THAI CUISINE

THE HOUSE

by GINGER

THAI

Menu

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THE HOUSE by Ginger brings together authentic Thai flavours using traditional cooking techniques to create a cuisine true to our Thai heritage sometimes with our own little twist.

With intend to serve a variety of dishes that capture the true spirit of Thai cuisine, especially from the Northern part of Thailand, as well as iconic dishes, some almost forgotten. We use only the best and freshest ingredients and we do not use any flavour enhancers such as MSG in our cooking.

When possible, we cook with organic ingredients sourced from our own as well as other local farms around the Northern region of Thailand. By working closely with local farmers and artisan producers, we do our best to support our community in the pursuit of greater sustainability.

We hope you will enjoy our food.

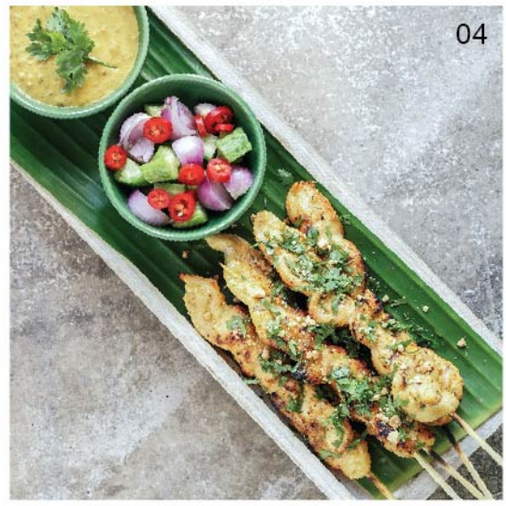
THE HOUSE

APPETIZERS
อาหารว่าง

01

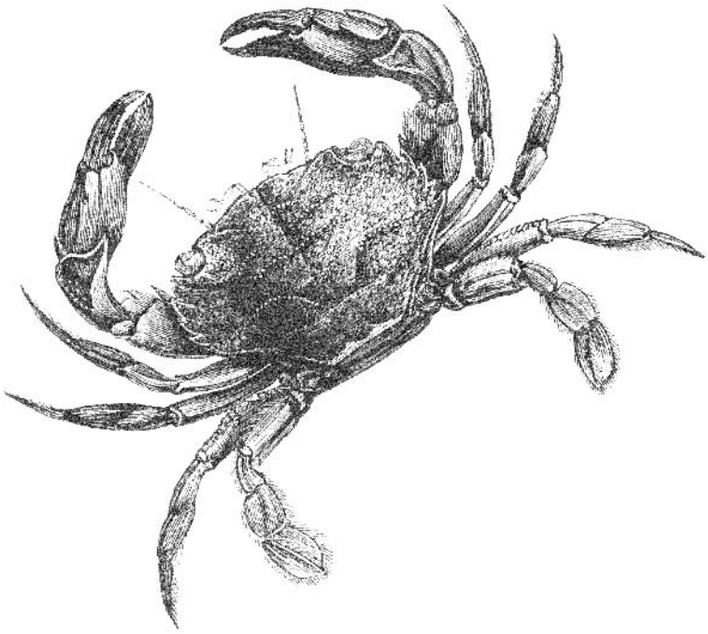
02

03


04

05

06



01) ทอดมันกุ้งและปู
Deep Fried Prawn and Crab Meat Cakes wrapped with Organic Crispy Rice

285.-

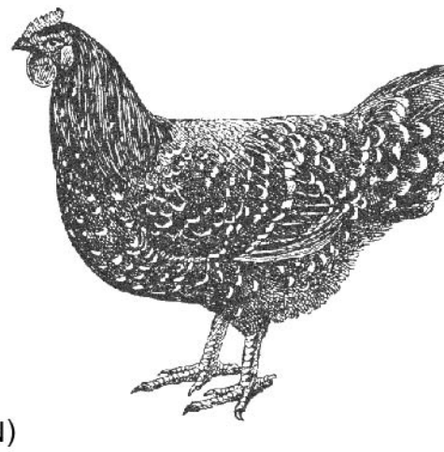
02) อาหารว่างรวม (N)
THE HOUSE Mixed Appetizer Platter

ปอเปี๊ยะกุ้งทอด *Crispy Prawn Spring Rolls*
เมี่ยงคำ *Meang Kham - Traditional Thai Snack with Herbs, Peanut in Cha-pu Leaves*
ถุงทองลาบไก่ *Hot & Sour Minced Chicken in Crispy Mini Rice-paper Parcels with Plum Dip*
ม้าฮ่อ *Ma Hor - Minced Marinated Chicken, Prawn and Peanuts on Pineapple*
ผักบุ้งทอดกรอบ *Pak Bung Grob - Crispy Thai Water Morning Glory with Tamarind Sauce*

