



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

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|-----|---|---------------------|
| 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. | £9.50 |
| 2 | SATAY สะเต๊ะ
(Thai barbeque)
Marinated chicken on bamboo skewers, charcoal grilled and served with spicy peanut sauce. | £8.00 |
| 3 | KHANOM JEEP ขนมจีบ
(Steamed dumpling)
Steamed rice pastry pork dumplings with water chestnuts served with a soya/garlic sauce. | £8.00 |
| 4 | HOI SHELL NEON หอยเชลล์หนึ่ง **
(Steamed queen scallops)
Steamed queen scallops served in the shell with a lemon, chili, garlic and soya sauce. | £9.50 |
| 5 | POPIA TOD ปอเปี๊ยะทอด
(Vegetable spring roll)
Crispy fried spring rolls stuffed with vermicelli and mixed vegetables served with plum sauce. | £8.00 |
| 6 | PLA MEUK THOD PREK TAI ปลาหมึกทอดพริกไทย *
(Calamari in light batter)
Calamari fried in light batter seasoned with black pepper, garlic, spring onions and fresh chili. | £9.00 |
| 7 | PEEK GAI YAD SAI ปีกไก่ยัดไส้
(Stuffed chicken wing)
Boneless chicken wings steamed and then deep fried served with sweet chili sauce. | £8.00 |
| 8 | KUNG CHUP กุ้งชุบ
(Deep fried king prawns)
King prawns, dipped in batter, crispy fried and served with a sweet chili sauce. | £9.00 |
| 9 | PAK CHUP ผักชุบ
(Deep fried mixed vegetable)
Mixed vegetables, dipped in batter, crispy fried and served with a sweet chili sauce. | £8.50 |
| 10 | TOFU TORD เต้าหู้ทอด
(Deep fried bean curd)
Crispy fried bean curd served with sweet chili sauce and crushed peanuts. | £8.00 |
| 101 | TOD MUN PLAA ทอดมันปลา *
(Thai fish cake)
Fried fish cake spiced with Thai curry and kaffir lime leaves served with sweet peanut sauce. | £9.00 |
| 111 | CHIANG MAI KITCHEN MIXED STARTERS (min. 2 people)
Satay, dumpling, spring rolls, deep fried king prawns and stuffed chicken wings. | £9.50
Per person |
| 113 | THAI CRACKERS
Served with sweet chilli sauce | £5.50 |

SALADS

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| 11 | LAAB GAI / LAAB NEUA ลาบไก่ / ลาบเนื้อ **
(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. | £12.50 |
| 12 | LAAB PED ลาบเป็ด **
(Duck salad)
Grilled duck breast seasoned with Thai herbs, fresh mint, rocket, tomatoes, ground rice, chilli and lemon juice. | £12.50 |
| 13 | PLAR KUNG ปลากุ้ง *
(Spicy prawns salad)
King prawns seasoned with fresh lime leaves, lemongrass and chili paste served on a bed of lettuce and onion. | £12.50 |
| 14 | YUM NEUA ยำเนื้อ **
(Spicy beef salad)
Spicy beef seasoned with cucumber, tomatoes, chili and lime dressing. | £12.50 |
| 15 | YUM PLAA MEUK ยำปลาหมึก **
(Squid salad)
Squid salad seasoned with fresh lime leaves, lemongrass and chili served on a bed of lettuce. | £12.50 |
| 16 | SALAD CHIANG MAI สลัดครัวเชียงใหม่
Raw mixed vegetables (lettuce, cucumber, tomatoes, onion) with boiled egg slices, served with a sweet peanut sauce and cucumber relish. | £11.00 |
| 161 | YUM TA-LAY ยำทะเล *
(Mixed seafood salad)
Mixed seafood (squid, king prawn, mussel) seasoned with fresh lime leaves, lemongrass and chili. | £12.50 |
| 162 | YUM WOON SEN ยำวุ้นเส้น **
(Glass noodle salad)
Clear noodles combined with minced chicken, prawns and spring onions in spicy dressing. | £12.50 |
| 163 | SUM TUM ส้มตำ **
(Papaya salad)
Thailand's famous hot and spicy salad with shredded papaya, cherry tomatoes, peanuts, green beans, bird eye chilies (with or without shrimp). | £12.50 |
| 164 | YUM APPLE ยำแอปเปิ้ล **
(Apple salad)
Shredded green apple, cashew nuts and peanuts seasoned with chili and lime dressing. | £12.50 |

