

# CHION

THAI RESTAURANT

## STARTER

**YUM SOM O GOONG** spicy pomelo salad with prawns, crispy shallot garlic, cashew nuts, 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

**LAAB MOO** spicy minced pork salad, shallot, ground roasted rice, chili saw tooth coriander, mint leaves, lime & fish sauce ▪ 350

**SALMON DIP** spicy raw Norwegian salmon, mayonnaise, lemongrass, fresh chillies shallot & coriander served with crispy wonton sheets ▪ 300

**GOONG HOM PHA** deep-fried prawns wrapped with betel leaves served with a sweet plum sauce ▪ 350

**SATAY GAI** char-grilled marinated chicken served with peanut sauce & Ajard dipping sauce ▪ 350

**YUM KANA TUNA** spicy raw Akami tuna & kale spicy garlic & mint leaves sauce ▪ 450

## SOUP

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

**TOM KHA GAI** coconut milk soup with chicken, straw mushrooms, lemongrass galangal & shallots ▪ 340

*\*All dishes are cooked to authentic Thai tastes,*

*please advise if you would like our chef to adjust the spice.*

*\*GRILLED, STEAMED, WOK-FRIED & CURRIES are served with your choice of jasmine rice or brown rice on side.*

*\*GRILLED dishes take minimum cooking time of 20 minutes.*

## GRILLED

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

**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 cape grim Australian angus rib eye chillies grounded rice, shallot, spring onion served with spicy tamarind sauce ▪ 1,250

## WOK-FRIED

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

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

**PHAD PHAK KANA HED HOM** wok-fried kale with Shiitake mushrooms garlic & 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 BAIHORAPA** wok-fried sea bass with sweet basil garlic, chili & oyster sauce ▪ 450

## CURRY

**GAENG CHAPLOO POO** spicy yellow curry with Blue swimmer crab meat betel leaves & turmeric ▪ 850

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

**GAENG KIEW WHAN GAI** spicy green curry with chicken apple-pea eggplant, goat pepper, sweet basil & coconut milk ▪ 490

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

**Chef's  
tasting  
menu**

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the perfect blend  
of texture  
flavor  
& aroma



**MINIMUM OF TWO PERSONS**

**tasting menu I**

two starters  
three main dishes  
a signature jasmine rice ice cream  
THB 1,450++ per person

**tasting menu II**

three starters  
four main dishes  
a combination of mango sticky rice  
& coconut ice cream  
THB 1,650++ per person

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