365.-

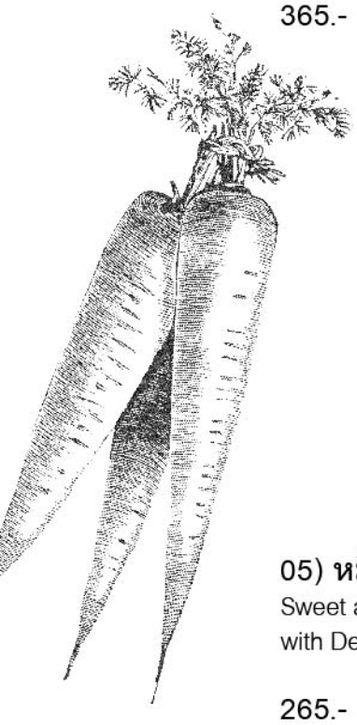
03) ทอดมันปลากราย (GF)
Fried Fish Cakes with Cucumber Relish

185.-



04) ไก่สะเต๊ะ (N)
Grilled Chicken Satay on Skewers, Peanut Sauce

155.-



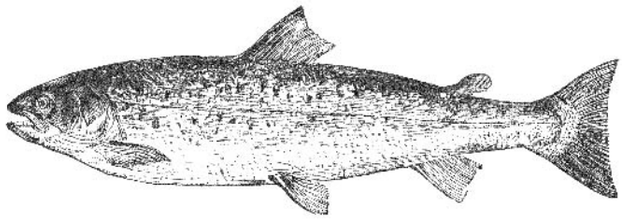
05) หมี่กรอบซาววังปูนิ่ม
Sweet and Sour Crispy Rice Noodles
with Deep Fried Soft Shell Crab and Egg Floss

265.-

06) ปอเปี๊ยะกุ้งสด (GF)
Fresh Spring Rolls with Prawn, Mango,
Herbs, Vegetables and Chili Dipping Sauce

155.-

APPETIZERS
อาหารว่าง

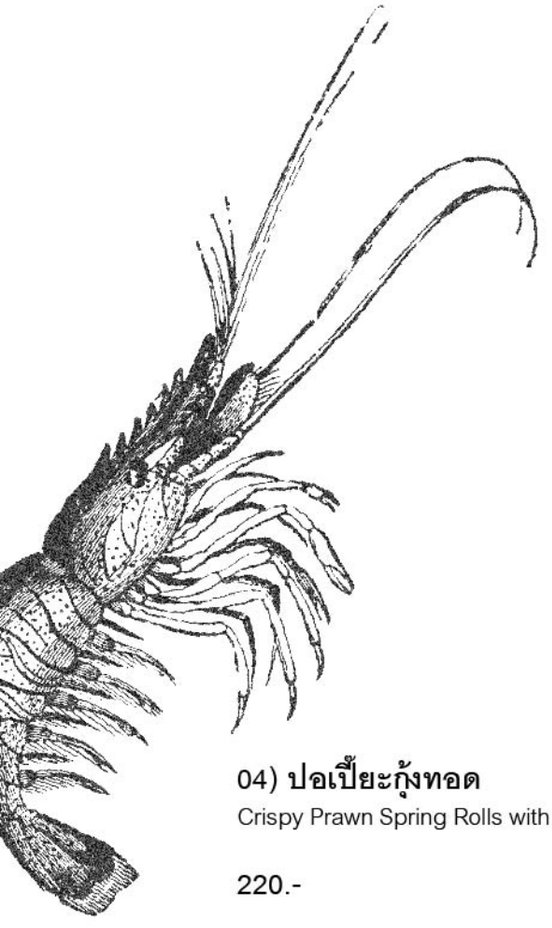


01) ข้าวตังออร์แกนิคและยำจิ้นไก่ใส่หัวปลี (GF)
Thai Northern Style Spicy Shredded Chicken
and Banana Blossom Salad served with
Organic Crispy Brown Rice Crackers

175.-

02) พล่าปลาแซลม่อน
Thai Style Salmon Tartare, Dill, Avocado,
Cucumber and Quail's Egg

250.-



03) แสร้งว่ากุ้งแม่น้ำย่าง (GF)
Salad of Grilled River Prawn, Kaffir Lime Juice,
Lemongrass, Orange and Chilli

450.-

04) ปอเปี๊ยะกุ้งทอด
Crispy Prawn Spring Rolls with Sweet Chilli Sauce

220.-

05) ซ่อม่วงและจีบนก (N) (GF)
Steamed Flower-shaped and Bird-shaped
Dumplings stuffed with Minced Pork and
Prawns served with Coconut Milk Dipping

220.-

06) ปลาแห้งแตงโม (GF)
Fresh Watermelon with Roasted Dry Fish Sugar

135.-

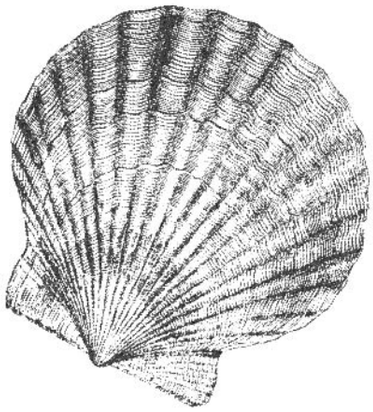
SALAD
ยำ

02) **ยำหัวปลีลิ้นจี่กุ้งสด** (N)
Sweet & Sour Banana Flower Salad with Prawns, Chicken, Chili Paste, Peanuts and Lychee