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 £8.50 | Prawn £9.00 | Mushroom £8.00 | Mixed Seafood £9.00
(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 £8.50 | Prawn £9.00 | Mushroom £8.00

CHICKEN

- 22 **GAI GRATIEM PRIK THAI ไก่กระเทียมพริกไทย** £11.50
(Chicken with garlic and pepper)
Stir fried chicken with garlic, pepper, spring onions and coriander.
- 23 **GAI PAD PHET ไก่ผัดเผ็ด *** £12.00
(Chicken with Thai curry paste)
Stir fried chicken in red curry paste, Thai herbs, Thai aubergines and fresh peppercorns.
- 24 **GAI PAD KING ไก่ผัดขิง** £11.50
(Chicken with ginger)
Stir fried chicken and ginger with fung gu mushrooms and onion.
- 25 **GAI PAD MET MAMUANG ไก่ผัดเม็ดมะม่วง** £11.50
(Chicken with cashew nuts)
Stir fried chicken with cashew nuts, dried chili and onion.
- 26 **GAI PAD KAPAOW ไก่ผัดกระเพรา **** £12.00
(Chicken with basil)
Stir fried finely minced chicken with Thai basil, oyster sauce and fresh chili.
- 27 **GAI PRIEW WAN ไก่เปรี้ยวหวาน** £11.50
(Sweet and sour chicken)
Stir fried chicken with cucumber, tomatoes, onion and pineapple in a sweet and sour sauce.
- 271 **GAI PRIK PAO ไก่พริกเผา *** £12.00
(Sweet chili chicken)
Stir fried chicken cooked with sweet chili paste, cashew nuts, onion and Thai herbs.
- 272 **GAI YANG เชียงใหม่ไก่ย่าง** £15.00
(Grilled barbecue chicken)
½ a chicken marinated with garlic and herbs, barbecue grilled and served with hot chili sauce.

PORK

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| 28 | MU PAD PHET หมูผัดเผ็ด *
(Pork with Thai curry paste)
Stir fried pork with curry paste, Thai herbs, fresh peppercorns and Thai aubergines. | £12.00 |
| 29 | MU PRIEW WAN หมูเปรี้ยวหวาน
(Sweet and sour pork)
Stir fried pork with cucumber, tomatoes, onion and pineapple, in sweet and sour sauce. | £12.00 |
| 30 | MU GRATIEM PRIK THAI หมูกระเทียมพริกไทย
(Pork with garlic and pepper)
Stir fried pork with garlic, pepper and coriander. | £12.00 |
| 31 | MU PAD KING หมูผัดขิง
(Pork with ginger)
Stir fried pork and ginger with fung gu mushrooms and onion. | £12.00 |
| 32 | MU PAD PRIK KING หมูผัดพริกขิง **
(Pork with curry paste and long beans)
Pork cooked in red curry paste and coconut milk with long beans, Thai herbs and chili. | £12.50 |
| 321 | MU PAD KAPAOW หมูผัดกระเพรา **
(Pork with basil)
Stir fried finely minced pork with Thai basil, oyster sauce and fresh chili. | £12.50 |

BEEF

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| 33 | NEUA PAD NAMMAN HOI เนื้อผัดน้ำมันหอย
(Beef with oyster sauce)
Stir fried beef in oyster sauce with mushrooms, spring onions and pepper. | £12.50 |
| 34 | NEUA KRA TA เนื้อกระทะ
(Sizzling beef)
Sliced chargrilled steak on a sizzling hot plate with mushrooms and a special Thai sauce. | £13.00 |
| 35 | NEUA PAD KING เนื้อผัดขิง
(Beef with ginger)
Stir fried beef with ginger, fung gu mushrooms and soya beans. | £12.50 |
| 36 | NEUA PAD KAPAOW เนื้อผัดกระเพรา **
(Beef with basil)
Stir fried finely minced beef with Thai basil and fresh chili. | £13.00 |
| 37 | NEUA GRATIEM PRIK THAI เนื้อกระเทียมพริกไทย
(Beef with garlic and pepper)
Stir fried beef in a pepper, garlic and coriander. | £12.50 |
| 371 | NEUA PAD PHET เนื้อผัดเผ็ด *
(Beef with Thai curry paste)
Stir fried beef in red curry paste, Thai herbs, Thai aubergines and fresh peppercorn sauce. | £13.00 |
| 372 | NEUA PAD BROCCOLI เนื้อผัดบล็อกโคลี
(Beef with broccoli)
Stir fried beef with broccoli in oyster sauce. | £12.50 |

