

คู้ข้าว
KHU KHAO
RESTAURANT

CROSSROAD CUISINE



Inspired by the rice-based culture of the north with an emphasis on seasonal produce sourced locally and highlighting the bounty of the river, Khu Khao takes its name from the large rice threshing baskets which hang overhead, reminders of a time not long ago when rice was harvested by hand as a community effort. After the harvest, villagers would gather together to eat drink and celebrate, usually with a delicious meal of river fish, seasonal vegetables and sticky rice accompanied by home-brewed rice whiskey.


In addition, the menu pays homage to the melting pot culture of Chiang Mai which is such a part of the city's identity, home as it is to a wide variety of ethnic groups who have settled down here over the past two centuries. Located at a geographic crossroads between neighboring Burma, Laos China and Shan State, Chiang Mai grew up as an important center of trade between them. Each group of traders and settlers brought with them their own unique dishes which contributed to the richness and evolution of the local culinary scene.

These exotic flavors mixed and mingled with home-grown dishes to create a varied and exciting cuisine which is still little known outside the region but which reflect the richness of the land, a diversity of cultures and the generous nature of the Lanna people and their traditions.

CROSSROAD CUISINE

A culinary journey born from ancient crossroads.
Flavors shaped by trade routes where Northern
Thailand met neighboring cultures.

ยำเปิดกรอบ 420
YUM PED KROB   
Crispy Yunnan duck with spicy
Thai green mango salad

ต้มซี่โครงหมูถั่วลิสง 460
TOM SEE KHRONG MOO YUNNAN 
Slow-cooked pork rib Yunnan soup
peanuts & dried pickle cabbage

แกงปลาคาริิกาน 490
GAENG PLA KARI IKAN 
Malaysian fish red curry
pandan leaf & dill

หมูน้ำค้างผัดเผือก 490
MOO NAMKANG PHAD PUEAK 
Stir-fried Yunnan pork belly with taro

บะหมี่ผัดซอสเสฉวนกุ้ง 490
BAMEE GOONG SZECHUAN     
Wok-fried egg noodles
spicy Szechuan sauce, shrimps
sesame & spring onions

หมูน้ำค้างคั่วพริกเกลือ 510
MOO NAMKANG KUA PRINK GLUEA  
Stir-fried Yunnan pork belly
garlic, chili, spring onions & pickles

น้องเปิดอบรากชูสไต้ล้อฮา 590
NONG PED RAAK CHOO  
Akha duck confit, wok-fried
Chinese chive roots

เนื้อผัดซอสพริกสไต้ล้พม่า 590
PHAD NUEA BURMA  
Wok-fried Thai-Charolais beef, red bell pepper
onion, sweet Thai basil, chili
sriracha & green asparagus

 Contains shellfish  Contains Seeds  Vegetarian  Chef's signature dish  Contains Gluten  Contains Dairy  Contains Nuts  Mildly Spicy  Spicy

Prices are in Thai Baht and subject to 10% service charge & applicable 7% government tax

CHILDHOOD HERITAGE

Cherished family recipes shared by our
Raya Heritage team. Simple childhood flavors
reimagined into timeless dishes with
heartfelt memories.

ลอดช่องเค็ม 390

LOD CHONG KHEM 

Fermented rice noodles with grinded
dried fish, pickled bean sprouts & lime

ยำผักกูดกะทิสดใส่กุ้ง 490

YUM PAK KOOD GOONG  

Fern shoot salad & prawn with coconut milk

ข้าวเบือไก่ 390

KHAO BUE GAI 

Karen style rice porridge, chicken thigh
boiled egg, seasonal vegetables, herbs & spices

พะแนงไก่ 450

PANAENG GAI   

Paneang chicken curry in coconut milk

หลามบอนหมูสามชั้นย่าง 450

LARM BORN MOO  

Sweet taro stem curry dip with grilled
pork belly & seasonal vegetables

ต้มกะทิสายบัวปลาแม่น้ำ 450

TOM KATI SAI BUA PLA 

Lotus stem curry with river fish
in coconut milk

คั่วผักชีหูดเนื้อ 450

KUA PAK KEE HOOD NUEA 

Northern style stir-fried rat-tailed radish
with minced beef



Chef's signature dish



Contains Gluten



Contains Dairy



Contains Nuts



Contains shellfish



Contains Seeds



Vegetarian



Mildly Spicy



Spicy

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สายบัวผัดกุ้ง 490

SAI BUA GOONG (SH)

