

KHAO SOI

Con FUSION

BY SKUGGA



NORTHERN THAI TWIST
"北泰式风味"

泰北咖喱面

KHAO SOI ConFUSION BY SKUGGA

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"北泰式风味"



CHEF ALEXANDRE DEMARD

" Khao Soi conFusion is a tribute to Northern Thailand's most famous dish. Chef Alex has taken its beautiful rich flavours and fused it with some of the worlds most famous dishes. The Northern twist is presented with delicate attention to detail. The final result is a treat for the senses. "

" 咖喱面混搭 是对泰国北部最著名菜肴的致敬。主厨 Alex 将其丰富美味与世界上一些最著名的菜肴融合在一起。这道泰式北部风味以细腻的细节呈现。最终结果是一场感官的盛宴。

ONE PASSION

" If you care for yourself, you must care for what you eat "

Food is for me a combination of Creativity, Respect of the Products, Passion for Tastiness

"如果你关心自己，你就必须关心你所吃的食物。" 对我来说，食物是创造力、对食材的尊重以及对美味的热情的结合。

La Bel Otero
Intercontinental, Carlton Hotel
L'Oasis Restaurant Cannes,
France

L'Oasis Restaurant Cannes,
France Mandelieu, France

Restaurant Les Pecheurs
Juan Les Pins, France

Auberge de La Charme
Dijon, France

IRON X CHEF
Won 2017 Iron Chef Thailand



KHAO SOI
ConFUSION
BY SKUGGA

RECOMMEND 推荐

KHAO SOI *Con* FUSION BY SKUGGA

M6



" Thai kurobota pork ribs slowly baked for 18h with our bbq khao soi sauce."

" 泰国黑猪肋骨慢烤18小时，配上我们的BBQ泰北咖喱酱。"

Signature

M6 Rib Me Open
撩开肋骨

฿ 480

M7



" Australian grass feed beef cheek and our delicious rich Khao Soi sauce with your choice of spiciness (less spicy/spicy) "

" 澳洲草饲牛脸颊肉和我们美味浓郁的泰北咖喱酱，您可以选择辣度（不辣/辣）。"

M7 Cheeky Business
顽皮的生意

฿ 480

S1



" A refreshing and light dish inspired from greek salad. includes all the usual suspects, olive kalamata, onion, cherry tomato, Cos lettuce, cucumber, oregano, chiang mai feta goat cheese, rosemary "

" 这道清新轻盈的菜肴灵感来自希腊沙拉。包含所有经典配料：卡拉马塔橄榄、洋葱、樱桃番茄、生菜、黄瓜、牛至、清迈羊奶酪和迷迭香。"

S1 Sanatoria Salad
康复沙拉

฿ 220

A9



" Marinated organic chicken wings served with your choice of khao soi sauce (less spicy/spicy) "

" 腌制有机鸡翅，配有您选择的泰北咖喱酱（不辣/辣）"

A9 Wing It On
放手去做

฿ 180

Appetizer



A1 Fry Me To The Moon
把我炸到月球

฿ 190

" Traditional french croquetas,
deep fried with Khao Soi
sauce, cheese, mushrrom "

传统法式炸可丽饼，配泰北咖喱酱、
奶酪、蘑菇

A2 Finger Licking Good Khao Soi
好吃到舔手指的咖喱面

฿ 180

" Chicken wing
Khao Soi satay style "
" 泰式沙爹风味鸡翅面 "



A3 Pumping Iron Khao Soi
健身咖喱面

฿ 480

" Fresh mussels,
baked with a Khao Soi
bread crumb topping "

" 新鲜贻贝
烤制配有泰式面包屑 "



A4 Tuesday In Chiang Mai
星期二在清迈

฿ 180

" Mexican style taco filled with
minced Khao Soi chicken "

" 墨西哥风味塔可，
内含泰式鸡肉末 "



A5 Shanghai Alley 上海小巷 B 280

" Steamed turmeric bao bun, australian grass feed beef cheek, cabbage pickles and coriander "

" 蒸黄姜包子, 澳洲草饲牛脸颊肉, 腌白菜和香菜 "



A6 Khao Soi Chick Pea (Panisse) B 180
泰式鹰嘴豆面 (潘尼斯)

