



KHAO CHAE MENU

Khao Chae | ข้าวแช่

Khao Chae, literally “soaked rice” is cooked rice served in cool jasmine infused water, usually with some ice. The rice is typically served with an assortment of side dishes as follows

Kapi Balls | ลูกกะปิทอด

Deep-Fried Bite-Sized Balls of Shrimp Paste

Stuffed Shallots | หอมแดงยัดไส้

Deep-Fried Shallots Stuffed with Caramelized Fish

Stuffed Banana Chili | พริกหยวกยัดไส้

Banana Chili Stuffed with Minced Pork and Shrimp Wrapped in Fluffy Egg

Sweet Sliced Turnip | ผัดไช้ใบหวาน

Pickled Turnip Stir-Fried with Palm Sugar

Shredded Pork or Beef | หมูฝอย หรือ เนื้อฝอย

Shredded Caramelized Pork or Shredded Caramelized Beef

Yum Mamuang Goong Sicab | ยำมะม่วงกุ้งเสียบ

Green Mango Salad with Crispy Shrimp

Assorted Vegetables | ผักเครื่องเคียง

Rhizome Root, Green Mango, Spring Onion, Cucumber