PRAWNS & SEAFOOD

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| 38 | KUNG KRA TA กุ้งกระทะ
(Sizzling prawns)
King prawns cooked in sesame oil and served on a sizzling hot plate with mushrooms. | £13.00 |
| 39 | KUNG PAD PRIK PAO กุ้งผัดพริกเผา *
(Sweet chili prawns)
Prawns cooked with sweet chili paste, spring onions and cashew nuts. | £13.50 |
| 40 | KUNG GRATIEM PRIK THAI กุ้งกระเทียมพริกไทย
(Prawns with garlic and pepper)
Prawns cooked with garlic pepper and coriander. | £13.00 |
| 41 | KUNG PAD PHET กุ้งผัดเผ็ด *
(Prawns with Thai curry paste)
King prawns stir fried with red curry paste, Thai herbs, Thai aubergines and peppercorns. | £14.00 |
| 411 | KUNG PAD/PLAA MEUK KAPAOW กุ้ง-ปลาหมึก / ผัดกระเพรา **
(Prawns or Squid with basil)
An option of stir fried king prawns or squid with Thai basil and fresh chili. | £13.50 |
| 42 | PAD PHET TALEH ผัดเผ็ดทะเล **
(Mixed seafood with chili sauce)
Stir fried mixed seafood with Thai herbs, lime leaves, lemongrass and sweet chili paste. | £14.00 |
| 43 | PLAA MEUK GRATIEM PRIK THAI ปลาหมึกกระเทียมพริกไทย
(Squid with garlic and pepper)
Stir fried squid in a garlic, pepper and coriander paste. | £13.00 |

FISH

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| 44 | PLAA NUENG GIEM BUEY ปลานึ่งเค็มบัว
(Steamed fish)
Steamed sea bass with sliced ginger, preserved plums, spring onions and fresh chillies. | £21.00 |
| 45 | PLAA LAD PRIK ปลาราดพริก *
(Crispy sea bass with sweet chili sauce)
Crispy fried sea bass, deep fried and covered with a rich sauce, Thai herbs and fresh chillies. | £21.00 |
| 46 | PLAA PRIEW WAN ปลาเปรี้ยวหวาน
(Sweet and sour crispy sea bass)
Crispy fried sea bass in sweet and sour sauce with mixed vegetables. | £21.00 |
| 47 | PLAA CHOE CHEE ปลาฉู่ฉี่ *
(Crispy sea bass with curry sauce)
Crispy fried sea bass and covered in rich red curry sauce, lime leaves with fresh chillies. | £21.00 |
| 471 | PLAA NUENG MANOW ปลานึ่งมะนาว **
(Steamed sea bass)
Steamed sea bass flavoured with lemongrass, fresh lime juice and chillies. | £21.00 |
| 472 | PLAA YANG BAITONG ปลาย่างใบตอง
(Grilled sea bass)
Grilled sea bass wrapped in banana leaves seasoned with lemon, chili, garlic and soya sauce | £21.50 |

