

COCKTAILS

Made In Bangkok	42
Refreshing cocktail based on White Rum with Mint, Cucumber and Lime.	
Khao San Margo	44
Cocktail based on Tequila and Galliano with Passionfruit, Ginger, Lemongrass and Lemon.	

BEVERAGES

Cola Cola / Cola Zero	14
Sprite / Sprite Zero	14
Jasmine Tea	14
Grape Juice	14
Mineral Water	11
Chang Soda Water	11

OUR REFRESHERS

Crabbies Ginger Beer 🍷	27
Refreshing alcoholic drink with seasoning of fresh Ginger and Citrus fruits.	
Kopparberg Gin and Passion Fruit	27
Alcoholic cocktail based on Gin with Citrus and Tropical seasoning of Passion Fruit and Orange.	

BEERS

Chang Bottle	28
Singha Bottle	28

WINES

Chenin Blanc, Douglas Green, South Africa	30/112
Gewurztraminer, Wachtenburg, Germany	33/114
Shiraz Cabernet Sauvignon, Coral Reef, Australia	34/128

Kazanisto Ouzo	17/30
Thai Whiskey "Hong Thong"	15/26
Whitley Neill Lemongrass and Ginger Gin	18/32
Tequila Rooster Rojo	18/36
Galliano	13/22
Rhum Negrita	14/24
Tonic water / Soda	8



TO START

The Som Tam of Chang Ba 🌶️🌿 42
Crispy Green Papaya Salad Crushed with Cherry Tomatoes, Green Beans, Peanuts, Garlic, Lemon, Palm Sugar, Fish Sauce and Chili. Served with Sticky Rice.

Yum Galam 🌿 37
A Refreshing Salad of White and Red Cabbage, Carrot, Cherry Tomatoes, Sprouts and Green Onions, in a Peanut-Based Dressing, Garlic, Palm Sugar, Lemon, Soy Sauce and Sesame Oil.

Laab Gai 🌶️🌿 44
Chopped Stir-Fried Chicken Salad in a Traditional Seasoning with Cilantro, Mint, Shallots, Cucumber, Lemon, Fish Sauce and Chilli, Served in an Iceberg Lettuce.

Pad Pak Kayo 🌿 44
Broccoli, Bok Choy, Green Onions, Asparagus and Garlic, Stir-Fried in Sweet Shiitake Sauce. Served with Sticky Rice.

Chang's Spring Roll 🌿 37
Handmade fried Spring Rolls filled with Noodles, Cabbage, Carrot, Green Onions, Champignon, Garlic and Ginger.

Peek Gai Tot 36/62
Deep-Fried Crispy Wings, Served with Sweet Chili Sauce.

Yum Nua 🌶️ 54
Fried Beef Strips served with Cucumbers, Cilantro, Mint, Green Onions, Shallots, Green Beans in a sauce based on Fish Sauce, Palm Sugar, Chili, Garlic and Lemon.

Sai Ua 🌿 54
Northern Thai beef sausages in seasoning of Red Curry, Chilli pepper, Garlic, Ginger, Cilantro, Kaffir Lime and Green Onions.

Yum Pla 🌿 48
Lightly Seared Diced Fish Fillets, Served with a Herb Salad of Cilantro, Mint, Shallots, Cucumbers and Green Onions in Lemon Sauce with Garlic, Fish Sauce, Palm Sugar and Roasted Rice powder.

Laab Pla 🌶️🌿 48
Chopped Stir-Fried Fish Salad in a Traditional Seasoning with Cilantro, Mint, Shallots, Cucumber, Fish Sauce and Chili, Served in an Iceberg Lettuce.

Yum Goong 🌶️🌿 52
Shrimps Stir-Fried with Light Soy Sauce and Turmeric, Served with a Green Bean Salad with Cherry Tomatoes, Mint, Shallots, Green Onions, Ginger, Garlic and Cilantro in a Fish Sauce, Palm Sugar, Chili and Lemon Dressing.

Yam Sum O 🌶️ 53
Chunks of Shrimps with Sweet Soy Sauce Served with Basil, Celery, Mint, Green Onion, Pomelo, Green Beans, Cherry Tomatoes, Peanuts, in Lemon Sauce with Palm Sugar, Garlic, Fish Sauce, Chili and Crispy Onion on Top.

Kotiyao Gai 40
Thai Chicken Soup with Spiced Patties, Rice Noodles, Sprouts, Bok Choy, Carrots, Crispy Garlic, Peanuts and Cilantro.

Tom Yum 🌶️🌿 78
Hot & Sour Soup with Shrimp and Diced Fish/ Chicken, Cherry Tomatoes, White Onion, Celery, Champignon Mushroom, Chili, Galangal, Mint, Kaffir Lime, Fish Sauce, Lemon, Green Onion and Cilantro. Served with Rice.

