

CHON

THAI RESTAURANT

**All dishes are cooked to authentic Thai tastes, please advise if you would like our chef to adjust the spice.*

STARTER

YUM SOM O GOONG mildly spiced pomelo salad with prawns, crispy shallot garlic, chili & water chestnuts • 450

POO NIM THORD crispy fried soft-shell crab on spicy & sour green mango salad topped with cashew nuts & peanuts • 440

SALAD PED THORD slow cooked & seared crispy duck on spicy salad with Thai herbs & tamarind sauce • 490

YUM TAKRAI PLA KRAPHONG THORD 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 TAO HOO soft rice paper rolls with vegetables & tofu served with sweet green chili sauce • 300 (v)

POR DIA THORD crispy spring rolls with prawns & vegetables served with plum sauce • 350

SA TAY GAI MOO grilled chicken or pork skewers served with peanut sauce & pickled cucumber • 350

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

YUM KANA TUNA spicy raw tuna & kale with chili, garlic & mint leaves • 580

SOUP

TOM YUM GOONG spicy lemongrass soup with river prawns, straw mushrooms chili oil, galangal & shallots • 450

TOM KHA SA-PHOK GAI coconut milk soup with chicken thigh, straw mushrooms, lemongrass, galangal & shallots • 340

**GRILLS, WOK-FRIED & CURRIES dishes are served with your choice of jasmine rice or brown rice on side.*

GRILL

GAI YANG char-grilled chicken, ginger, garlic lemongrass, crispy shallot, chili spring onion & tamarind sauce • 530

SEE KLONG MOO TOON braised pork ribs with longan honey & fresh lime • 520

NUA ANGUS YANG JIM JAEW char-grilled sliced black Angus beef sirloin served with spicy & tamarind sauce • 850

NUA SAN SEE KLONG TOON eight hours slow-cooked Australian beef short rib served with grilled pineapple & tamarind sauce • 980

WOK-FRIED

PHAD THAI GOONG wok-fried rice noodle 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 TARAD wok-fried local vegetables, garlic, chili & 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

PHAD PHONG KAREE TALAY wok-fried yellow curry with king prawn, squid & egg • 580

NUA PHAD NAHM MUN HOI wok-fried black Australian beef tenderloin with straw mushroom, garlic oyster sauce & crispy garlic • 650

HOI SHELL PHAD CHA wok-fried Hokkaido scallops with chili, green peppercorn, kaffir lime leaves & soy sauce • 800

CURRY

GAENG CHAPLOO POO spicy yellow curry with blue swimmer crab, betel leaves & turmeric • 620

GAENG MASSAMUN NUA massamun curry of slow-cooked Wagyu beef cheek, peanuts & potato • 780

GAENG KIEW WHAN SA-POKE GAI green curry with chicken thigh, pea eggplants, sweet basil & coconut milk • 490

GAENG PHED PED YANG mildly spiced red curry with roast duck, water chestnuts, lychees, grapes & sweet basil • 540

GAENG PHA PLA KRAPHONG spicy & light red curry with sea bass & Thai jungle herbs • 540

KHAO SOI GAI northern Thai style yellow curry egg noodle with chicken, chili paste, onion, spring onion pickled cabbage & lime topped with crispy noodle • 390

GAENG LUANG PHAK RUAM cumin powder, coconut milk, mixed vegetable palm sugar, mushroom soy sauce & betel leaves • 400

DECO

BAR & BISTRO

STARTER

SIAM CHOPPED SALAD eighteen ingredients & truffle vinaigrette • 400

QUINOA & WARM ROAST VEGETABLES SALAD Jerusalem artichokes chickpeas, roast tomatoes & rosemary pesto • 400

CAESAR SALAD baby cos, chicken, parmesan, anchovies, bacon & poached egg • 420

ROCKET SALAD sautéed mushrooms, pine nuts, blue cheese & balsamic dressing • 450

CRAB MEAT SALAD raspberry & cherry shrub topped with Avruga caviar • 480

SOUP

CLASSIC TOMATO SOUP served with gruyère fingers • 400

PUMPKIN SOUP WITH SCALLOP served with mini baguette • 480

MAIN

FISH & CHIPS singha beer battered sea bass, tartar sauce, French fries & green salad • 490

YELLOW FIN TUNA NIÇOISE SALAD seared tuna, potatoes, egg, French beans, asparagus, cherry tomatoes & olives • 680