250.-

01) **พล่าหอยเชลมะพร้าวอ่อนใส่มังคุดและมะแขว่น**
Seared Scallops in Coconut-Chili Dressing, Mangosteen, Young Coconut and Sichuan Pepper

450.-



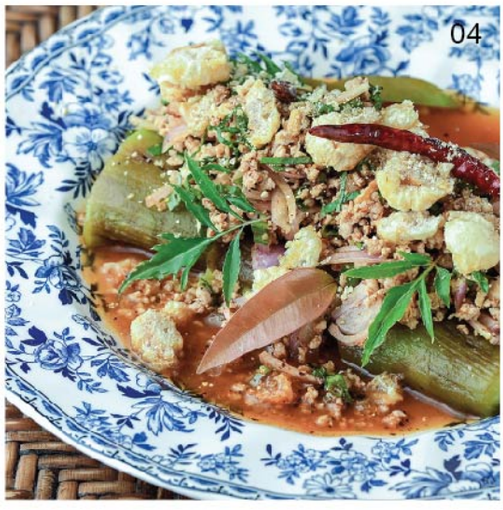
03) **ยำผลไม้ไก่รมควัน** (N) (GF)
Spicy Mixed Fruits Salad with Smoked Chicken

185.-

04) **ยำส้มโอเนื้อปูและมะม่วงสุก** (N) (GF)
Pomelo Salad with Crab Meat and Mango

250.-

SALAD
ยำ



01) ยำเนื้อริบอาย (ออสเตรเลีย) ย่างองุ่นแดง
Spicy Grilled Australian Rib Eye Steak Salad
with Grapes and Lime Dressing

550.-

02) ยำคอหมูย่างแอปเปิ้ล (GF)
Coriander Marinated Pork Neck in
Spicy Salad with Apple, Cherry Tomatoes
and Pork Cracklings

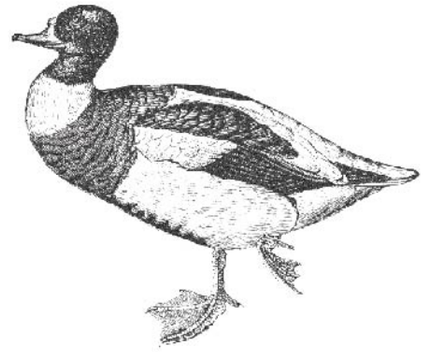
250.-

03) ตำไทย (N)
Som Tum - Papaya Salad with Dried Shrimps, Roasted Peanuts,
Eggplants, Long Green Beans and Tomatoes

120.-

Add Skewer with:

เพิ่มหมูย่างเกลือ With Grilled Pork	175.-
เพิ่มกุ้ง With Prawns	230.-
เพิ่มปูนิ่ม With Soft Shell Crab	250.-

