

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 sea 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

GAIYANG 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

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 spicy yellow curry with mixed vegetables mushroom soy sauce & betel leaves ▪ 400

**Chef's
tasting
menu**

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
our favorite coconut ice cream with coconut jelly
fresh coconut meat & coconut water
THB 1,650++ per person

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