" Traditional south of france panisse, chickpeas flour cooked with olive oil then deep fried & served with khao soi mayonnaise "

" 传统法国南部炸小扁豆饼, 鹰嘴豆粉用橄榄油烹制, 然后油炸, 搭配泰北咖喱蛋黄酱 "



A7 Lollipop Khao Soi B 220
爆棒棒糖咖喱面

" Khao soi marinated organic chicken drumstick "

" 腌制的有机鸡腿咖喱面 "



A8 Puff Magic Dragon Khao Soi B 220
魔法龙咖喱面

" Deep fried samossa with organic chicken khao soi and cabbage pickles "

" 油炸萨摩萨, 配有有机鸡肉泰北咖喱和腌白菜 "



A9 Wing It On 放手去做 B 180

" Marinated organic chicken wings served with your choice of khao soi sauce (less spicy/spicy) "

" 腌制有机鸡翅, 配有您选择的泰北咖喱酱 (不辣/辣) "

Main Course



"An Italian classic with a Thai twist, these little pockets of handmade pasta are filled with organic minced Khao Soi chicken. with your choice of khao soi sauce (less spicy/spicy)"

"意大利经典配上泰国风味，这些手工制作的意大利面小口袋里填充了有机泰北咖喱鸡肉，配有您选择的泰北咖喱酱（不辣/辣）。"

M1 Mama Mias Khao Soi ฿ 320
意大利经典泰式面包饺，手工意面包裹泰式鸡肉末



M2 Heading Upstream 逆流而上 ฿ 380

"Norwegian seabass confit then grilled served with noodle with a delicious rich Khao Soi sauce with your choice of spiciness (less spicy/spicy)"

"意大利经典配上泰国风味，这些手工制作的意大利面小口袋里填充了有机泰北咖喱鸡肉，配有您选择的泰北咖喱酱（不辣/辣）。"



M3 Fisherman's Catch 渔夫的捕获 ฿ 280

"Andaman seabass filet confit then grilled served with noodle and our delicious rich Khao Soi sauce with your choice of spiciness (less spicy/spicy)"

"安达曼海鲈鱼片慢煮后再烤制，配上面条和我们美味浓郁的泰北咖喱酱，您可以选择辣度（不辣/辣）。"



M4 Duck Duck Goose 鸭鸭鹅 ฿ 380

"A french classic is the Duck confit. this time combined with Khao Soi pasta and sauces."

"经典法国菜肴鸭腿肉慢煮，这次与泰北咖喱面条和酱料结合。"



M5 Tonkatsu Kha So-i 泰北咖喱炸猪排 ฿ 280

"A twist on the traditional Japanese bread crumbed and deep fried chicken, Katsu style, but this time with our Japanese inspired Khao Soi curry sauce."

"对传统的日式面包屑炸鸡进行了一点改动，采用Katsu风格，但这次搭配的是我们受日本启发的咖喱酱 Khao Soi 风味。"



M6 Rib Me Open 撩开肋骨 B 480

" Thai kurobota pork ribs slowly baked for 18h with our bbq khao soi sauce.

" 泰国黑猪肋骨慢烤18小时，配上我们的BBQ泰北咖喱酱。"



M7 Cheeky Business 顽皮的生意 B 480

" Australian grass feed beef cheek and our delicious rich Khao Soi sauce with your choice of spiciness (less spicy/spicy) "

" 澳洲草饲牛脸颊肉和我们美味浓郁的泰北咖喱酱，您可以选择辣度（不辣/辣）。"



M8 Muay Thai Chop 泰拳猪排 B 480

" Thai kurobota pork chop from Chiang Mai hills, served with jasmine rice and with your choice of khao soi sauce (less spicy/spicy) "

" 来自清迈山丘的泰国黑猪猪排，配茉莉花米饭和您选择的泰北咖喱酱（不辣/辣）。"



M9 Chikin Kha So-i 泰北咖喱炸鸡 B 280

" A twist on the traditional Japanese bread crumbed and deep fried Chicken, Katsu style, but this time with our Japanese inspired Khao Soi curry sauce. "

" 来自清迈山丘的泰国黑猪猪排，配茉莉花米饭和您选择的泰北咖喱酱（不辣/辣）。"