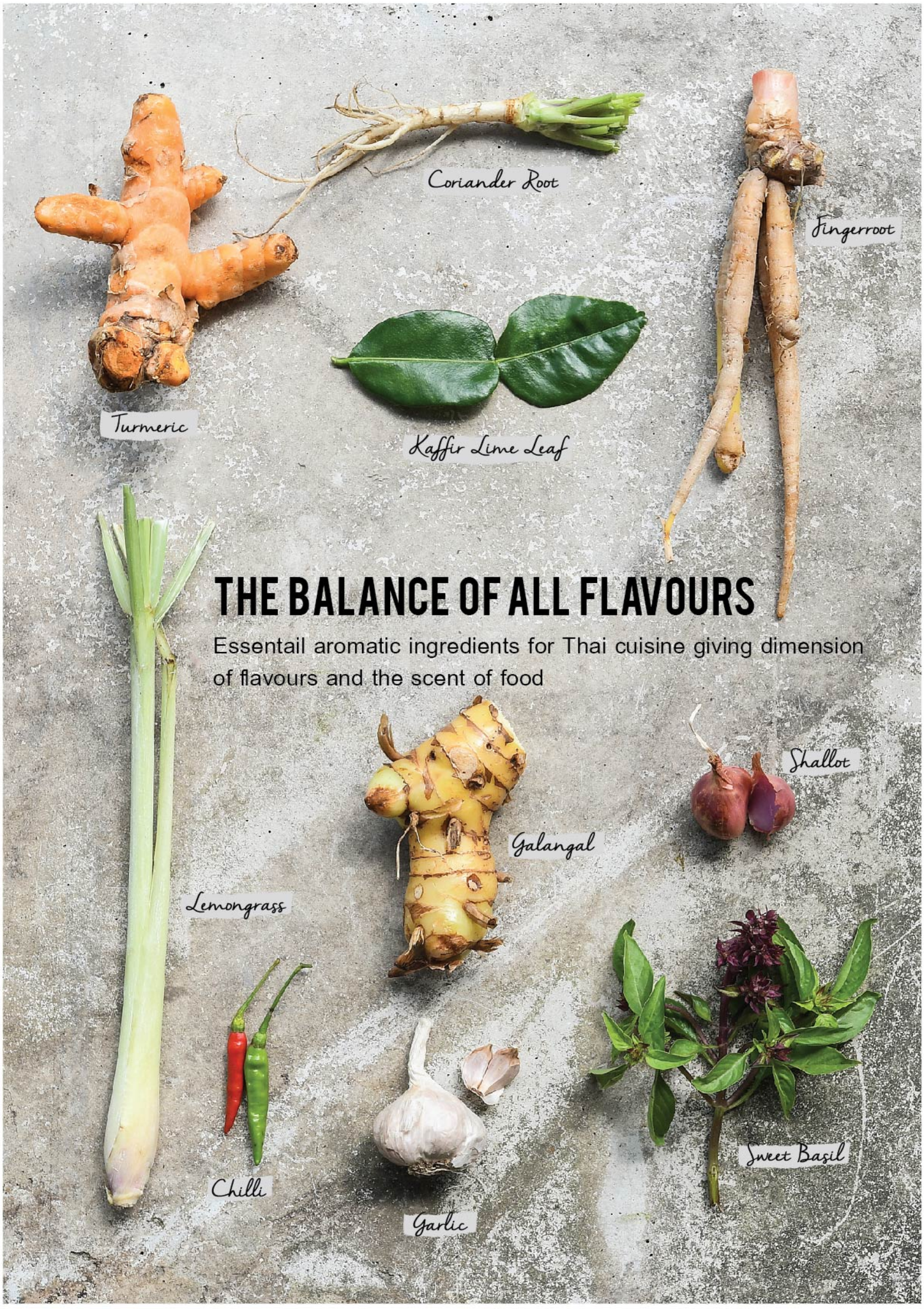


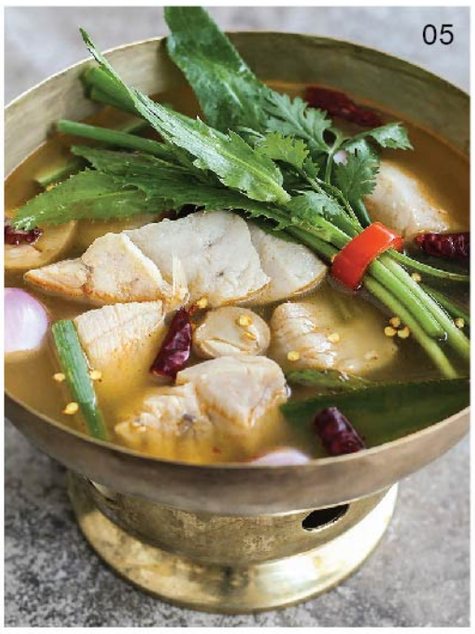
04) น้ำตกมะเขือยาวเผาหมูสับ (GF)
Isaan Style Grilled Green Eggplant Salad with
Minced Pork and Pork Crackling

165.-

05) ลาบเป็ดและหนังไก่อบกรอบ (GF)
Thai Style Duck Larb with Crispy Chicken Skins

275.-


Coriander Root
Fingerroot
Turmeric
Kaffir Lime Leaf
THE BALANCE OF ALL FLAVOURS
Essentail aromatic ingredients for Thai cuisine giving dimension of flavours and the scent of food
Shallot
Galangal
Lemongrass
Chilli
Garlic
Sweet Basil



SOUP / CURRY ต้ม / แกง

01) **ต้มข่าไก่** 195.- (GF)

01) **ต้มข่าเห็ด** 195.- (V) (GF)
Tom Kha Gai - Coconut Creamy Soup with Lemongrass, Mushrooms, Galangal and Chicken

♡ 02) **ต้มยำกุ้งแม่น้ำย่าง ในน้ำมะพร้าวอ่อน**
Tom Yum Gung - Hot and Spicy Soup with Grilled River Prawns in Young Coconut Juice

295.-

03) **ต้มข่าไก่ขมิ้น** (GF)
Chicken in Galangal-turmeric Coconut Soup

195.-

04) **ต้มจืดแตงกวาหมูสับ**
Cucumber Clear Soup with Minced Pork, Carrots and Shiitake Mushrooms

155.-

05) **ต้มยำปลากะพงน้ำใส** (GF)
Spicy Sour Sea Bass Soup with Lemongrass, Dried Chili, Culantro and Thai Shallots

295.-

06) **ต้มบ๊วยดอกขจรปลาหมึกยัดไส้กุ้ง**
Stuffed Squid with Prawn in Plum Soup and Thai Milkweed Flower