Tom Kha 63/66
Tofu / Chicken / Fish / Shrimp in Soup with Coconut Milk, Chicken Stock, Broccoli, Cherry Tomatoes, Green Onion, Champignon Mushroom, Kaffir lime, Galangal, Onion, Mint, Basil, Garlic, Ginger and Cilantro. Served with Rice.

Kotiyao NokNok 72
Beef Strips in Thai Chicken soup with Wheat Noodles, Champignon, Celery, Crispy Garlic and Black Pepper.



Possible as Gluten-Free version (Not Sterile)



Possible as Vegan version

MAIN COURSE

Pad Thai 65/74/82
Tofu / Chicken / Beef / Shrimp Stir-fried with Rice Noodles, Carrots, Egg, Green Onions, Sprouts, Garlic, Ginger, Fish Sauce and Coriander.

Pad See Ew 🌿 67/74/76/82
Tofu / Chicken / Beef / Fish / Shrimp Stir-Fried with Wide Rice Noodles, Broccoli, Egg, Green Onion, Bok Choy, Basil, Garlic and Ginger.

Pad Kotiyao 🌿 65/74/82
Tofu / Chicken / Beef / Shrimp Stir-Fried with Wide Wheat Noodles in a Sweet Sauce with Egg, Green Onion, Bok Choy and Sprouts.

Kotiyao Pad Pla 🌶️ 76
Diced Fish Stir-Fried with Wide Wheat Noodles, Yellow Curry, Coconut Milk, Broccoli, Onions, Champignon, Basil, Mint, Coriander, Kaffir Lime and Galangal.

Kotiyao Pad Gang 🌶️🌿 82
Shrimp with Wide Wheat Noodles, Red Curry, Coconut Milk, Broccoli, Onions, Champignon, Basil, Mint, Coriander, Kaffir Lime and Galangal.

Gang Leang 🌶️🌿 71/76/82
Tofu / Chicken / Fish / Shrimp in a Yellow Curry Stew, Coconut Milk, Papaya, Sweet Potato, White and Green Onion, Broccoli, Chard, Cashew, Basil, Garlic, Lemon and Ginger.

Gang Massaman 🌿 71/76
Tofu / Chicken / Beef in Massaman Stew, Coconut Milk, Cinnamon, Cardamom, Potatoes, Onions Chard, Peanuts, Kaffir lime, Lemon Grass, Galangal, Ginger and Garlic.

Gang Kiew wan 🌶️🌿 71/76
Tofu / Chicken / Fish in a Green Curry Stew, Coconut Milk, Eggplant, Broccoli, Chard, Lemon Grass, Kaffir lime, Ginger, Chili, Onions, Basil and Garlic.

Gang Gati Had 🌶️🌿 71/76/82
Tofu / Chicken / Beef / fish / Shrimp in a Red Curry Stew, Coconut Milk, Chili, Champignon Mushroom, Chard, Onions, Lemon Grass, Kaffir lime, Galangal, Basil, Ginger and Garlic.

Pad Pak 🌿 66/74/82
Tofu / Chicken / Beef / Shrimps Stir-Fried with Carrots, Bell Peppers, Broccoli, Onions, Bok Choy, Garlic, Champignon, Cashews in a Sweet Sauce.

Pla Pad Pak 76
Diced fried Fish Stir-Fried with Carrots, Bell Peppers, Broccoli, Onions, Bok Choy, Garlic, Champignon, Cherry tomato, Cashews in a Sweet Sauce.

Pad Kapao 🌶️🌿 66/72/82
Chicken / Beef / Redefine Meat / Shrimps Stir-Fried with a Shiitake Sauce, Soy Sauce, Chili, Garlic, Onions, Green Beans and Basil Served on Rice with a Soft Sunny Side up Egg.

Kao Pad (Fried Rice) 64/72/76/82
Tofu / Chicken / Beef / Fish / Shrimps Stir Fried Rice, with Shiitake Sauce, Dark Soy, Egg, Carrots, Onions and Cilantro.

Pla Nan See Ew 129
Whole fish Steamed with Chicken Stock, Soy Sauce, Fish Sauce, Garlic, Celery, Lemon and Cilantro. Served with Spicy Peanut Dip and Rice.

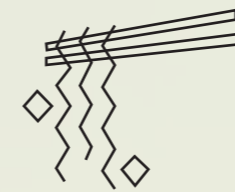
Pla Tot 124
Fried Whole Fish with Crispy Shallots. Served with Spicy Dip and Rice.

Pad Thai 45
Tofu / Chicken Stir-fried with Rice Noodles and Egg.

Gai Tot 45
Deep-Fried Crispy Chicken Strips, Served with Sweet Chili Sauce and rice.

Pad Kotiyao 45
Tofu / Chicken Stir-fried with White Wheat Noodles and Egg.

Kao Pad (Fried Rice) 45
Tofu / Chicken Stir-fried with Rice and Egg.



Served with Rice