CRISPY DUCK SALAD sautéed yukon potatoes, wild mushrooms & mixed salad • 600

ROAST CHICKEN THIGH sautéed potatoes, zucchini capsicum, mushrooms carrots, broccoli, eggplant, green peppercorn & mustard sauce • 550

NORWEGIAN SALMON seared salmon, shimeji mushroom, cauliflower purée asparagus & lemon • 780

GINGER MISO PAN-SEARED SNOW FISH sautéed mushrooms, snow peas fennel, red radish & ginger-miso sauce • 800

AUSTRALIAN LAMB SHANK slow-cooked lamb shank, truffle mashed potatoes, baby carrots & lamb sauce • 850

ANGUS BEEF SHORT RIBS eight hours slow-cooked short ribs, risotto purée baby carrots & red wine sauce • 980

GRASS-FED BEEF TENDERLOIN char-grilled Australian beef tenderloin, red wine shallots, truffle roasted potatoes, asparagus & red wine sauce • 1,500

PASTA

RIGATONI TOMATO SAUCE olive oil, garlic basil, grilled vegetables • 420

BLACK ANGLEHAIR PRAWN Ebiko roe, poached egg, bacon, cherry tomatoes & garlic milk sauce • 490

SPAGHETTI BOLOGNESE braised Wagyu beef & parmesan • 550

PIZZA

MIXED GRILLED VEGETABLES mozzarella, parmesan & basil pesto • 400

SAN DANIEL PARMA HAM rocket leaves, mozzarella, parmesan & tomato sauce • 620

SEAFOOD onion, mozzarella & tomato sauce • 620

SANDWICH & BURGER

CLUB SIAM SANDWICH grilled chicken breast iceberg lettuce, tomatoes streaky bacon, egg mayonnaise, avocado, French fries & green salad • 450

DECO ANGUS CHEESE BURGER with tomatoes onions, gherkins, iceberg lettuce, gruyère, sesame brioche, French fries & onion rings • 690

CHON TASTING MENU

A delectable Thai tasting menu to give you an opportunity to sample **Chef Damri's** favorites & specialties

THB 1,650++ per person, minimum of 02 persons

THB 3,500++ per person with **wines pairing**, minimum of 02 persons

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

DESSERTS

CHON

TUB TIM GROB 250

Pomegranate jelly coated water chestnuts & slices of jackfruit served with coconut milk & shaved ice coconut water

BUA LOY 250

Warm taro, carrot & sweet potato dumplings served in coconut milk & palm sugar soup

GLOUY BOUD CHEE 250

Slow-cooked banana in a coconut milk broth

KAO NIEW MAMOANG 300

Fresh mango & sticky rice

I-TIM MA PRAOW RUAM MIT 300

Coconut ice-cream, coconut jelly & fresh coconut meat served with fresh young coconut water

FRESHLY CHURNED 90/scoop

ICE CREAM

Cafe Latte | Chocolate | Coconut
Thai Tea | Vanilla | Jasmine Rice

SORBET

Lime | Mango | Passion Fruit
Raspberry | Rosella

DECO BAR & BISTRO

LEMONGRASS

& LEMON JELLY MOUSSE 300
served with lemon honey sorbet
& Oreo crumbled

SIAM BREAD

& BUTTER PUDDING 300
served with pandanus sauce
& Thai tea ice-cream

PASSION FRUIT

PANNA COTTA 350
served with jasmine rice ice cream

MANGO CHEESECAKE 350

Mango macaron, fresh mango
& mango sorbet

APPLE TART 370

served with vanilla sauce
& vanilla ice cream

CHOCOLATE TART 400

served with chocolate ice cream
& mixed berry compote

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

EFFERVESCENT

Dry, lively & refreshing bubbly, your all-day aperitif

CHAMPAGNE	glass	bottle
*nv Moët & Chandon , Piccolo 200ml	1,350	
*nv Pierre Peter , Blanc de Blanc Grand Cru		5,700
*2006 Moët & Chandon , Grand Vintage		6,900
*nv Billecart-Salmon Brut		7,300
*nv Dom Pérignon, Moët & Chandon		18,500

ROSE CHAMPAGNE	glass	bottle
*nv Moët & Chandon "Rose" Brut		7,500
*nv Billecart-Salmon "Rose" Brut		12,500

SPARKLING WINE	glass	bottle
*nv Prosecco Brut, Zardetto	725	2,900
*nv Prosecco Gold, Bottega Brut, Veneto		3,500