220.-

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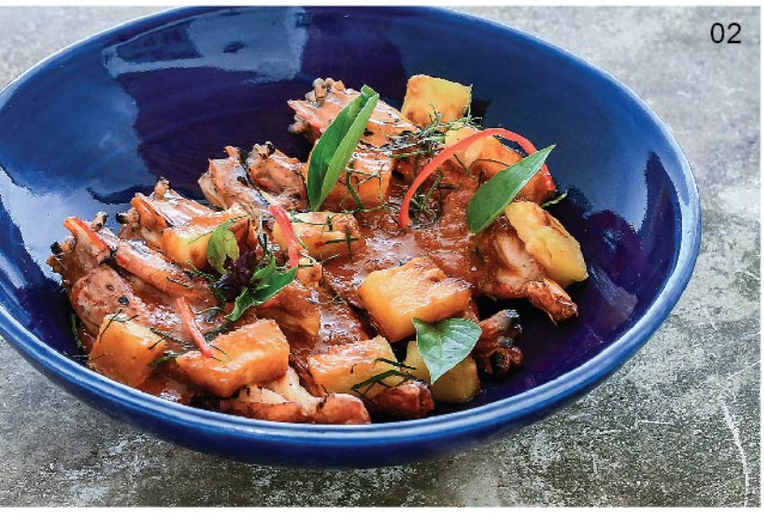
(N) contains nuts / **(GF)** gluten-free / **(V)** vegetarian

(Prices are subject to 10% service charge)



SOUP/ CURRY
ต้ม / แกง

♡ 01) **แกงคั่วสับปะรดทะเล** (GF)
Mixed Seafood Curry with Pineapple and Cha-pu Leaves

450.-

02) **ฉู่ฉี่กุ้งแม่น้ำสัปปะรดย่าง** (GF)
Grilled River Prawns in Dried Red Curry with Grilled Pineapple

360.-

♡ 03) **ซี่โครงหมูอบซอสมะขาม**
THE HOUSE Signature Roasted Pork Ribs Simmered in Tamarind Sauce

360.-

♡ **04) แกงสิงหลแกะ**
Singhol Curry with Slow Roasted Lamb with
a Large Array of Dry Spices , Asian Citron Juice
and Dill

390.-

05) ห่อหมกทะเลมะพร้าวอ่อน
Hor Mok Talay - Steamed Curry with Mixed Seafood
in Young Coconut

350.-

06) ฉู่ฉี่ปลาทูรมควัน
Smoked Thai Mackerel with Red Curry Sauce (Chu Chee)

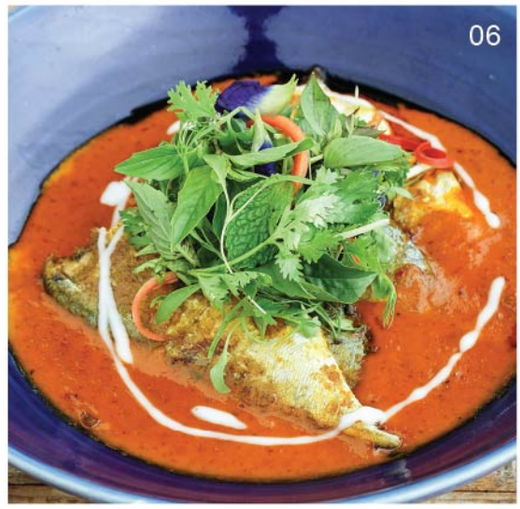
250.-

07) แกงเขียวหวาน (GF)
Green Curry with Chicken or Mixed Seafood,
Eggplant, Zucchini and Sweet Basil

ไก่ Chicken	195.-
ทะเล Seafood	260.-

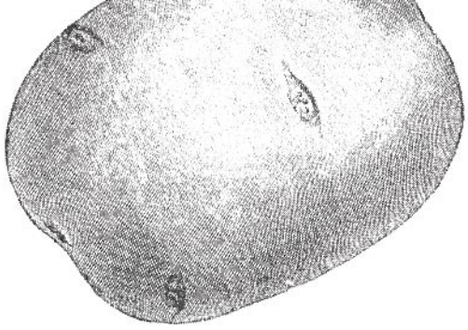
08) แกงเผ็ดไก่ / หมู (GF)
Red Curry with Chicken or Pork, Eggplant, Zucchini
and Sweet Basil

195.-



SOUP/ CURRY

ต้ม / แกง

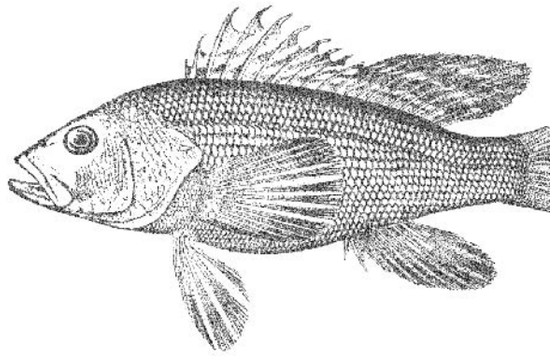


01) มัสมั่นเนื้อแก้มวัว (N) / (GF)
Beef Cheek Massaman Curry with Sweet Potatoes and Shallots

390.-

02) แกงเผ็ดเป็ดย่างผลไม้สด
Roasted Duck Red Curry with Eggplant, Pineapple, Lychees, Cherry Tomatoes and Sweet Basils

310.-



03) แกงฮังเลหมูกับไข่ต้ม (N)
Kaeng Hung Lay - Traditional Chiang Mai Pork Curry, Pickled Garlic, Fresh Ginger and Boiled Duck Egg

280.-

04) แกงป่าเนื้อตุ๋น หรือ ปลากะพงทอด (GF)
Jungle Curry of Braised Beef or Deep-fried Sea Bass

240.-

05) แกงส้มผักรวมกุ้งและชะอมไข่ (GF)
Kaeng Som Goong - Sour Curry Soup with Prawns and Mixed Vegetables served with "Climbing Wattle Egg Omelet"

270.-

06) เนื้อต้มกะทิ
Slow-Braised Beef in a Lime-Coconut Cream Reduction with Lemongrass, Mint and Coriander

340.-

OUR *Providers*

These are some of the people who take as much care in what they do as we do. They are all masters of their trades, creating the best products in the most sustainable way possible.