Stir-fried lotus stem, chili paste
shrimps & coconut flakes

แกงจืดหัวหมูย่าง 490

GAENG KHAO KUA MOO YANG 🌶️🌶️

Spicy grilled pork curry
with roasted rice powder

ผัดหน่อไม้ น้ำพริกหนุ่มกับกุ้งแม่น้ำย่าง 590

PHAD NOR MAI NAM PRIK 🌶️ (SH)

Stir-fried bamboo shoot chili paste
with river prawn

เนื้อต้มกะทิ 590

NUEA TOM KATI 🌶️

Beef chuck stew with Thai herbs
coconut milk

เนื้อย่างน้ำพริก ล่าหู่ 1190

NUEA YANG LAHU 🌶️🌶️

Grilled Thai-Charolais beef ribeye
Lahu tribe style tomato & yellow bean dip



Chef's signature dish



Contains Gluten



Contains Dairy



Contains Nuts



Contains shellfish



Contains Seeds



Vegetarian



Mildly Spicy



Spicy

KHU KHAO SIGNATURES

The defining flavors of Khu Khao. Iconic
Thai & Northern classics elevated into memorable
culinary signatures.

สลัดสะเต๊ะไก่

420

GAI SATAY SALAD   

Grilled marinated chicken with turmeric
coconut milk, cucumber, coriander
peanuts & tamarind sauce

ยำเนื้อน้ำตก

590

YUM NUEA NAMTOK    

Marinated Thai-Charolais beef, coriander
mint, chili, cucumber, roasted rice powder

ต้มข่าไก่ขมิ้น

420

TOM KHA GAI KAMIN 

Spicy coconut soup with chicken, galangal
bean mushrooms & fresh turmeric

ต้มยำกุ้งแม่น้ำ

520

TOM YUM GOONG    

Thai hot & sour lemongrass soup
river prawn & bean mushrooms

ไก่ผัดเม็ดมะม่วงหิมพานต์

420

GAI PHAD MED MA MUANG    

Wok-fried chicken with onions
bell peppers & cashew nuts

จุกไก่

450

OUK GAI   

Spicy free-range braised chicken curry, garlic
shallots, lemongrass & kaffir lime leaves

ผัดยอดมะระหมูกรอบ

450

PHAD YODMARA MOO KROB  

Stir-fried chayote leaves with crispy pork belly



Chef's signature dish



Contains Gluten



Contains Dairy



Contains Nuts



Contains shellfish



Contains Seeds



Vegetarian



Mildly Spicy



Spicy

KHU KHAO SIGNATURES

The defining flavors of Khu Khao. Iconic
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ข้าวกะเพราหมูกรอบ หรือ 450
ข้าวกะเพราเนื้อย่าง

KHAO KAPRAO MOO KROB / OR  (SH)
KHAO KAPRAO NUEA YANG

Organic jasmine rice topped with your choice of
stir-fried pork belly or grilled beef
chili, garlic, holy basil leaves

ขนมจีนน้ำเงี้ยว 460

KANOM JEEN NAM NGIAO   (SH)

Chiang Mai roasted pork ribs curry soup
fermented rice noodles, green mustard pickles
lime, bean sprouts, fried chili

ข้าวซอยที่โคร่งเนื้อ 590

KHAO SOI NUEA    

Chiang Mai egg noodles coconut curry
braised beef ribs, lime, chili
green mustard pickles & shallots

ผัดไทยราชาเฮอริเทจ 590

PHAD THAI RAYA HERITAGE  (SH) 

Thai traditional stir-fried noodles
tamarind sauce, pork rind, grilled river prawn

LANNA KINGDOM

A tribute to the proud legacy of Lanna. Dishes rich with spices & crafted from the region's finest seasonal harvests.

