



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 various other restaurants.
- 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 chilli 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. £8.50
- 2 **SATAY** สัต๊ะ
(Thai barbeque)
Marinated strips of chicken and beef on bamboo skewers, charcoal grilled and served with spicy peanut sauce and pickled vegetables. £7.80
- 3 **KHANOM JEEP** ขนมจีบ
(Steamed dumpling)
Little rice pastry dumplings filled with water chestnuts, minced pork and spring onions steamed and served with a soya/garlic sauce. £7.80
- 4 **HOI SHELL NEON** หอยเชลล์หนึ่ง **
(Steamed queen scallops)
Steamed queen scallops served in the shell with a lemon, chili, garlic and soya sauce. £9.00
- 5 **POPIA TOD** ปอเปี๊ยะทอด
(Vegetable spring roll)
Crispy fried spring rolls stuffed with vermicelli and mixed vegetables served with plum sauce. £7.80
- 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. £8.50
- 7 **PEEK GAI YAD SAI** ปีกไก่ยัดไส้
(Stuffed chicken wing)
Boneless chicken wings steamed and then deep fried served with sweet chili sauce. £7.80
- 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. £7.80
- 10 **TOFU TORD** เต้าหู้ทอด
(Deep fried bean curd)
Crispy fried bean curd served with sweet chili sauce and crushed peanuts. £7.50
- 101 **TOD MUN PLAA** ทอดมันปลา *
(Thai fish cake)
Fried fish cake spiced with Thai curry and kaffir lime leaves served with sweet peanut sauce. £7.80
- 111 **CHIANG MAI KITCHEN MIXED STARTERS**
(Price per person / min. two people)
Satay, dumpling, spring rolls, deep fried king prawns and stuffed chicken wings. £9.00

SALADS

- 11 **LAAB GAI / LAAB NEUA** ลาบไก่ / ลาบเนื้อ ** £10.00
(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 ** £10.00
(Duck salad)
Grilled duck breast seasoned with Thai herbs, fresh mint, rocket, tomatoes, ground rice, chilli and lemon juice.
- 13 **PLAR KUNG** ปลากุ้ง * £10.50
(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** ยำเนื้อ ** £10.50
(Spicy beef salad)
Spicy beef seasoned with cucumber, tomatoes, chili and lime dressing.
- 15 **YUM PLAA MEUK** ยำปลาหมึก ** £10.50
(Squid salad)
Squid salad seasoned with fresh lime leaves, lemongrass and chili served on a bed of lettuce.
- 16 **SALAD CHIANG MAI** สลัดครัวเชียงใหม่ £9.00
Raw mixed vegetables (lettuce, cucumber, tomatoes, onion) with boiled egg slices, served with a sweet peanut sauce and cucumber relish.
- 161 **YUM TA-LAY** ยำทะเล * £10.50
(Mixed seafood salad)
Mixed seafood (squid, king prawn, mussel) seasoned with fresh lime leaves, lemongrass and chili.
- 162 **YUM WOON SEN** ยำวุ้นเส้น ** £10.50
(Glass noodle salad)
Clear noodles combined with minced chicken, prawns and spring onions in spicy dressing.
- 163 **SUM TUM** ส้มตำ ** £10.50
(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** ยำแอปเปิ้ล ** £9.50
(Apple salad)
Shredded green apple, cashew nuts and peanuts seasoned with chili and lime dressing.