STIR FRIED
ผัด

01) ผัดผักรวม
Stir-Fried Mixed Vegetables

155.-

02) ผัดผักบุ้งไฟแดง
Stir-Fried Morning Glory, Garlic, Chili
and Soy Bean Paste

135.-

03) หน่อไม้ฝรั่งผัดเห็ดหอมกุ้งสด
Stir-Fried Asparagus with Prawns
and Shiitake Mushrooms

220.-

04) ผัดดอกขจรใส่ปลาหมึกและวุ้นเส้น (ตามฤดูกาล)
Stir-Fried Thai Milkweed Flower with Squid
and Glass Noodles (Seasonal)

220.-

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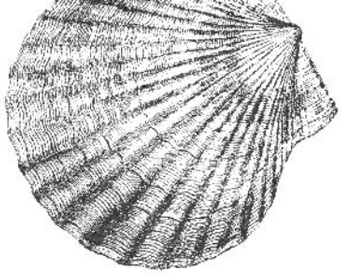
STIR FRIED
ผัด



01) ปูเนื้อผัดผงกะหรี่
Stir-Fried Black Crab in Curry Powder with Eggs, Bell Peppers, Celery and Chilli Oil

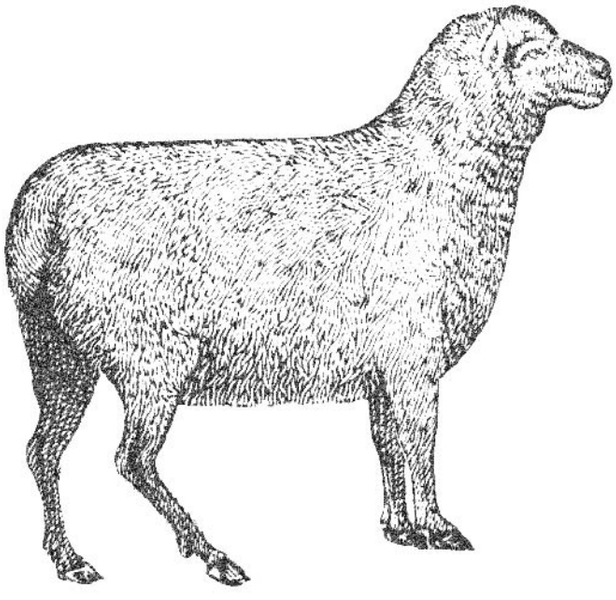
950.-

02) หอยเชลผัดฉ่า
Stir-Fried Scallops with Spicy Fresh Herbs, Finger Roots, Baby Corn, Green Pepper Corn, Eggplants

250.-

03) เขียวหวานเนื้อตุ๋นผัดแห้ง
Stir-Fried Braised Beef with Green Curry Paste

250.-



04) แกะผัดกะเพราและเห็ดย่าง
Stir-Fried Lamb with Thai Basil and Grilled Mushrooms

420.-

'Our passionate and dedicated chefs create unique, authentic Thai food from the finest of locally sourced and seasonal ingredients'
CHEF AREE
Executive Chef

STIR FRIED
ผัด

01) มะเขือยาวผัดหมูกรอบและเต้าเจี้ยว
Stir-Fried Eggplants with Crispy Pork Belly and Bean Paste

195.-

02) ผัดสะตอกะปิกุ้งแม่น้ำและเนื้อปู
Stir-Fried Bitter Bean (Sator) with River Prawns and Crab Meat

375.-

♡ **03) ไก่ผัดจักรพรรดิ์** (N)
Stir-Fried Chicken with Cashew Nut, Jujube, Chestnut, Ginkgo and Water Chestnut
285.-

♡ **04) ปูนิ่มผัดพริกไทยดำ** 🌶
Stir-Fried Soft Shell Crab with Homemade Black Pepper Sauce, Bell Pepper and Spring Onions

280.-

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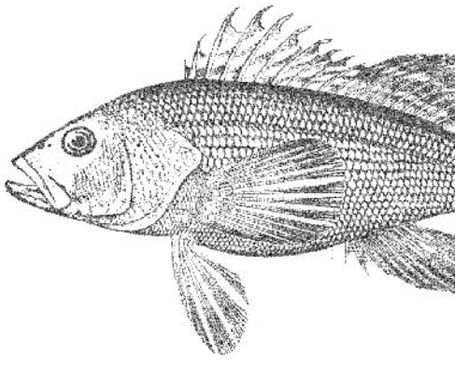
FRIED
ทอด

