CHIANG MAI KITCHEN
MAIN MENU

ABOUT US

Chiang Mai Kitchen was set up in 1993, taking its name from the northern city of Thailand, with the aim of providing delicious, authentic and cooked-to-order Thai food in a beautiful and unique historical setting.

ABOUT THE BUILDING

1637 Mr A W Boswell built Kemp Hall in his back garden. This date remains over the doorway of the building. According to Anthony Wood (English antiquarian), Kemp Hall' was built as a university hall and named after John Kemp, Archbishop of Canterbury.

1870 Honour & Castle altered Kemp Hall for use as a police station. During the police's occupation the alleyway leading to Kemp Hall was known as Blue Lamp Alley, it remained under this name until 1937, forty years after the police had left. Now it is called Kemp Hall Passage.

1906 Kemp Hall Press occupied the building.

1928 Mrs D Hoare opened tearooms. Two years later these became The Kemp Hall Restaurant.

1947 S. R. Crawley opened an 'Anglo-Chinese' restaurant.

1954 The building was listed as a Grade II listed building (List No: 1145872).

1962 The premises became The Moti Mahal an Indian restaurant.

1966 André Chavignon opened La Sorbonne. His chef in the early days was none other than Raymond Blanc, now the owner of the famous Manoir au Quat'saisons.

1993 Chiang Mai Kitchen was founded.

EATING THAI FOOD

In Thai culture a selection of dishes are shared amongst the table. The general rule is to order as many dishes as people present.

In most people's opinion chili is the key ingredient in Thai cooking, it is used in most savoury recipes, freshly chopped or blended into the paste. Yet, the secret is less about heat and more about the harmony and balance derived from the delicate taste of coconut milk, fragrant lemongrass, galangal, kaffir lime leaves and Thai fish sauce. Blending these distinct flavours to perfection is the secret of good, authentic Thai cuisine!

*mildly & pleasantly spicy | **wonderfully hot
Please inform the service staff of any allergies or special dietary requirements. Some dishes may contain traces of nut, gluten, dairy or other allergens. Our allergen book is available for your perusal.
All prices inclusive of VAT | A discretionary service charge of 10% will be added to your bill

STARTERS

1	MIENG GAI เมียงไก่ (Minced chicken with Thai spinach) Lightly spiced chicken cooked with ground peanuts, fresh peppercorns and garlic served on fresh Thai spinach leaves to wrap into little parcels.	10.50
2	SATAY สะเต๊ะ (Thai grilled chicken skewers) Marinated chicken skewers, charcoal grilled and served with spicy peanut sauce.	9.50
3	KHANOM JEEP ขนมจีบ (Steamed dumpling) Steamed rice pastry pork dumplings with water chestnuts served with a soya/garlic sauce.	9.50
4	HOI SHELL NUENG หอยเชลล์นึ่ง ** (Steamed queen scallops) Steamed queen scallops served in the shell with a lemon, chili, garlic and soya sauce.	10.95
5	POPIA TOD ปอเปี๊ยะทอด (Vegetable spring roll) Crispy fried spring rolls stuffed with vermicelli and mixed vegetables served with plum sauce.	8.95
6	PLA MEUK THOD PREK TAI ปลาหมึกทอดพริกไทย * (Calamari in light batter) Calamari in a light crispy batter seasoned with black pepper, garlic and fresh chilli.	9.95
7	PEEK GAI YAD SAI ปีกไก่ยัดไส้ (Stuffed chicken wing) Boneless chicken wings steamed and then deep fried served with sweet chili sauce.	9.50
8	KUNG CHUP กุ้งชุบ (Deep fried king prawns) King prawns in a light crispy batter served with sweet chilli sauce.	9.95
9	PAK CHUP ผักชุบ (Deep fried mixed vegetable) Mixed vegetables, dipped in batter, crispy fried and served with a sweet chili sauce.	8.95
10	TOFU TORD เต้าหู้ทอด (Deep fried bean curd) Crispy fried bean curd served with sweet chili sauce and crushed peanuts.	8.50
101	TOD MUN PLAA เต้าหู้ทอด * (Thai fish cake) Fried fish cake spiced with Thai curry and kaffir lime leaves served with sweet peanut sauce.	9.95
111	CHIANG MAI KITCHEN MIXED STARTERS (min. 2 people) Satay, dumpling, spring rolls, deep fried king prawns and stuffed chicken wings.	10.50 (Per person)
113	THAI CRACKERS Large basket of freshly cooked Thai prawn crackers served with sweet chilli dipping sauce.	6.50