M10 Khao Soi Pasta 泰式面条意面 B 220

" One of the favourites is the popular Italian spaghetti pasta filled with tender chicken and herbs topped with a delicious rich Khao Soi sauce with your choice of spiciness (less spicy/spicy) "

" 传统的日本面包屑炸鸡，这次结合了我们受日本启发的泰北咖喱酱。"



M11 What a Joke Khao Soi 真搞笑咖喱面 B 240

" Rice soup with crunchy chicken "boulette" served with condiment khao soi and crunchy noodle "

" 米汤配脆皮鸡肉丸，搭配泰北咖喱调料和脆面条。"



Salad, Wraps / Sandwich

S1 Sanatoria Salad 康复沙拉

฿ 220

"A refreshing and light dish inspired from greek salad. includes all the usual suspects, olive kalamata, onion, cherry tomato, cos lettuce, cucumber, oregano, chiang mai feta goat cheese, rosemary"

“这道清新轻盈的菜肴灵感来自希腊沙拉。包含所有经典配料：卡拉马塔橄榄、洋葱、樱桃番茄、生菜、黄瓜、牛至、清迈羊奶酪和迷迭香。”



S2 Julius Salad 凯撒沙拉

฿ 260

"Traditional chicken ceasar salad with a delicious khao soi flavoured caesar salad khao soi marinated and organic smoked chicken breast"

“传统鸡肉凯撒沙拉，配有美味的泰北咖喱风味凯撒沙拉，采用泰北咖喱腌制和有机熏鸡胸肉。”



S3 Veghead Salad 素食者沙拉 B 180

"Roasted oyster mushrooms / corn glazed khao soi and veggies pickles"

"烤牡蛎蘑菇/玉米蜜饯咖喱面和蔬菜腌菜"



S4 Khao Soi Barbbq Chicken Wrap B 280 泰式烤鸡卷饼

"Smoky BBQ chicken meets aromatic Khao Soi spices in a soft wrap with fresh veggies. A Thai street food twist, perfect for on-the-go."

"烟熏烧烤鸡肉与咖喱面香料结合, 包裹在柔软面饼中, 配上新鲜蔬菜。泰式街头美味, 方便随时享用。"



S5 Julius Rap 朱利斯卷 B 180

"Traditional ceasar wrap using our famous organic smocked Khao Soi chicken"

"传统凯撒卷, 使用我们著名的有机熏制泰北咖喱鸡肉。"



S6 Khao Soi Barbbq Sandwich B 280 泰式烧烤三明治

"BBQ khao soi checkn on our own sourdough bread."

"自制酸面包上的BBQ泰北咖喱鸡。"



S7 Wrap Me Up 包裹我 B 180

"Traditional Vietnamese served in wrap style with 2 variations: avocado and organic salad vegetables"

"传统越南菜以包裹形式呈现, 分为两种风味: 鳄梨和有机生菜"

FIZZY FARM 气泡农场



฿ 85 Lemon Soda
柠檬苏打水



฿ 85 Cascara Soda
咖啡樱桃苏打水



฿ 85 Cacao Husk Soda
可可壳苏打水



฿ 85 Mulberry Soda
桑葚苏打水



฿ 85 Strawberry Soda
草莓苏打水



฿ 85 Passionfruit Soda
百香果苏打水

Beer 啤酒

CHIANG MAI CRAFT BEER

Blossom (花香)	Weizen (小麦啤酒)	฿ 175
Ping River (平河)	Pilsner (皮尔森啤酒)	฿ 175
Red Truck (红卡车)	Red Ale (红艾尔)	฿ 175
Winter Night (冬夜)	Cacao Stout (可可世涛)	฿ 200