GRILLED
ปิ้งย่าง

01) หมูทอดกระเทียมขมิ้น
Deep Fried Pork Neck with Garlic and Turmeric

220.-

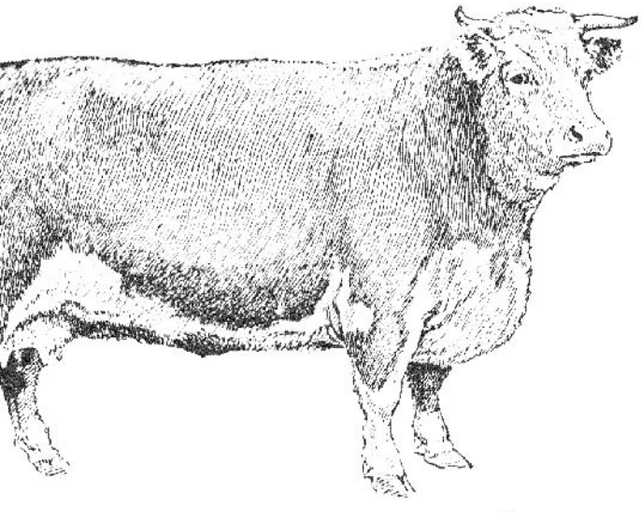


02) ไข่เจียวฟูซัลซ่าปู (GF)
Thai Crispy Omelet with Crabmeat Salsa

220.-

♡ **03) ปลาทอดเบญจรงค์ (N)**
Deep Fried Sea Bass with Ginger, Tamarind, Sweet Pepper and Cashew Nuts

490.-



04) เสือร้องไห้ (เนื้อวากิวออสเตรเลีย)
Crying Tiger - Thai Style Grilled Australion Wagyu served with Barbecued Orinji Mushroom, Fresh Vegetables and Spicy Chili Sauce

390.-

05) สันคอหมูย่างจิ้มแจ่ว
Grilled Pork Neck served with Barbecued Orinji Mushroom, Fresh Vegetables and Spicy Chili Sauce

220.-

STEAMED นึ่ง

RELISH
น้ำพริก

02) หลนปูไข่เค็มและแซลม่อนแดดเดียว
Lemongrass-coconut Relish with Crab Meat
and Salty Egg served with Sun-Dried Salmon

350.-

03) น้ำพริกลงเรือและหมูแดดเดียว
Relish of Fermented Shrimp Paste Sauce
with Minced Pork, Dried Shrimp and
Salty Egg served with Deep Fried Sun-Dried Pork

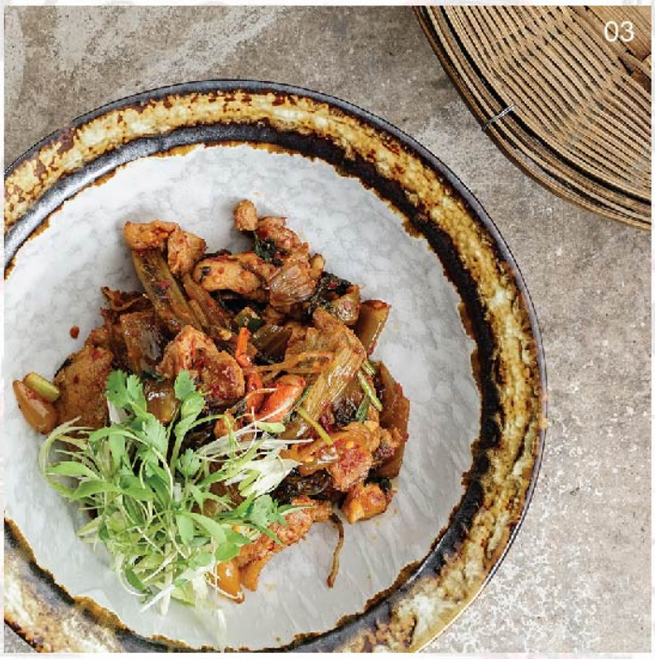
220.-

♡ **01) ปลากะพงนึ่งมะนาว (GF)**
Steamed Seabass with Spicy Chili and Lime Sauce

550.-

THE FLAVOURS OF THE GOLDEN TRIANGLE

To celebrate the diversity of ethnic groups living in this region we have included a few dishes from the TAI-YAI people who are spread across Burma, Southern part of China, Shan State and Northern part of Thailand. They have their own unique dishes often using pickled, fermented and other types of preserved food. The result is a complex fusion of tastes: pungent, earthy, salty, spicy, sweet and tart. ENJOY!