SALADS

11 LAAB GAI / LAAB NEUA ลาบไก่ /ลาบเนื๊อ ** 13.95
(Chicken or beef salad) Finely minced chicken or beef cooked with lemon juice mixed with dried chili, galangal and ground rice served on a bed of lettuce.

12 LAAB PED ลาบเป็ด ** 14.95
(Duck salad) Grilled duck breast seasoned with Thai herbs, fresh mint, rocket, tomatoes, ground rice, chilli and lemon juice.

13 PLAR KUNG พล่ากุ้ง * 14.95
(Spicy prawns salad) King prawns seasoned with fresh lime leaves, lemongrass and chili paste served on a bed of lettuce and onion.

14 YUM NEUA ยำเนื๊อ ** 14.50
(Spicy beef salad) Spicy beef seasoned with cucumber, tomatoes, chili and lime dressing.

15 YUM PLAA MEUK ยำปลาหมึก ** 14.95
(Squid salad) Squid salad seasoned with fresh lime leaves, lemongrass and chili served on a bed of lettuce.

16 SALAD CHIANG MAI สลัดครัวเชียงใหม่ 13.50
Raw mixed vegetables (lettuce, cucumber, tomatoes, onion) with boiled egg slices, served with a sweet peanut sauce and cucumber relish.

161 YUM TALAY ยำทะเล * 14.95
(Mixed seafood salad) Mixed seafood (squid, king prawn, mussel) seasoned with fresh lime leaves, lemongrass and chili.

162 YUM WOON SEN ยำวุ้นเส้น ** 14.95
(Glass noodle salad) Clear noodles combined with minced chicken, prawns and spring onions in spicy dressing.

163 SUM TUM ส้มตำ ** 14.50
(Papaya salad) Thailand's famous hot and spicy salad with shredded papaya, cherry tomatoes, peanuts, green beans, bird eye chilies (with or without shrimp).

164 YUM APPLE ยำแอปเปิล ** 13.95
(Apple salad) Shredded green apple, cashew nuts and peanuts seasoned with chili and lime dressing.

SOUP

18 TOM YUM ต้มยำ *
(Hot and sour soup)
Thailand's famous hot and sour soup with mushrooms, galangal, lemongrass, chili, kaffir lime leaves and Thai herbs.
Chicken 8.95 | Prawn 9.50 | Mushroom 8.50 | Mixed Seafood 9.95
(Price per person / min. two people)

19 TOM KA ต้มข่า
(Coconut milk soup)
Thailand's famous coconut soup with mushrooms, galangal, lemongrass, chili and kaffir lime leaves.
Chicken 8.95 | Prawn 9.50 | Mushroom 8.50

CHICKEN

22 GAI GRATIEM PRIK THAI ไก่กระเทียมพริกไทย 13.95
(Chicken with garlic and pepper)
Stir fried chicken with garlic, ground white pepper and coriander.

23 GAI PAD PHET ไก่ผัดเผ็ด * 14.50
(Chicken with Thai curry paste)
Stir fried chicken in red curry paste, Thai herbs, Thai aubergines and fresh peppercorns.

24 GAI PAD KING ไก่ผัดขิง 13.95
(Chicken with ginger)
Stir fried chicken and ginger with shiitake mushrooms and onion.

25 GAI PAD MET MAMUANG ไก่ผัดเม็ดมะม่วง 13.95
(Chicken with cashew nuts)
Stir fried chicken with cashew nuts, dried chili and onion.

26 GAI PAD KAPAOW ไก่ผัดกระเพรา ** 14.50
(Chicken with basil)
Stir fried finely minced chicken with Thai basil, oyster sauce and fresh chili.

