains nuts (GF) gluten free (D) dairy