KWAI CRAFT BEER 啤酒

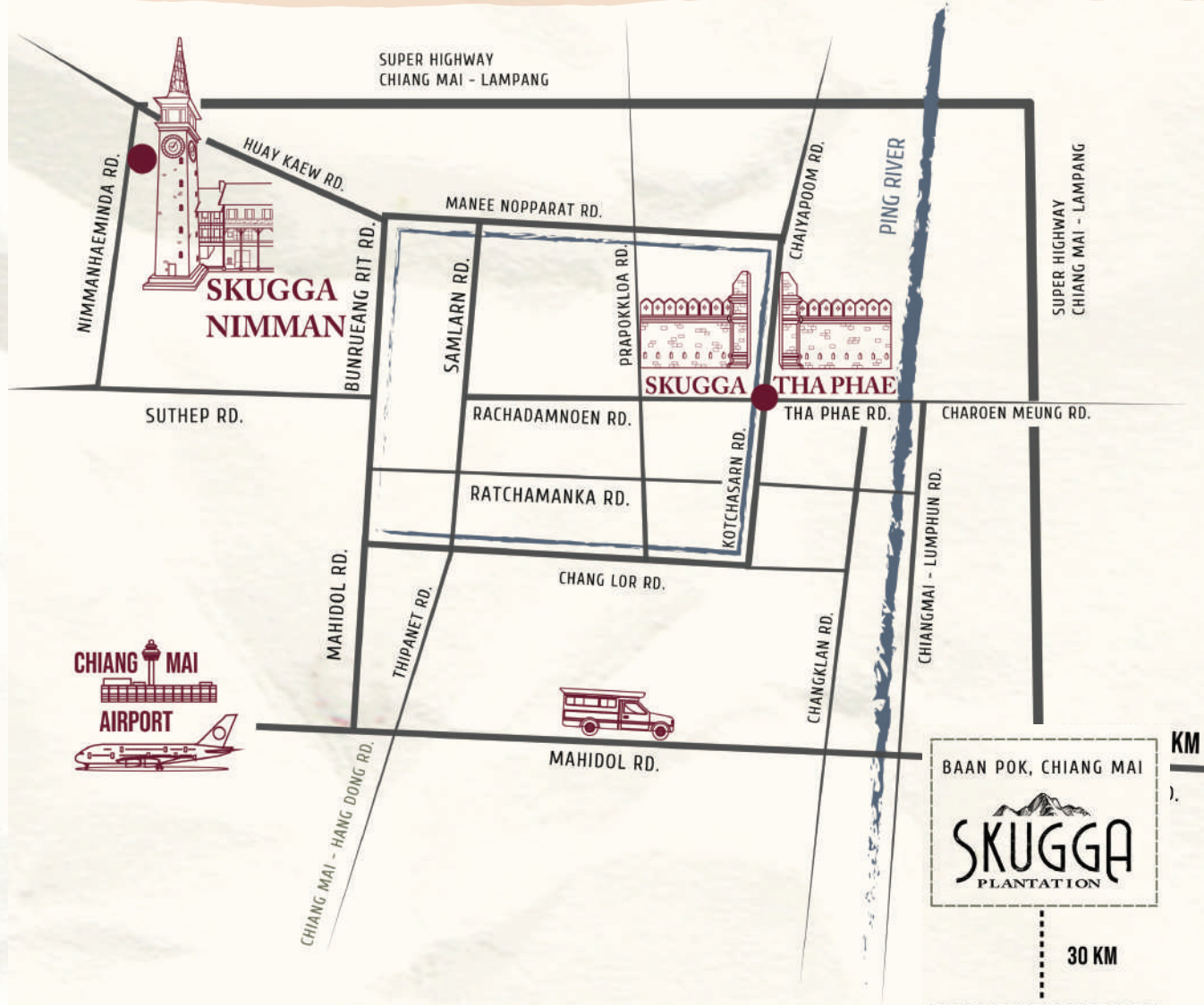
Kwai (湄公河)	Witbier (白啤)	฿ 180
	Pale Ale (淡艾尔)	฿ 180

LOCAL BEER 本地啤酒

Singha / Chang 狮牌啤酒 / 象牌啤酒	฿ 65
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Other drinks 其他饮料

Soft Drinks 软饮	฿ 50
Soda 苏打水	฿ 30
Water 水	฿ 30



BRANCHES

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SKUGGA NIMMAN One Nimman - A101, 1 Nimmanhaminda Rd, Suthep, Meung Chiang Mai, Chiang Mai 50200

SKUGGA THA PHAE 2 Kotchasarn Rd, Si Phum, Mueang Chiang Mai District, Chiang Mai 50100



30 KM





SKUGGA
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farm . vineyard . roastery

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