SPARKLING ROSE	glass	bottle
*nv Bottega Rose Brut, Vino Dei Poeti Veneto	600	2,100

WINES BY GLASS

WHITE WINES

	glass	bottle
*2015 Chardonnay, Altos Del Plata Terrazas, Mendoza, Argentina <i>Intensely tropical fruity with citric & spicy notes, refreshing acidity</i>	600	2,400
*2015 Pinot Gris, Wairau River Marlborough, New Zealand <i>Elegant pinot gris with stone fruits flavour & mineral tones on the tail</i>	620	2,450
*2015 Chardonnay, Koonunga Hill Penfolds , Australia <i>Medium-bodied, lively chardonnay with melon, peach & lemon flavour</i>	630	2,500
*2016 Sauvignon Blanc Cellar Selection Sileni Estates , Marlborough, New Zealand <i>Nice & light, zesty, full nose aroma, big flavours, beautiful length</i>	680	2,700
*2013 Grenache Blanc-Viognier Flying Solo, Domaine Gayda , Languedoc-Roussillon <i>Light to medium-bodied, aromatic, fresh, crisp, citrusy & delicate texture</i>	720	2,950

RED WINES

	glass	bottle
*2014 Cabernet Sauvignon, Altos Del Plata Terrazas, Mendoza, Argentina <i>Medium-bodied with dark fruit flavour, slight tannin & spice finish</i>	600	2,400
*2015 Shiraz-Cabernet, Koonunga Hill Penfolds , Australia <i>Full-bodied blend with ripe dark berries & spice, subtle toasty oak on tail</i>	630	2,500
*2012 Cabernet Sauvignon, Heritage Barossa Valley, Australia <i>Medium-bodied with ripe red berries flavour, nice & soft tannin</i>	650	2,600
*2010 Malbec, Kilka, Bodegas Salentein Uco Valley, Mendoza, Argentina <i>Bold & structured red, smooth, fruity with a touch of cinnamon</i>	750	3,000
*2010 Château Recogne Bordeaux Supérieur, France <i>Medium-full bodied, deep ruby color with aromas of berry fruit balanced with elegant tannins and notes of roasted coffee</i>	780	3,100

PERFECTLY PINK

*2015 Domaine Ott, Château De Selle Côtes De Provence, France <i>Dry & lively rosé wine with delicate fresh berries notes & crisp acidity perfect for a hot summer day</i>	625	2,500
2011 Merlot-Syrah-Gewürztraminer Ménage à Trois , Napa Valley, California, USA <i>Rich, fruity & smooth with lively spice</i>	2,700	

SWEETS

2015 Tokaji "Oremus", Aszi 3 Puttonyos, Hungary <i>Lush & balance with sweet citrus palate & clean acid</i>	3,900	
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"Never trust the man who does not drink wine" James Crumley	"A meal without wine is called breakfast" Nathan Lee
"Men are like wine - some turn to vinegar, but the best improve with age" Pope John XXIII	"Never had a problem that a bottle of wine.. could not fix" NMC
"Drink a few glasses of wine and become a Genius..." Albert Wine-Stien	"Dracula... does not drink wine" Count Dracula

SIMPLY ELEGANT

<i>*Elegant & delicate dry whites with loads of zesty fruits & fairly soft mineral finish</i>	
2013 Sancerre, Domaine Hubert Brochard Loire, France	4,700
2015 Sauvignon Blanc, Cloudy Bay Marlborough, New Zealand	5,900

DRY, ZESTY & MINERALLY

<i>*Dry whites with strong intensity & mineral tones</i>	
2011 Anthilia, Sicilia IGT, Donnafugata Sicilia, Italy	3,150
2012 Riesling Volratz 1573, Schloss Vollrads Rheingau, Germany	3,300
2004 Pinot Gris, Clos Windsbuhl Domaine Zind-Humbrecht , Alsace, France	4,900

LAYERED & TEXTURED

<i>*Medium to full-bodied, loads of complexity & texture</i>	
2011 Chardonnay, Terrazas Reserva Mendoza, Argentina	3,900
2013 Mâcon-Vergisson , Vin de Bourgogne Burdundy, France	4,900
2012 Chardonnay, Cloudy Bay Marlborough, New Zealand	5,900