01) ยำใบชาและแพะแดดเดียวทอดกรอบ
Fermented Tea Leaves Salad with Crispy Mixed Beans and Deep-fried Sun Dried Goat 220.-

02) ซุปผักกาดแห้ง (V)
Mustard Green Soup with Garlic, Ginger, Chilli and Coriander 135.-

03) หมูผัดผักดองสไตล์ยูนนาน
Stir-Fried Pork with Yunnanese-style Pickled Mustard Greens 185.-

04) ข้าวแรมฟืนทรงเครื่อง (V)
Yunnanese Rice-curd Salad with Spicy Chilli-peanut Sauce and Pickled Mustard Greens 185.-

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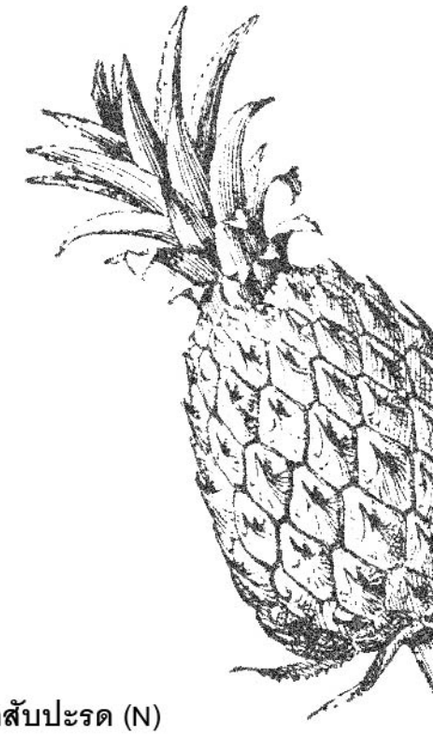


ONE DISH ONLY
อาหารจานเดียว

♡ **01) ข้าวผัดสับปะรด (N)**
Pineapple Fried Rice with River Pranws

285.-

♡ **02) ข้าวซอย (GF)** 🌶
Khao Soi - Northern Style Noodle Curry with Crispy Noodles

ไก่ Chicken	160.-
เนื้อตุ๋น Braised Beef	195.-

♡ **03) ผัดไทย (N)**
Pad Thai - Stir Fried Noodles with Dried Shrimp, Tofu and Beansprouts

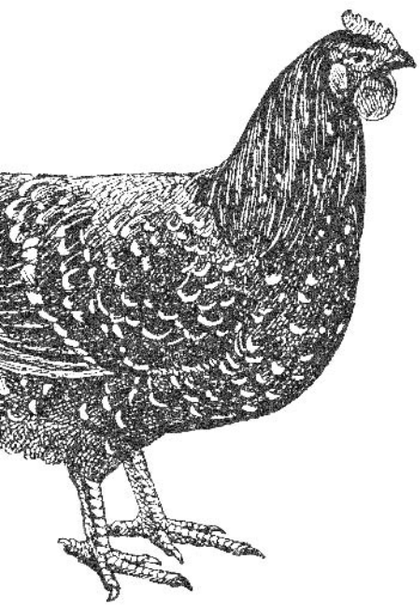
กุ้งแม่น้ำย่าง River Prawns	250.-
เนื้อปู Crab Meat	220.-

04) ผัดหมี่กะทิขมิ้นและกุ้งแม่น้ำย่าง
Warm Tumeric-coconut Vermicelli Noodle Salad served with Grilled River Prawns

285.-

05) ข้าวผัด
Fried rice with choice of

เนื้อปู Crab Meat	220.-
กุ้ง Prawns	200.-
ไก่ Chicken	180.-



01) ข้าวอบสมุนไพรหม้อดิน (N)
Baked Organic Brown Rice in Claypot
mixed with Jujube, Chestnut, Ginkgo and
Water Chestnut

120.-

02) ข้าวผัดอินโดนีเซีย (N)
Nasi Goreng - Indonesian Style Fried Rice with Prawns
and Cabbage served with Chicken Satay, Fried Egg,
Shrimp Crackers and Sambal

220.-

 (Prices are subject to 10% service charge)

Please advise our service staff for any allergies and / or dietary requirements.
(N) contains nuts / **(GF)** gluten-free / **(V)** vegetarian

ONE DISH ONLY
อาหารจานเดียว

RICE
ข้าว

ข้าวหอมมะลิ Organic Hom Mali Rice	30.-
ข้าวกล้องแดง Red-Brown Rice	35.-
ข้าวเหนียว Sticky Rice	25.-
ข้าวผัดกระเทียม Crispy Garlic Fried Rice	50.-
ข้าวผัดไข่ Egg Fried Rice	70.-

03) ข้าวผัดน้ำพริกลงเรือ
Fried Rice with Fermented Shrimp Paste served
with Grilled Pork Salty Egg and Sweet Sun Dried Fish

220.-

04) ข้าวกล้องคลุกกะปิและหมูแดดเดียว
Shrimp Paste Fried Brown Rice served with Sun Dried Pork,
Green Mango, Omelet and Dried Shrimps

220.-

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An old colonial mansion and Thai national heritage home since 1937
situated in the heart of old city Chiang Mai. The House by Ginger is a lifestyle destination,
home to two stylish restaurants, lounge bar, local crafted shop and three private dining rooms.

THAI CUISINE
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Opening hours: Mon-Sun (Restaurant 10.00 am to 11.00 pm) (Shop 10.00 am to 10.30 pm)
E-mail: contact@thehousethailand.com
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