CURRIES

Chicken £12.50 | Beef £13.50 | Prawn £14.00 | Vegetable £12.50

- 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 แกงพะเนียง ****
A rich red curry paste with kaffir lime leaves and coconut milk.
- 501 **GAENG TALAY แกงทะเล **** £14.00
Mixed seafood curry. Prawns, squid and mussels in red or green curry with Thai aubergines, bamboo shoots and fresh chilies.
- 505 **MASSAMAN BEEF CURRY แกงมัสมั่น *** £14.00
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 *** £14.00
(Roast duck curry)
Roast duck curry cooked with tomatoes, pineapple, lime leaves, fresh chilies & coconut milk.
- 52 **NEUA KWANG PAD PHET เนื้อกวางผัดเผ็ด *** £14.00
(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 **** £14.00
(Venison with jungle curry)
Jungle curry (contains a number of Thai herbs) with wild venison and vegetables.
- 531 **PED PRIK PAO เป็ดพริกเผา *** £14.00
(Sweet chili duck)
Stir fried duck cooked with sweet chili, cashew nuts, onion and Thai herb.
- 532 **PED PRIEW WAN เป็ดเปรี้ยวหวาน** £14.00
(Sweet and sour duck)
Stir fried duck with cucumber, tomatoes, onion and pineapple in a sweet and sour sauce.
- 533 **PED LAD PRIK เป็ดราดพริก **** £14.00
(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 Stir fried seasonal mixed vegetables in oyster sauce.	£10.50
55	PHAT BROCCOLI ผัดบร็อกโคลี่ Stir fried broccoli with oyster sauce.	£10.50
56	PAK KRUA CHIANG MAI ผักครัวเชียงใหม่ Chiang Mai Kitchen vegetables served with peanut sauce.	£10.50
57	PAK TOUR NGORK ผัดถั่วงอก Fresh bean sprouts fried in oyster sauce with baby corns and spring onions.	£10.50
571	PAK CHOI ผัดผักกวางตุ้ง * Chinese cabbage with basil and fresh chilies.	£11.50

NOODLES

58	PAD THAI ผัดไทย Traditional Thai dish of fried noodles with chicken, king prawns, bean sprouts, crushed peanuts and egg.	£12.50
59	PAD THAI JAY ผัดไทยเจ Traditional Thai dish of fried noodles with carrots, bean sprouts and crushed peanuts (with or without egg).	£12.50
60	MEE KROB หมี่กรอบ Crispy fried vermicelli served with a special sauce, with prawns garnished with spring onions and bean sprouts.	£12.00
601	KUEYTIOW PLAW ก๋วยเตี๋ยวเปล่า Fried egg ramen noodles with light soy sauce.	£6.50
602	PAD SEE-EW ผัดซีอิ้ว Stir fired ho fun noodles with chicken/beef/pork, egg, vegetables and soya sauce.	£12.50

RICE

61	CHIANG MAI KITCHEN FRIED RICE ข้าวผัดครัวเชียงใหม่ Fried rice with king prawns, chicken, beef, pineapple, spring onions and raisins served in a pineapple.	£13.50
62	KHOA PAD KHAY ข้าวผัดไข่ (Egg fried rice)	£5.50
63	KHOA PAD PAK ข้าวผัดผัก (Egg fried rice with vegetables)	£6.00
64	KHOA SUAY ข้าวสวย (Jasmine rice)	£5.00
65	KHOA KRATI ข้าวกระทิ (Coconut rice)	£5.50
66	STICKY RICE ข้าวเหนียว	£5.50
67	BROWN RICE ข้าวกล้อง	£5.50

VEGETERIAN / VEGAN MENU

STARTERS

5	POPIA TOD ปอเปี๊ยะทอด (Vegetable spring roll) Crispy fried spring rolls stuffed with vermicelli and mixed vegetables with plum sauce.	V		£8.00
9	PAK CHUP ผักชุบ (Deep fried mixed vegetable) Mixed vegetables, dipped in batter, crispy fried and served with a sweet chili sauce.	V	VE	£8.50
10	TOFU TORD เต้าหู้ทอด (Deep fried bean curd) Crispy fried bean curd served with sweet chili sauce and crushed peanuts.	V	VE	£8.00
911	POPIA SOD ปอเปี๊ยะสด Thai fresh vegetarian rolls served with spicy dressing.	V	VE	£8.00
913	MIANG KAM เมี่ยงคำ Fresh Thai spinach leaves with dry coconut.	V	VE	£9.50
18	TOM YUM HET ต้มยำ ** A spicy clear mushroom soup seasoned with lemongrass, lime juice and a little chili.	V	VE	£8.00
19	TOM KA HET ต้มข่า A rich coconut mushroom soup seasoned with lemongrass, lime juice and a little chili.	V	VE	£8.00

