

# CHON

THAI RESTAURANT

## STARTERS

- TANG MO PLA HANG** • 390  
watermelon, crisp fish, salmon roe, shallot, mint
- SALMON DIB TARTS** 🌶️ • 470  
spicy raw king salmon, chili, lime, fish sauce  
coriander, salmon roe
- GOONG HOM PHA** 🍤 • 490  
deep-fried wonton sheet wrapped prawns  
sweet plum sauce
- MOO PING** 🍤 • 420  
marinated pork sticks, nahm jim jaew, crisp garlic
- SATAY GAI** 🍗 • 420  
char-grilled marinated chicken, peanut sauce  
cucumber pickle
- MIANG YUAN TAOHOO** 🌶️ • 320  
soft rice paper rolls, tofu, crisp vegetables, soft herbs  
sweet green chili sauce

## SALADS

- YUM KAI DOW** 🌶️ • 420  
crisp fried organic duck egg salad, minced pork  
chili, lime, Thai celery, onion, tomato
- YUM SOM O GOONG** 🍤 🌶️ • 520  
spicy pomelo salad, tiger prawns, crisp shallot, garlic  
cashew nuts, fresh chili
- SALAD PED TODD** 🌶️ • 490  
slow cooked crisp duck leg, spicy-sour mango salad  
fragrant herbs, tamarind sauce
- YUM TAKRAI PLA KAPONG TODD** 🌶️ • 590  
spicy deep-fried sea bass, lemongrass salad  
shallots, fresh chili, mint leaves
- SOM TUM TALAY KAI KEM** 🍤 🌶️ • 490  
spicy-sour green papaya salad, prawns, squid  
salted egg, dried shrimp, snake beans tomato  
peanuts, fragrant herbs
- LAAB MOO** 🌶️ • 390  
spicy minced pork salad, shallot, ground roasted rice  
chili, sawtooth coriander, mint leaves, lime  
fish sauce, fragrant herbs

## SOUPS

- TOM SOM PLA KAPONG** 🍤 • 590  
clear soup, ginger, shrimp paste, sea bass  
Thai celery, crisp garlic
- TOM YUM GOONG** 🍤 🌶️ • 650  
spicy lemongrass soup, tiger prawns  
blue oyster mushrooms, chili paste, galangal, shallots  
kaffir lime leaves, lime, fish sauce
- TOM KHA GAI** 🌶️ • 390  
coconut milk soup, chicken, straw mushrooms  
lemongrass, galangal, kaffir lime leaves  
lime, fish sauce, chili

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

*\*GRILLED dishes take a minimum cooking time of 20-25 minutes*

*\*GRILLED, WOK-FRIED & CURRIES  
served with your choice of jasmine rice or brown Gaba rice*

## GRILLED

- GAI YANG** 🍤 • 670  
char-grilled half Uttaradit spring chicken, ginger  
garlic lemongrass, turmeric, crisp shallot  
nahm jim jaew
- KOR MOO YANG** 🍤 • 690  
char-grilled Ratchaburi pork collar, makwen pepper  
spicy shrimp dipping sauce, fragrant herbs
- NUA YANG JIM JAEW** • 1,850  
char-grilled Cape Grim rib eye (250gm), chili flakes  
roast ground rice, nahm jim jaew, fragrant herbs

## WOK-FRIED

- PLA KA-PONG PHAD BAI HORAPA** 🍤 🌶️ • 590  
wok-fried sea bass, sweet basil, garlic  
chili, oyster sauce
- PHAD KAPRAOW GAI | MOO | NUA** 🍤 🌶️  
• 420 | 420 | 650  
wok-fried minced chicken, pork or beef  
holy basil, garlic, chili, oyster sauce, fried duck egg
- PHAD THAI GOONG** 🍤 🍗 • 490  
wok-fried rice noodles, tiger prawns, bean sprouts  
dried shrimp, duck egg, tofu, salted turnip, shallots  
chives, peanuts, tamarind sauce, fresh lime
- PHAD SEE EIW GAI | MOO** • 450  
wok-fried rice noodles with chicken or pork  
kale, duck egg, garlic, dark soy sauce
- KHAO PHAD GAI | MOO | GOONG** 🍤  
• 490 | 490 | 590  
wok-fried rice with fried chicken, grilled pork collar  
or tiger prawns, duck egg, spring onion, mushroom  
soy sauce
- PHAD PHAK BOONG FAI DAENG** 🌶️ • 390  
wok-fried morning glory, salted soy beans  
fish sauce, fresh chili
- PHAD PHAK KANA HED HOM** 🍤 • 390  
wok-fried kale, Shiitake mushrooms  
garlic, mushroom soy, oyster sauce
- PHAD HED TAOHOO** 🍤 🌶️ • 420  
wok-fried lion's mane mushrooms, tofu, dried chili  
cashew nuts, kaffir lime, mushroom soy

## CURRIES

- KHAO SOI GAI** 🍤 🌶️ • 550  
Northern Thai yellow curry  
free range Uttaradit chicken leg, noodles  
pickled cabbage, shallot, chili oil, fresh lime
- GAENG CHAPLOO POO** 🍤 🌶️ • 950  
spicy yellow curry, blue swimmer crab, betel leaves  
turmeric, coconut, rice noodles
- GAENG MASSAMUN NUA** 🍤 🍗 • 980  
Massamun curry, slow cooked Cape Grim short rib  
peanuts, potato, crisp shallots, cinnamon, crisp roti
- GAENG KIEW WHAN GAI** 🍤 🌶️ • 550  
spicy green curry, Uttaradit chicken, coconut milk  
apple-pea eggplant, sweet basil, rice noodles

🌶️ chili 🍗 peanut 🍤 cashew or tree nut  
🍗 dairy 🍤 shellfish or shrimp paste or oyster sauce

**I-TIM BOLAN** 🍷 • 350  
ice cream sandwich, Thai tea ice cream  
vanilla sponge, coconut flower syrup  
candy floss

**NAHM KENG SAI** • 310  
sago, pandan granita, coco soil  
corn, pistachio

**KANOM KAI TAO** • 320  
sweet potato fritters, sea salt caramel  
coconut cream, crisp shallots

## DESSERTS

**TART LUK PEA** 🍷 🍤 • 390  
warm pear tart, yoghurt sorbet  
hazelnut crumb, orange-cinnamon syrup

**SAPPAROS GUAN** • 350  
roast pineapple, pineapple sorbet  
passionfruit syrup, lemon curd  
waffle cone

**I-TIM MA PRAOW RUAM MIT** • 300  
coconut ice cream, coconut jelly  
fresh coconut, young coconut water

**COCOA NUEB** 🍷 • 410  
soft chocolate, torched meringue  
sea salt caramel, honeycomb  
orange, basil

**KHAO NIEW MAMUANG** • 300  
fresh mango, purple sticky rice

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