สำหรับน้ำพริกลานนา

690

SAM RAB NAM PRIK 

Northern Thai chili dip platter with seasonal vegetables, northern sausage, Thai omelet steamed marinated , shredded beef

เลือกน้ำพริก: น้ำพริกกล้วย, น้ำพริกข่า, น้ำพริกน้ำย่อย
เครื่องเคียงกับไส้ฮั่ว, ไข่เจียว, เนื้อวุ้นและผักตามฤดูกาล
With choice of Aromatic Thai banana chili dip galangal chili dip, pork crackling chili dip

ยำจิ้นไก่ย่าง

450

YUM JIN GAI  (SH)

Spicy grilled marinated organic chicken with local herbs & chili in a clear broth

คั่วแฮมไก่

450

KUA HAM GAI  (SH)

Northern style stir-fried spicy turmeric chicken wild basil, garlic, chili, shallots, lemongrass

แอ็บปลาหัวปลี

450

AB PLA HUA PLEE 

Steamed river fish & banana blossom in banana leaf kaffir lime leaves & turmeric

แกงหยวกกล้วยชีโครงหมูอ่อน

460

GAENG YUAK KLUAY  (SH)

Banana stem curry with pork ribs

แกงผักเชียงดาใส่กุ้ง

490

GAENG PAK CHIANG DA GOONG  (SH)

Chiang da leaf curry with smoked dried fish broth & shrimps

แกงอ่อมเนื้อม่องลาย

590

GAENG OM NUEA  (SH)

Spicy braised beef stew in clear broth herbs & Northern spice



Chef's signature dish



Contains Gluten



Contains Dairy



Contains Nuts



Contains shellfish



Contains Seeds



Vegetarian



Mildly Spicy



Spicy

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GARDEN HARVEST

Freshness gathered from local gardens and farms.
A celebration of nature's abundance, served with
vibrant authenticity.

ยำมะม่วงเมือง 330

YAM MAMUANG MUANG (V)  

Northern style green mango salad
roasted coconut

ยำไหลบัว 330

YUM LAI BUA (V)  

Lotus root salad with Thai eggplant & chayote

ยำผักพื้นบ้าน 330

YUM PAK PHEUN BAAN (V)  

Seasonal vegetables green salad
local herbs & black bean paste

ตำขมุน 330

TUM KANOON (V)  

Mild spicy jackfruit dip with local vegetables
cashew nuts

เมี่ยงตาก 390

MIANG TAK (V) 

Savory leaf wraps, betel leaves
fermented soya bean, chili, peanuts, rice paper
lemon grass, fresh garlic, lime, popped rice

ผัดผักตามฤดูกาล 390

PHAD PHAK TAM RUEDUKAN (V)

Stir-fried seasonal vegetables
soya sauce & mushroom sauce

ขนมจีนแกงเจียวหวานกล้วย 390

GAENG KIEW WAAN KLUAY (V)  

Ripe Thai banana green curry, Thai eggplant
pumpkin & fermented rice noodles

ข้าวผัดกล้วย 390

KHAO PHAD KLUAY (V)

Aromatic wok-fried rice with egg
Thai banana, shallots & spring onions



Chef's signature dish



Contains Gluten



Contains Dairy



Contains Nuts



Contains shellfish



Contains Seeds



Vegetarian



Mildly Spicy



Spicy

SWEET'S ENDINGS

A graceful farewell in sweet harmony.
Traditional & tribal desserts crafted to fulfil
a moment and leave a lingering smile.

พุดดิ้งข้าวดอย 290

PUDDING KHAO DOI  

Local Karen rice pudding with butterfly pea
coconut sauce, pineapple compote

ไข่หนึ่งใต้น้ำชา 290

KAI NUENG NAM CHA   

Tea steamed eggs with rock sugar

ขนมอินทนิล 320

KHANOM INTHANIN     

Pandan tapioca pearls in coconut milk

ขนมหม้อแกงเผือก 320

KANOM MOR GAENG PUAKE  

Mung bean taro Thai custard with brulee
coconut ice-cream

โรตีกล้วย 320

ROTI KLUAY     

Crispy roti with grilled banana, caramel sauce
coconut ice cream

ICE CREAM SORBET

(per scoop)

ไอศกรีม และ ซอร์เบต 110

วนิลา, ช็อคโกแลต, มะพร้าว, สตอเบอรี่ โยเกิร์ต

มะนาว

VANILLA, CHOCOLATE, COCONUT 

STRAWBERRY YOGURT 

LIME SORBET



Chef's signature dish



Contains Gluten



Contains Dairy



Contains Nuts



Contains shellfish



Contains Seeds



Vegetarian



Mildly Spicy



Spicy

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