

CHON

THAI RESTAURANT

STARTERS

- TANG MO PLA HANG** • 400
watermelon, crisp fish, salmon roe, shallot, mint
- SALMON DIB TARTS** 🌶️ • 490
spicy raw king salmon, chili, lime, fish sauce
coriander, salmon roe
- GOONG HOM PHA** 🍤 • 500
deep-fried wonton sheet wrapped prawns
sweet plum sauce
- MOO PING** 🍤 • 450
marinated pork sticks, nahm jim jaew, crisp garlic
- SATAY GAI** 🍗 • 450
char-grilled marinated chicken, peanut sauce
cucumber pickle
- MIANG YUAN TAOHOO** 🌶️ • 350
soft rice paper rolls, tofu, crisp vegetables, soft herbs
sweet green chili sauce

SALADS

- YUM KAI DOW** 🌶️ • 450
crisp fried organic duck egg salad, minced pork
chili, lime, Thai celery, onion, tomato
- 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
- 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** 🌶️ • 420
spicy minced pork salad, shallot, ground roasted rice
chili, sawtooth coriander, mint leaves, lime
fish sauce, fragrant herbs

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
- TOM KHA GAI** 🌶️ • 400
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** 🍤 • 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
- NUA YANG JIM JAEW** • 1950
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** 🍤 🌶️ • 600
wok-fried sea bass, sweet basil, garlic
chili, oyster sauce
- PHAD KAPRAOW GAI | MOO | NUA** 🍤 🌶️
• 450 | 450 | 680
wok-fried minced chicken, pork or beef
holy basil, garlic, chili, oyster sauce, fried duck egg
- PHAD THAI GOONG** 🍤 🍗 • 520
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** 🍌 🌶️ • 450
wok-fried lion's mane mushrooms, tofu, dried chili
cashew nuts, kaffir lime, mushroom soy

CURRIES

- KHAO SOI GAI** 🍤 🌶️ • 590
Northern Thai yellow curry
free range Uttaradit chicken leg, noodles
pickled cabbage, shallot, chili oil, fresh lime
- 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 KIEW WHAN GAI** 🍤 🌶️ • 590
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

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 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** • 320
coconut ice cream, coconut jelly
fresh coconut, young coconut water
- COCOA NUB** 🍌 • 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.*