

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

ข้าวแรมพีนใส่ไก่สไตล์ยูนนาน (S) (N) (GF) 🌶️ 370
Khao Raem Fuen Sai Gai Yunnan

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

ช่างปองไทยใหญ่ (V) (VG) (N) 320
Khang-Pong Tai Yai

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

น้ำพริกมะกรูดและปลาสดย่าง 🌶️ 360
Nam Prik Makrood Lae Pla Salid Yang

Spicy kaffir lime dip local steamed vegetables and spicy garlic shallot dip with grilled gourami sweet water fish

น้ำพริกเขมร 🌶️ 330
Prahok Ktiss Khamen

Cambodian-style spicy minced pork dip with fresh thinly-sliced bean curd and steamed seasonal garden vegetables

ยำเปิดกรอบ (GF) 🌶️ 380
Yam Ped Krob

Crispy free-range duck tossed with spicy green mango salad

ยำใหญ่เฮอริเทจ (S) (N) (GF) 🌶️ 340
Yam Yai Heritage

Poached river fish tossed with spicy bean paste, local herb salad

ยำแตงกวากับปลาย่าง (S) (N) (GF) 🌶️ 420
Yam Taeng Kwa Gap Pla Yang

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

ยำตะไคร้กุ้ง (S) (N) 810
Yam Takrai Goong

Blanched river prawn and lemongrass salad

จิ้นลุง (S) (N) (GF) 390
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

SOUPS

- ซूपเยื่อไผ่** ^{GF} 390
Soup Yua Pai
Yunnanese-style minced pork and shrimp stuffed in a bamboo 'net' in a broth seasoned with basil
- แกงเลียงผักรวม** ^V ^{VG} ^{GF}  320
Gaeng Liang Phak Ruam
Thai spicy mixed vegetable soup
- ซี่โครงหมูต้มเผือกและผักแขยง** ^{GF} 350
**See-Krong Moo Tom Pheuak
Lae Phak Khayaeng**
Cambodian-style pork spare rib soup taro, pineapple, tomato, cilantro basil and rice paddy herbs

NOODLES

- จมนมจิ้นพม่า** ^{GF} 370
Mohinga
Burmese fermented rice noodles with curried fish and ginger broth served with banana stem, lemongrass shredded cabbage, longbeans and boiled egg
- เส้นหมี่น้ำพริกไก่** ^{GF} 360
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** ^S ^N ^{GF} 510
Phad Thai 'Heritage'
Traditional stir-fried rice noodles with grilled Royal Project cray fish in tamarind sauce
- บะหมี่เป็ดยูนนาน** 440
Bamee Ped Yunnan
Wok-fried egg noodles with roasted duck cabbage and chilli Yunnan ham sauce

RIVER

เมี่ยงปลาใบชะพลู (S) (N) 390
Miang Pla Bai Chaploo

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

แกงคั่วกุ้งย่าง เห็ดถั่วและใบชะพลู (GF) (S) 710
**Gaeng Kua Goong Yang
Hed Thua Lae Bai Chaploo**

River prawn and mushrooms in coconut curry with piper leaves

กุ้งแม่น้ำเสฉวน 710
Szechuan-Style King River Prawns

King river prawns wok-fried with kale, lotus root and shiitake mushrooms in Szechuan pepper sauce

ปลาสดผัดพริกขิง 410
Pla Salid Phad Phrik Khing

Freshwater Gourami fish filet stir-fried in red curry ginger paste

ห่อหมกปลา (GF) 430
Haw Mok Pla (Amok Trey)

Cambodian-style soufflé of river fish and local herbs steamed in banana leaf

จะसानกับกุ้งแม่น้ำอย่างแบบไทใหญ่ (S) (N) (GF) 1190
**Ja-Saan Gap Goong Maenam Yang
Baep Tai Yai**

Shan-style rice noodle salad with river prawn, tofu, papaya and spicy tamarind sauce

EARTH & FIRE

แกงป่าเนื้อสับ (GF) (S) 420
Gaeng Pa Nuea Sap

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

หมูตุ๋นอบกรอบรากบัว (GF) 380
Moo Toon Ob Grob Rak Bua

Laotian style slow-cooked crispy pork leg with pickled vegetables, shitake mushrooms and boiled egg.

ไก่กั้งเปาเสฉวน 390
Szechuan Kung Pao Chicken

Szechuan pepper spicy wok-fried chicken with organic vegetables

เนื้อผัดสไตล์แมนจู (GF) 610
Nuea Phad Manchu

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

สตูว์แกะ (GF) 590
Sa-too Gae 'Khoresht'

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

(V) vegetarian (VG) vegan (S) contains seeds
(N) contains nuts (GF) gluten free (D) dairy (S) medium spicy (S) spicy
Prices are subject to 10% service charge and applicable government tax

GARDEN

(VEGETARIAN)

- แกงเขียวหวานอโวคาโด มะเขือ และ บัวหิมะ (V) (VG) 310
Gaeng Khieow Waan Avocado
Makeua Lae Bua Hima
Avocado, eggplant and yacon root green curry
- ข้าวผัดกล้วยหอม (V) (GF) 310
Khao Phad Gluay Hom
Wok-fried rice with egg
sweet banana and mushroom
- ผัดผักพื้นบ้าน (V) (VG) 330
Phad Phak Pheun Baan
Wok-fried garden vegetables
and Royal Project portobello mushroom
crispy shallots and soya
- ผัดรากบัวแปะก๊วย (V) (VG) 310
Phad Rak Bua Pae Guay
Lotus roots, ginkgo nuts
and seasonal vegetables stir-fried
with chilli sauce
- ผัดเต้าหู้และผักรวม ซอสพริกแดง (V) (VG) 310
Phad Tao-hu Lae Phak Ruam
Sauce Phrik Daeng
Crispy-fried soft tofu
and cubed vegetables, sautéed in red chilli sauce

SWEET CORNER

- พุดดิ้งว่านหางจระเข้และส้มโอ 310
Aloe Vera and Pomelo flan
- หยกมณี (GF) 310
Yok-manee
Pandan-infused tapioca pearl pudding
and banana ice cream
- ข้าวเหนียวตัด (GF) 240
Khao Nieow Tad
Steamed sticky rice with banana
topped with shredded fresh coconut
caramel sauce
- Crème Brûlée Café 240
Organic jungle coffee custard
almond tuile and coffee ice cream

**All desserts contain dairy*

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