


# CHON

THAI RESTAURANT

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

## STARTER

**YUM SOM O GOONG** spicy pomelo salad with prawns, crispy shallot garlic, chili & water chestnuts • 450


 **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 • 450

**PLA SALMON SOD MAMOANG PRIEW** raw salmon, spicy green mango salad, cashew nuts, coriander, fish sauce • 450

 **MIANG YUAN TAOHOO** soft rice paper rolls with vegetables & tofu served with sweet green chili sauce • 300

**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

 **SAHH TUNA** northern Thai style spicy raw Akami tuna salad with shallots, sawtooth coriander, cucumber, Indian ivy rue, chili, lime & Vietnamese mint • 480

 **YUM KHAMIN KHAO TALAY KHAI TOM** spicy & sour seafood salad with white turmeric, onion, tomato, celery & boiled egg • 450


## SOUP

**TOM YUM GOONG** spicy lemongrass soup with river prawns, straw mushrooms chili oil, galangal & shallots • 450

**TOM KHA SA-PHOK GAI** coconut milk soup with chicken thigh, straw mushrooms, lemongrass, galangal & shallots • 340

*\*GRILLED, STEAMED, WOK-FRIED & CURRIES are served with your choice of jasmine rice or brown rice on side.  
\*GRILLED & STEAMED dishes take minimum cooking time of 20 minutes.*

## GRILLED & STEAMED

 **GAI YANG** char-grilled chicken, ginger, garlic, lemongrass, crispy shallot, chili spring onion served with Isan spicy sauce • 530

**PLA HIMA NUENG SEE-EIW** soya steamed snow fish with ginger, goat pepper mushroom soy sauce served with red chili seafood sauce • 750

 **SEE KLONG MOO TOON** twice cooked northern Thai style longan honeyed pork ribs. spring onion, fresh lime, chili flakes & coriander • 520

**NUA YANG JIM JAEW** char-grilled sliced black Angus beef sirloin served with Isan spicy sauce • 850

**NUA SAN SEE KLONG TOON** eight hours slow-cooked Australian beef short rib served with grilled pineapple & tamarind sauce • 980

## WOK-FRIED

**PHAD THAI GOONG** wok-fried rice noodles with prawns, bean sprouts, dried shrimp, egg, tofu, peanuts & tamarind sauce • 450

 **PHAD PRIK GAENG TALAY NUENG MAPRAO ONN** wok-fried & steamed red curry with seafood, egg, fresh coconut meat, coconut water & grated kaffir lime leaf served in coconut • 550

**KHAO PHAD GAI | MOO | GOONG** wok-fried rice with chicken or pork or prawn, egg, chili & spring onion • 410

 **PHAD PHAK TARAD** wok-fried local vegetables, garlic, chili & oyster sauce • 300

**PHAD GAPRAOW GAI | MOO** wok-fried minced chicken or pork with holy basil, garlic, chili & oyster sauce served with fried egg • 350

**PLA KA-PONG PHAD BAI HORAPA** wok-fried sea bass with sweet basil garlic, chili & oyster sauce • 450

**POO NIM TODD PHAD MED MAMOANG** wok-fried crispy soft-shell crab with spring onion, dried chili, mushroom soy sauce & oyster sauce • 450

**NUA PHAD NAHM MUN HOI** wok-fried black Australian beef tenderloin with straw mushroom, garlic oyster sauce & crispy garlic • 650

**HOI SHELL PHAD CHA** wok-fried Hokkaido scallops with chili, green peppercorn, kaffir lime leaves & soy sauce • 800

## CURRY

 **GAENG CHAPLOO POO** spicy yellow curry with blue swimmer crab meat betel leaves & turmeric • 620

 **GAENG MASSAMUN NUA NONG-LYE** massamun curry with slow-cooked Australian beef osso buco, peanuts, potato, crispy shallot, cinnamon served with pan-seared roti • 780

**GAENG KIEW WHAN SAPOKE GAI** spicy green curry with chicken thigh apple-pea eggplant, winter melon, goat pepper, sweet basil & coconut milk • 490

**GAENG PHED MOO FAKTONG** spicy red curry with pork neck, pumpkin sweet basil, goat pepper, kaffir lime leaves & pork cracklings • 490

**GAENG LHUENG PHAK RUAM** grounded cumin, coconut milk, mixed vegetables, palm sugar, mushroom soy sauce & betel leaves • 400