27 GAI PRIEW WAN ไก่เปรี๊ยวหวาน 13.95
(Sweet and sour chicken)
Stir fried chicken with cucumber, tomatoes, onion and pineapple in a sweet and sour sauce.

271 GAI PRIK PAO ไก่เปรี๊ยวหวาน ** 14.50
(Sweet chili chicken)
Stir fried chicken cooked with sweet chili paste, cashew nuts, onion and Thai herbs.

272 GAI YANG เชียงใหม่ไก่ย่าง 16.95
(Grilled barbecue chicken)
½ a chicken marinated with garlic and herbs, barbecue grilled and served with hot chili sauce.

PORK

28 **MU PAD PHET** หมูผัดเผ็ด * — 14.50
(Pork with Thai curry paste)
Stir fried pork with curry paste, Thai herbs, fresh peppercorns and Thai aubergines.

29 **MU PRIEW WAN** หมูเปรี้ยวหวาน — 13.95
(Sweet and sour pork)
Stir fried pork with cucumber, tomatoes, onion and pineapple, in sweet and sour sauce.

30 **MU GRATIEM PRIK THAI** หมูกระเทียมพริกไทย — 13.95
(Pork with garlic and pepper)
Stir fried pork with garlic, ground white pepper and coriander

31 **MU PAD KING** หมูผัดขิง — 13.95
(Pork with ginger)
Stir fried pork and ginger with shiitake mushrooms and onion.

32 **MU PAD PRIK KING** หมูผัดพริกขิง ** — 14.50
(Pork with curry paste and long beans)
Pork cooked in red curry paste and coconut milk with long beans, Thai herbs and chili.

321 **MU PAD KAPAOW** หมูผัดกระเพรา ** — 14.50
(Pork with basil)
Stir fried finely minced pork with Thai basil, oyster sauce and fresh chili.

BEEF

33 **NEUA PAD NAMMAN HOI** เนื้อผัดน้ำมันหอย — 14.50
(Beef with oyster sauce)
Stir fried beef in oyster sauce with mushrooms, spring onions and pepper.

34 **NEUA KRA TA** เนื้อกระทะ — 14.95
(Sizzling beef)
Sliced chargrilled steak on a sizzling hot plate with mushrooms and a special Thai sauce.

35 **NEUA PAD KING** เนื้อผัดขิง — 14.95
(Beef with ginger)
Stir fried beef with ginger, shiitake mushrooms and soya beans.

36 **NEUA PAD KAPAOW** เนื้อผัดกระเพรา ** — 14.95
(Beef with basil)
Stir fried finely minced beef with Thai basil and fresh chili.

37 **NEUA GRATIEM PRIK THAI** เนื้อกระเทียมพริกไทย — 14.95
(Beef with garlic and pepper)
Stir fried beef with garlic, ground white pepper and coriander.

371 **NEUA PAD PHET** เนื้อผัดเผ็ด * — 14.95
(Beef with Thai curry paste)
Stir fried beef in red curry paste, Thai herbs, Thai aubergines and fresh peppercorn sauce.

372 **NEUA PAD BROCCOLI** เนื้อผัดบล๊อกโคลี — 14.50
(Beef with broccoli)
Stir fried beef with broccoli in oyster sauce.

PRAWNS & SEAFOOD

38 **KUNG KRA TA** กุ้งกระทะ — 15.50
(Sizzling prawns)
King prawns cooked in sesame oil and served on a sizzling hot plate with mushrooms.

39 **KUNG PAD PRIK PAO** กุ้งผัดพริกเผา * — 15.95
(Sweet chili prawns)
Prawns cooked with sweet chili paste, spring onions and cashew nuts.

40 **KUNG GRATIEM PRIK THAI** กุ้งกระเทียมพริกไทย — 15.50
(Prawns with garlic and pepper)
Stir fried prawns with garlic, ground white pepper and coriander.

41 **KUNG PAD PHET** กุ้งผัดเผ็ด * — 15.95
(Prawns with Thai curry paste)
King prawns stir fried with red curry paste, Thai herbs, Thai aubergines and peppercorns.

