

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

- จมนจีนพม่า** (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

จะसानกับกุ้งแม่น้ำย่างแบบไทใหญ่ (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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