CHON

THAI RESTAURANT

STARTERS

TANG MO PLA HANG ▪ 390
watermelon, crisp fish, salmon roe, shallot, mint

NAHM PRIK PLA 🌶 ▪ 420
smoked fish relish, chili, dill, wasabi leaf
tapioca crackers

SALMON DIB TARTS 🌶 ▪ 470
spicy raw king salmon, lime, fish sauce
coriander, salmon roe

NAHM PRIK MAKUEA 🌶 ▪ 450
spicy eggplant dip, pla ra, herbs, leaves
tapioca crackers

PHLA GOONG 🐚 🌶 ▪ 620
seared tiger prawns, lotus stems, rice paddy herb
chili paste

PLA MUEK NAHM DAM 🐚 🌶 ▪ 590
wok-fried gulf calamari, chili, ginger, lemongrass
crisp garlic, ink sauce

SALADS

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

LAAB TUNA 🌶 ▪ 620
raw yellowfin tuna, shallot, ground roasted rice
chili, sawtooth coriander, mint, lime, fish sauce
herbs, leaves, rice paper crisps

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

*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

PHED YANG SOS MAKHAM 🐚 ▪ 850
dry aged Khao Yai duck breast, crisp noodles, tofu
shrimp, tamarind-fish sauce caramel

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 HIMA PHAD CHA 🐚 🌶 ▪ 950
steamed snow fish, green peppercorns, finger root
holy basil, oyster sauce

GOONG PHAD PRIK GAENG 🐚 🌶 ▪ 950
wok-fried tiger prawns, yellow curry paste
sator beans, chili, kaffir lime leaf

PLA KA-PONG PHAD BAI HORAPA 🐚 🌶 ▪ 590
wok-fried sea bass, sweet basil, garlic
chili, oyster 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

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 PHED PED YANG 🌰 🌶 ▪ 850
spicy red curry, bbq dry aged duck, coconut milk
grapes, pineapple, tomato, apple-pea eggplant
sweet basil, fish sauce

🌶 chili   🥜 peanut   🌰 cashew or tree nut

🍶 dairy   🐚 shellfish or shrimp paste or oyster sauce

DESSERTS

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

TART LUK PEAR 🍶 🌰 ▪ *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.