411 **KUNG / PLAA MEUK PAD KAPAOW** กุ้ง-ปลาหมึก / ผัดกระเพรา ** — 15.95
(Prawns or Squid with basil)
An option of stir fried king prawns or squid with Thai basil and fresh chili.

42 **PAD PHET TALEH** ผัดเผ็ดทะเล ** — 16.50
(Mixed seafood with chili sauce)
Stir fried mixed seafood with Thai herbs, lime leaves, lemongrass and sweet chili paste.

43 **PLAA MEUK GRATIEM PRIK THAI** ปลาหมึกกระเทียมพริกไทย — 15.50
(Squid with garlic and pepper)
Stir fried squid in a garlic, ground white pepper and coriander paste.

FISH

44 **PLAA NUENG GIEM BUEY** ปลานึ่งเกี๊ยมบ๊วย — 24.95
(Steamed fish)
Steamed sea bass with sliced ginger, preserved plums, spring onions and fresh chilies.

45 **PLAA LAD PRIK** ปลาราดพริก * — 24.95
(Crispy sea bass with sweet chili sauce)
Crispy fried sea bass, deep fried and covered with a rich sauce, Thai herbs and fresh chilies.

46 **PLAA PRIEW WAN** ปลาเปรี้ยวหวาน — 24.95
(Sweet and sour crispy sea bass)
Crispy fried sea bass in sweet and sour sauce with mixed vegetables.

47 **PLAA CHOE CHEE** ปลาฉู่ฉี * — 24.95
(Crispy sea bass with curry sauce)
Crispy fried sea bass and covered in rich red curry sauce, lime leaves with fresh chilies.

471 **PLAA NUENG MANOW** ปลานึ่งมะนาว ** — 24.95
(Steamed sea bass)
Steamed sea bass flavoured with lemongrass, fresh lime juice and chilies.

472 **PLAA YANG BAITONG** ปลาย่างใบตอง — 24.95
(Grilled sea bass)
Grilled sea bass wrapped in banana leaves seasoned with lemon, chili, garlic and soya sauce.

CURRIES

Chicken 14.50 | Beef 14.95 | Prawn 15.50 | Vegetable 14.50

48 **GAENG KEO WAN** แกงเขียวหวาน **
Green curry served with Thai aubergines, bamboo shoots, lime leaves and fresh chilies.

49 **GAENG PHET** แกงเผ็ด **
Red curry served with Thai aubergines, bamboo shoots, lime leaves and fresh chilies.

491 **GAENG PHET LYCHEE** แกงเผ็ดลิ้นจี่ *
Red curry served with mixed vegetables, lychees, pineapple and Thai aubergines.

50 **GAENG PANAENG** แกงพะแนง **
A rich red curry paste with kaffir lime leaves and coconut milk.

501 **GAENG TALAY** แกงทะเล ** 15.50
Mixed seafood curry. Prawns, squid and mussels in red or green curry with Thai aubergines, bamboo shoots and fresh chilies.

505 **MASSAMAN BEEF CURRY** แกงมัสมัน * 15.50
Beef in massaman curry paste with potatoes, onion and peanuts cooked in a medium spicy rich curry paste.

GAME & DUCK

51 **GAENG PED YANG** แกงเป็ดย่าง * 15.95
(Roast duck curry)
Roast duck curry cooked with tomatoes, pineapple, lime leaves, fresh chilies & coconut milk.

52 **NEUA KWANG PAD PHET** เนื้อกวางผัดเผ็ด * 15.95
(Venison with red curry paste)
Venison stir fried with red curry paste, Thai aubergines, Thai herbs and fresh peppercorns.

53 **GAENG PAR NEUA KWANG** แกงป่าเนื้อกวาง ** 15.95
(Venison with jungle curry)
Jungle curry (contains a number of Thai herbs) with wild venison and vegetables.

531 **PED PRIK PAO** เป็ดพริกเผา * 15.95
(Sweet chili duck)
Stir fried duck cooked with sweet chili, cashew nuts, onion and Thai herb.

532 **PED PRIEW WAN** เป็ดเปรี้ยวหวาน 15.95
(Sweet and sour duck)
Stir fried duck with cucumber, tomatoes, onion and pineapple in a sweet and sour sauce.