SALADS

16	SALAD CHIANG MAI สลัดครัวเชียงใหม่ Raw mixed vegetables and sliced boiled egg with peanut sauce and cucumber relish.	V		£11.00
163	SUM TUM (PAPAYA SALAD) ส้มตำ ** Thailand's famous hot and spicy salad with shredded papaya, cherry tomatoes, Green beans, bird eye chilies.	V	VE	£12.50
164	YUM APPLE (APPLE SALAD) ยำแอปเปิ้ล ** Shredded green apple with peanuts and cashew nuts seasoned with chili and lime dressing.	V	VE	£12.50

CURRIES

76	GAENG KEO WAN แกงเขียวหวานผัก ** Green curry with vegetables and tofu flavoured with Thai aubergines, lime leaves, bamboo shoots and chilies.	V	VE	£12.50
77	GAENG PHET แกงเผ็ดผัก ** Red curry with vegetables and tofu served with Thai aubergines, bamboo shoots, lime leaves and fresh chilies.	V	VE	£12.50
771	GANENG PHET LYCHEE แกงเผ็ดลิ้นจี่ผัก * Red curry mixed with vegetables, lychees and pineapple.	V	VE	£12.50
954	KANG LUENG JAY แกงเหลืองผัก Vegetable yellow curry served on a sizzling plate.	V		£12.50

MAIN DISHES

54	PHAT PAK LUAM MIT ผัดผักรวมมิตร Stir fried seasonal vegetables in vegetarian/vegan stir fry sauce.	V VE	£10.50
55	PHAT BROCCOLI ผัดบร็อกโคลี่ Stir fried broccoli with vegetarian/vegan stir fry sauce.	V VE	£10.50
56	PAK KRUA CHIANG MAI ผักครัวเชียงใหม่ Chiang Mai Kitchen vegetables served with peanut sauce.	V	£10.50
57	PAK TOUR NGORK ผัดถั่วงอก Bean sprouts in vegetarian/vegan stir fry sauce with baby corns and spring onions.	V VE	£10.50
571	PAK CHOI ผัดผักกวางตุ้ง * Chinese broccoli with basil and fresh chillies.	V VE	£11.50
72	PHAT PAK MET MAMUANG ผัดผักเม็ดมะม่วง Stir fried vegetables with cashew nuts, dried chili and onion with vegetarian/vegan stir fry sauce.	V VE	£11.50
73	PAK PRIEW WAN ผักเปรี้ยวหวาน Stir fried vegetables with cucumber, tomatoes, onion and pineapple in a sweet and sour sauce.	V VE	£10.50
74	PAD PHED PAK ผัดเผ็ดผัก * Stir fried vegetables with curry paste, Thai herbs, fresh green peppercorns, lime leaves and Thai aubergines.	V VE	£11.50
75	PAK PAD KING ผัดผักขิง Stir fried vegetables with ginger, fung gu mushrooms and onion in a vegetarian/vegan stir fry sauce.	V VE	£11.50
81	THAI OMELETTE ไข่เจียว	V	£10.50
82	PAK KUT KHAO ผัดผักกาดขาว Chinese leaf with yellow soya beans and garlic.	V	£10.50
956	PAD PAK BOONG ผัดผักบุ้ง Stir-fried morning glory with garlic and vegetarian/vegan stir fry sauce.	V VE	£11.50
952	MAKUA YAD SAI มะเขือยัดไส้ Thai style stuffed aubergine with vegetables.	V VE	£12.50

RICE & NOODLES

59	KUEYTIOW PAD THAI JAY ผัดไทยเจ Traditional Thai dish of fried noodles with carrots, bean sprouts and crushed peanuts (with or without egg).	V VE	£12.50
78	MEE GROB หมี่กรอบ Crispy fried vermicelli in a sweet chili sauce.	V VE	£12.50
79	PAD WOONSEN ผัดวุ้นเส้น Beanthread glass noodles fried with vegetables (with or without egg).	V VE	£12.50
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	£13.50
602	PAD SEE-EW NOODLES ผัดซีอิ๊ว Stir fried ho fun noodles with vegetables and soy sauce (with or without egg).	V VE	£12.50



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