

A woman with dark hair tied back, wearing a traditional Thai gold-embroidered 'sabai' and a matching gold belt, is smiling as she presents a large, ornate, two-tiered wooden tray. The tray is filled with various Thai dishes, including a bowl of white rice, a bowl of fried chicken, a bowl of curry, a bowl of salad, and a bowl of fried rice. The background is a lush green garden with large leaves and red flowers. The text 'Khan Tak' is written in a cursive font, and 'MENU' is written in a sans-serif font below it.

Khan Tak

MENU





“EXPERIENCE THE ESSENCE OF THAI CULTURE
THROUGH A FEAST OF AUTHENTIC FLAVOURS,
SHARED IN THE TIMELESS TRADITION OF
KHAN TOK DINING.”






THB 2,825 nett for two people

Northern Khan Tok

In Northern Thailand, dining is more than just a meal - it's a celebration, a gathering of friends and family around a low, circular table known as a Khan Tok.

The menu offers an authentic glimpse into Northern Thai cuisine, where herbs, spices, and unique ingredients come together to create a truly distinct culinary experience. With every dish, you'll taste the flavours of the mountains, the villages, and age-old traditions passed down through generations.

Price includes a 10% service charge and applicable government tax.

SAI UA (P) GAENG HANG LAY (P)(N)(SF) 

NAM PRIK ONG & NAM PRIK NOOM (P)(N) 

Two distinct chili dips

LARB NEUA MUANG (B)(SF) 


STICKY RICE

KAI PAM

KHAO SOI GAI (SF)

KHAO NEAW MAMUANG 

Dietary Notes: (N) Nuts (P) Pork (SF) Seafood (B) Beef 🌶️ Level of Spiciness

 Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically sourced ingredients.



THB 2,825 nett for two people

North-East Khan Tok

Our Isaan Khan Tok allows guests to immerse themselves in the warmth, depth, and bold flavours of Thailand's northeastern (Isaan) region.

The North-Eastern Khan Tok combines lively flavours with the vibrant cultural elements of Isaan. Distinguished by its unique and bold tastes, Isaan cuisine features saltiness from fermented fish sauce and spiciness from fresh and dried chili peppers.

Sticky rice is the staple of every meal, while locally sourced ingredients contribute to its diverse and authentic compositions.

Price includes a 10% service charge and applicable government tax.



Menu Story

SAI KROK ISAAN (P)(N)

Fermented pork and rice sausage, grilled to crispy perfection, and infused with garlic and chili. Each bite combines tangy and spicy flavours, encapsulating the bold essence of Isaan cuisine.

TOM SAAP (P)(SF) 🌶️

A warming spicy and sour soup with tender pork ribs, fresh herbs, lime, and chili. Its harmonious balance of sour, salty, and spicy notes reflects the vibrant tastes of northeastern Thailand.

LARB PED (SF) 🌶️

A zesty minced duck salad seasoned with roasted rice, lime, mint, and chili. Its bold flavours and crunchy texture make it a refreshing favourite in Isaan cuisine.

GAI YANG (SF)(N)

Smoky, juicy charcoal-grilled chicken marinated to perfection. Served with spicy dipping sauces, it's a quintessential Thai outdoor cooking experience.

SOM TUM THAI (SF)(N) 🌶️🌶️

A refreshing green papaya salad with lime, chili, fish sauce, peanuts, and dried shrimp. Its balance of sweet, sour, and spicy notes captures the heart of Thai street food culture.

PLA YANG (SF) 🌿

Simply grilled fish with a smoky aroma, complemented by herbs and dipping sauces for an authentic taste of Isaan.

KAENG NOR MAI BAI YANANG (SF) 🌶️

A traditional Isaan soup featuring bamboo shoots and yanang leaf extract, offering earthy and herbal flavours that highlight the natural abundance of the region.

ISAAN DIPS (SF) 🌶️🌶️

Classic Isaan-style dips—one spicy and one smoky—served with fresh and boiled vegetables.

KHAO NIAO 🌿

A chewy-textured staple, perfect for pairing with dips, salads, and meats.

THAI OMELETTE WITH HERBS

A fluffy omelette with fresh herbs, delivering a comforting and fragrant taste of Thai home cooking.

BUAY LOY 🌿

A beloved Thai dessert featuring glutinous rice flour balls served in sweet coconut milk.

Dietary Notes: (N) Nuts (P) Pork (SF) Seafood 🌶️ Level of Spiciness

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SHANGRI-LA
BANGKOK