533 **PED LAD PRIK** เป็ดราดพริก ** 15.95
(Duck with fresh chili sauce)
Deep fried duck covered with a rich chili sauce, Thai herbs, ginger and fresh chilies.

VEGETABLE DISHES

54 **PAD PAK LUAM MIT** ผัดผักรวมมิตร 13.50
Stir fried seasonal mixed vegetables in oyster sauce.

55 **PAD BROCCOLI** ผัดบล๊อกโคลี 13.50
Stir fried broccoli with oyster sauce.

56 **PAK KRUA CHIANG MAI** ผักครัวเชียงใหม่ 13.50
Chiang Mai Kitchen vegetables served with peanut sauce.

57 **PAD TOUR NGORK** ผัดถั่วงอก 13.50
Fresh bean sprouts fried in oyster sauce with baby corns and spring onions.

571 **PAD PAK CHOI** ผัดผักฉ่อย * 13.95
Green leaves with basil and fresh chilies.

NOODLES

58 **PAD THAI** ผัดไทย 15.50
Traditional Thai dish of fried noodles with chicken, king prawns, bean sprouts, crushed peanuts and egg.

59 **PAD THAI JAY** ผัดไทยเจ 15.50
Traditional Thai dish of fried noodles with tofu, carrots, bean sprouts and crushed peanuts (with or without egg).

60 **MEE KROB** หมีกรอบ 15.50
Crispy fried vermicelli served with a special sauce, with prawns garnished with spring onions and bean sprouts.

601 **KUEYTIEW PLAW** ก๋วยเตี๋ยวเปล่า 6.50
Fried egg ramen noodles with light soy sauce.

602 **PAD SEE-EW** ผัดซีอิ๊ว 15.50
Stir fried ho fun noodles with chicken/beef/pork, egg, vegetables and soya sauce.

RICE

61 **CHIANG MAI KITCHEN FRIED RICE** ข้าวผัดครัวเชียงใหม่ 16.50
Fried rice with king prawns, chicken, beef, pineapple, spring onions and raisins served in a pineapple.

62 **KHAO PAD KHAI** ข้าวผัดไข่ (Egg fried rice) 5.50

63 **KHAO PAD PAK** ข้าวผัดผัก (Egg fried rice with vegetables) 5.95

64 **KHAO SUAY** ข้าวสวย (Jasmine rice) 5.00

65 **KHAO KRATI** ข้าวกระทิ (Coconut rice) 5.50

66 **STICKY RICE** ข้าวเหนียว 5.50

67 **BROWN RICE** ข้าวกล้อง 5.50

VEGETARIAN / VEGAN MENU

STARTERS

5	POPIA TOD ปอเปี๊ยะทอด (Vegetable spring roll) Crispy fried spring rolls stuffed with vermicelli and mixed vegetables with plum sauce.	V		8.95
9	PAK CHUP ผักชุบ (Deep fried mixed vegetable) Mixed vegetables, dipped in batter, crispy fried and served with a sweet chili sauce.	V	VE	8.95
10	TOFU TORD เต้าหู้ทอด (Deep fried bean curd) Crispy fried bean curd served with sweet chili sauce and crushed peanuts.	V	VE	8.95
911	POPIA SOD เปี๊ดพริกเผา * Thai fresh vegetarian rolls served with spicy dressing.	V	VE	9.95
913	MIANG KAM เมียงคำ Fresh Thai spinach leaves with dry coconut.	V	VE	10.50
18	TOM YUM HET ต้มยำ ** A spicy clear mushroom soup seasoned with lemongrass, lime juice and a little chili.	V	VE	8.50
19	TOM KA HET ต้มข่า A rich coconut mushroom soup seasoned with lemongrass, lime juice and a little chili.	V	VE	8.50