REDS

LUXURIOUS ELEGANCE

<i>*Medium-bodied, smooth & lovely texture</i>	
2013 Shiraz, Fairview , Paarl Coastal, South Africa	2,800
2013 Shiraz Woodcutters, Torbreck Barossa Valley, Australia	3,300
2013 Barbera d'Alba, Marchesi di Barolo "Peiragal" Piedmont, Italy	3,300
2013 Shiraz, Two Hands "Angels" Barossa Valley, Australia	3,500
2011 Marsannay, Les Ouzeloy, Domaine Joseph Roty Côte de Nuits, Burgundy, France	6,900

SUPER TUSCAN BROTHERS

<i>*Medium to full-bodied with firm texture & balance acidity</i>	
2013 Tenuta Dell'ornellaio, Le Volte Tuscany, Italy	2,600
2012 Chianti Classico DOCG, Castello Di Bossi Tuscany, Italy	2,700
2010 Le Serre Nuove Dell'ornellaia, Ornellaia Bolgheri DOC, Tuscany, Italy	4,700
2010 Sassoaloro , Jacopo Biondi Santi, Toscana IGT Tuscany, Italy	4,900

KING OF REDS

<i>*Elegant yet muscular, intense, fragrant, savoury & exotic</i>	
2012 Langhe Nebbiolo, Massolino Serralunga d'Alba, Piedmont, Italy	3,500
2008 Nebbiolo di Barbaresco "Bric Turot", Prunotto Piedmont, Italy	7,900

WHITES

FRESHLY CRISP

<i>*Light & fresh style with citrus & tropical fruits flavour & crisp acidity on the tail</i>	
2011 Sauvignon Blanc, Errazuriz Estate Aconcagua Valley, Chile	2,650
2013 Sauvignon Blanc, Fermoy Estate Margaret River, Australia	2,700
2011 Sauvignon Blanc, Indo, Anakena San Antonio Valley, Chile	2,900
2009 Sauvignon Blanc, Fairview Paarl, Coastal, South Africa	3,000
2015 Sauvignon, Venica , Ronco del Cerò Collio DOC, Friuli-Venezia Giulia, Italy	3,100
2013 Gavi, Cortese di Gavi DOCG Marchesi di Barolo , Piedmont, Italy	3,400

SMOOTH & EASY DRINKING

<i>*Medium-bodied, non complicated style with freshness & delicate acidity on the tail</i>	
2007 Chardonnay, Peter Lehman Barossa Art Series, South Australia	3,000
2011 Semillon, Woodcutters Torbreck Barossa Valley, Australia	3,300

THE FRAGRANT

<i>*Lighter in body & tannins, generous in flavours</i>	
2015 Pinot Noir, Domaine De Mus IGP Pays d'OC, Languedoc-Roussillon, France	3,150
2014 Pinot Noir, Sileni The Plateau Hawke's Bay, Marlborough, New Zealand	3,500
2013 Pinot Noir, Fromm , La Strada Marlborough, New Zealand	3,600
2014 Bannockburn Pinot Noir, Felton Road Central Otago, New Zealand	4,900

OPULENCE & STRUCTURED

<i>*Medium to full-bodied with loads of complexities & texture</i>	
2012 Cabernet Sauvignon, Terrazas Reserva Mendoza, Argentina	3,900
2012 Bad Boy "Black Sheep" , Jean-Luc Thunevin Bordeaux, France	4,700
2011 Cabernet Sauvignon, Ridge , Monte Bello- Vineyard, Santa Cruz Mountains, USA	4,900
2012 Malbec, Kaiken Ultra Mendoza, Argentina	4,900
2011 La Chapelle de Calon , Saint-Estephe Bordeaux, France	5,300
2007 Haut Médoc AOC, Château La Lagune Grand Cru Classé, Bordeaux, France	9,800

THREE PEAS IN A POD

<i>*Southern Rhône style reds blend, medium to full-bodied with loads of ripe dark fruit flavour, spice, earthy & complex</i>	
2011 Grenache-Shiraz-Mataro, Torbreck "Cuvee Juveniles", Barossa Valley, Australia	3,300
2011 Côtes du Rhône Villages, Château Maucoil Rhône, France	3,700
2010 Châteauneuf du Pape, Château Maucoil Rhône, France	5,600

SMOOTH & EASY DRINKING

<i>*Easy drinking medium to full-bodied reds with ripe fruits-flavour & clean soft tannin</i>	
2010 Cabernet Sauvignon, Echeverria 'Founder- Selection', Maipo Valley, Chile	2,900
2014 Cabernet-Merlot, Cape Mentelle Margaret River, Australia	3,100

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