

CHON

THAI RESTAURANT

*GRILLED, STEAMED, WOK-FRIED & CURRIES are served with your choice of jasmine rice or brown rice on side.

STARTER

YUM SOM O GOONG spicy pomelo salad with prawns, crispy shallot garlic, cashew nuts & chili ▪ 450

POO NIM TODD crisp fried soft-shell crab, Singha beer battered morning glory betel leaves cracker, chili paste, lime & fish sauce ▪ 510

SALAD PED TODD slow cooked & seared crispy duck on spicy mango salad with Thai herbs & tamarind sauce ▪ 490

YUM TAKRAI PLA KAPONG TODD spicy deep-fried sea bass & lemongrass salad with shallots, fresh chili & mint leaves ▪ 550

PLA SALMON SOD MAMOANG PRIEW raw salmon, Jerusalem artichoke spicy green mango salad, cashew nuts, coriander & fish sauce ▪ 490

MIANG YUAN TAOHOO soft rice paper rolls with vegetables & tofu served with sweet green chili sauce ▪ 320

SOM TUM TALAY KAI KEM spicy & sour green papaya salad with prawns squid, New Zealand mussel, salted-egg, dried shrimp & snake bean tomato & peanuts ▪ 420

LAAB MOO spicy minced pork salad, shallot, ground roasted rice, chili saw tooth coriander, mint leaves, lime & fish sauce ▪ 370

SALMON DIP spicy raw Norwegian salmon, mayonnaise, lemongrass, fresh chilies shallot & coriander served with crispy wonton sheets ▪ 450

GOONG HOM PHA deep-fried prawns wrapped with wonton sheet served with a sweet plum sauce ▪ 470

SATAY GAI char-grilled marinated chicken served with peanut sauce & Ajard dipping sauce ▪ 370

SOUP

TOM YUM POH TAEK spicy clear soup with sea bass, sea prawn, mussel lemongrass, galangal & holy basil ▪ 550

TOM YUM GOONG spicy lemongrass soup with sea prawns, straw mushrooms chili oil, galangal & shallots ▪ 490

TOM KHA GAI coconut milk soup with chicken, straw mushrooms, lemongrass galangal & shallots ▪ 370

**All dishes are cooked to authentic Thai tastes,
please advise if you would like our chef to adjust the spice.*

*GRILLED dishes take minimum cooking time of 20 minutes.

GRILLED

GAI YANG char-grilled chicken, ginger, garlic, lemongrass, crispy shallot, chili spring onion served with Isan spicy sauce ▪ 590

SEE KLONG MOO TOON twice cooked northern Thai style longan honeyed pork ribs, spring onion, fresh lime, chili flakes & coriander ▪ 550

NUA YANG JIM JAEW char-grilled Cape Grim Wagyu Rib eye, chili flakes roast ground rice served with spicy Isan sauce & fresh vegetables ▪ 1,550

WOK-FRIED

PHAD THAI GOONG wok-fried rice noodles with prawns, bean sprouts dried shrimp, egg, tofu, peanuts & tamarind sauce ▪ 480

PHAD SEE EIW GAI | MOO wok-fried rice noodles with chicken or pork kale, egg, garlic & dark soy sauce ▪ 450

KHAO PHAD GAI | MOO | GOONG wok-fried rice with char-grilled chicken or pork ribs or prawn, egg, chili & spring onion ▪ 450

PHAD GAPRAOW GAI | MOO wok-fried minced chicken or pork with holy basil, garlic, chili & oyster sauce served with fried egg ▪ 400

PHAD GAPRAOW NUA SUB wok-fried minced beef with holy basil, garlic, chili & oyster sauce served with fried egg ▪ 650

PLA KA-PONG PHAD BAI HORAPA wok-fried sea bass with sweet basil garlic, chili & oyster sauce ▪ 550

PHAD DOK KALUM MOO TODD wok-fried cauliflower with pork belly garlic & oyster sauce ▪ 460

PHAD PHAK KANA HED HOM wok-fried kale with Shiitake mushrooms garlic & oyster sauce ▪ 350

CURRY

GAENG CHAPLOO POO spicy yellow curry with Blue swimmer crab meat betel leaves & turmeric served with Vietnamese rice vermicelli ▪ 950

GAENG MASSAMUN NUA NONG-LYE Massamun curry with slow-cooked Australian beef, peanuts, potato, crispy shallot, cinnamon served with pan-seared roti ▪ 890

GAENG PHED PED YANG spicy red curry with barbeque duck gooseberries, grapes, pineapple, tomatoes, apple eggplant pea eggplants & sweet basil ▪ 720

GAENG KIEW WHAN GAI spicy green curry with chicken apple-pea eggplant, goat pepper, sweet basil & coconut milk ▪ 510

MINIMUM OF TWO PERSONS

∞ tasting menu I

two starters
three main dishes
a signature jasmine rice ice cream
THB 1,450++ per person

∞ tasting menu II

three starters
four main dishes
our favorite coconut ice cream with coconut jelly
fresh coconut meat & coconut water
THB 1,650++ per person

**All prices are subject to 10% service charge & 7% government tax.*