SALADS

16	SALAD CHIANG MAI สลัดครัวเชียงใหม่ Raw mixed vegetables and sliced boiled egg with peanut sauce and cucumber relish.	V		13.50
163	SOM TUM (PAPAYA SALAD) ส้มตำ ** Thailand's famous hot and spicy salad with shredded papaya, cherry tomatoes, Green beans, bird eye chilies.	V	VE	14.50
164	YUM APPLE (APPLE SALAD) ยำแอปเปิล ** Shredded green apple with peanuts and cashew nuts seasoned with chili and lime dressing.	V	VE	13.95

CURRIES

76	GAENG KEO WAN สลัดครัวเชียงใหม่ ** Raw mixed vegetables and sliced boiled egg with peanut sauce and cucumber relish.	V	VE	14.50
77	GAENG PHET ** Thailand's famous hot and spicy salad with shredded papaya, cherry tomatoes, Green beans, bird eye chilies.	V	VE	14.50
771	GAENG PHET LYCHEE แกงเผ็ดลิ้นจี่ผัก * (Deep fried bean curd) Crispy fried bean curd served with sweet chili sauce and crushed peanuts.	V	VE	14.50
954	KANG LUENG JAY แกงเหลืองผัก * Vegetable yellow curry served on a sizzling plate.	V	VE	14.50

MAIN DISHES

54	PAD PAK LUAM MIT ผัดผักรวมมิตร Stir fried seasonal vegetables in vegetarian/vegan stir fry sauce.	V	VE	13.50
55	PAD BROCCOLI ผัดบล๊อกโคลี Stir fried broccoli with vegetarian/vegan stir fry sauce.	V	VE	13.50
56	PAK KRUA CHIANG MAI ผักครัวเชียงใหม่ Chiang Mai Kitchen vegetables served with peanut sauce.	V		13.50
57	PAD TOUR NGORK ผัดถั่วงอก Bean sprouts in vegetarian/vegan stir fry sauce with baby corns and spring onions.	V	VE	13.50
571	PAD PAK CHOI ผัดผักฉ่อย * Green leaves with basil and fresh chilies.	V	VE	13.95
72	PAD PAK MET MAMUANG ผัดผักเม็ดมะม่วง Stir fried vegetables with cashew nuts, dried chili and onion with vegetarian/vegan stir fry sauce.	V	VE	13.50
73	PAK PRIEW WAN ผักเปรี้ยวหวาน Stir fried vegetables with cucumber, tomatoes, onion and pineapple in a sweet and sour sauce.	V	VE	12.95
74	PAD PHED PAK ผัดเผ็ดผัก * Stir fried vegetables with curry paste, Thai herbs, fresh green peppercorns, lime leaves and Thai aubergines.	V	VE	13.50
75	PAD PAK KING ผัดผักขิง Stir fried vegetables with ginger, shiitake mushrooms and onion in a vegetarian/vegan stir fry sauce.	V	VE	12.95
81	THAI OMELETTE ไข่เจียว	V		12.95
956	PAD PAK BOONG ผัดผักบุ้ง Stir-fried morning glory with garlic and vegetarian/vegan stir fry sauce.	V	VE	13.50
952	MAKUA YAD SAI มะเขือยัดไส้ Stir-fried aubergine with vegetables.	V	VE	13.50

RICE & NOODLES

59	KUEYTIEW PAD THAI JAY ผัดไทยเจ Traditional Thai dish of fried noodles with tofu, carrots, bean sprouts and crushed peanuts (with or without egg).	V	VE	15.50
78	MEE GROB หมีกรอบ Crispy fried vermicelli in a sweet chili sauce.	V	VE	14.50
79	PAD WOONSEN ผัดวุ้นเส้น Beanthread glass noodles fried with vegetables (with or without egg).	V	VE	14.50
80	CHIANG MAI KITCHEN VEGETARIAN FRIED RICE ข้าวผัดครัวเชียงใหม่เจ Special fried rice with vegetables, pineapple, spring onions and raisins served in a pineapple (with or without egg).	V	VE	16.50
602	PAD SEE-EW NOODLES ผัดซีอิ๊ว Stir fried ho fun noodles with vegetables and soy sauce (with or without egg).	V	VE	15.50

@chiangmaikitchenoxford

@chiangmaikitchenox

@chiangmaikitchenoxford

www.chiangmaikitchen.co.uk