

CHON

THAI RESTAURANT

STARTERS

- TANG MO PLA HANG** • 400
watermelon, crisp fish, salmon roe, shallot, mint
- NAHM PRIK PLA** 🌶️ • 430
smoked fish relish, chili, dill, wasabi leaf
tapioca crackers
- SALMON DIB TARTS** 🌶️ • 490
spicy raw king salmon, lime, fish sauce
coriander, salmon roe
- NAHM PRIK MAKUEA** 🌶️ • 460
spicy eggplant dip, pla ra, herbs, leaves
tapioca crackers
- PHLA GOONG** 🍤🌶️ • 650
seared tiger prawns, lotus stems, rice paddy herb
chili paste
- PLA MUEK NAHM DAM** 🍤🌶️ • 620
wok-fried gulf calamari, chili, ginger, lemongrass
crisp garlic, ink sauce

SALADS

- YUM SOM O GOONG** 🍤🥥🌶️ • 550
spicy pomelo salad, tiger prawns, crisp shallot
garlic, cashew nuts, fresh chili
- SALAD PED TODD** 🌶️ • 520
slow cooked crisp duck leg, spicy-sour mango salad
fragrant herbs, tamarind sauce
- YUM TAKRAI PLA KAPONG TODD** 🌶️ • 600
spicy deep-fried sea bass, lemongrass salad
shallots, fresh chili, mint leaves
- LAAB TUNA** 🌶️ • 650
raw yellowfin tuna, shallot, ground roasted rice
chili, sawtooth coriander, mint, lime, fish sauce
herbs, leaves, rice paper crisps

SOUPS

- TOM SOM PLA KAPONG** 🍤 • 600
clear soup, ginger, shrimp paste, sea bass
Thai celery, crisp garlic
- TOM YUM GOONG** 🍤🌶️ • 690
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** 🍤 • 690
char-grilled half Uttaradit spring chicken, ginger
garlic, lemongrass, turmeric, crisp shallot
nahm jim jaew
- KOR MOO YANG** 🍤 • 700
char-grilled Ratchaburi pork collar, makwen pepper
spicy shrimp dipping sauce, fragrant herbs
- PHED YANG SOS MAKHAM** 🍤 • 870
dry aged Khao Yai duck breast, crisp noodles, tofu
shrimp, tamarind-fish sauce caramel
- NUA YANG JIM JAEW** • 1,950
char-grilled Cape Grim rib eye (250gm), chili flakes
roast ground rice, nahm jim jaew, fragrant herbs

WOK-FRIED

- PLA HIMA PHAD CHA** 🍤🌶️ • 980
steamed snow fish, green peppercorns, finger root
holy basil, oyster sauce
- GOONG PHAD PRIK GAENG** 🍤🌶️ • 980
wok-fried tiger prawns, yellow curry paste
sator beans, chili, kaffir lime leaf
- PLA KA-PONG PHAD BAI HORAPA** 🍤🌶️ • 600
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** 🍤🌶️ • 450
wok-fried lion's mane mushrooms, tofu, dried chili
cashew nuts, kaffir lime, mushroom soy

CURRIES

- GAENG CHAPLOO POO** 🍤🌶️ • 980
spicy yellow curry, blue swimmer crab, betel leaves
turmeric, coconut, rice noodles
- GAENG MASSAMUN NUA** 🍤🥥 • 990
Massamun curry, slow cooked Cape Grim short rib
peanuts, potato, crisp shallots, cinnamon
crisp roti
- GAENG PHED PED YANG** 🍤🌶️ • 870
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** • 350
sago, pandan granita, coco soil
corn, pistachio
- KANOM KAI TAO** • 350
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** • 320
coconut ice cream, coconut jelly
fresh coconut, young coconut water
- COCOA NUEB** 🥛 • 420
soft chocolate, torched meringue
sea salt caramel, honeycomb
orange, basil
- KHAO NIEW MAMUANG** • 320
fresh mango, purple sticky rice

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