





WELCOME at Cho Fah eathai

Cho Fah... about the kitchen, the menu and our team

THE MENU OF CHO FAH is divided into several sections. You will find traditional and famous Thai dishes on our menu such as the Curries and Stir-fry dishes. But we would also like to introduce to you some less familiar dishes such as the meal salads and our very own unique tom sab soup.

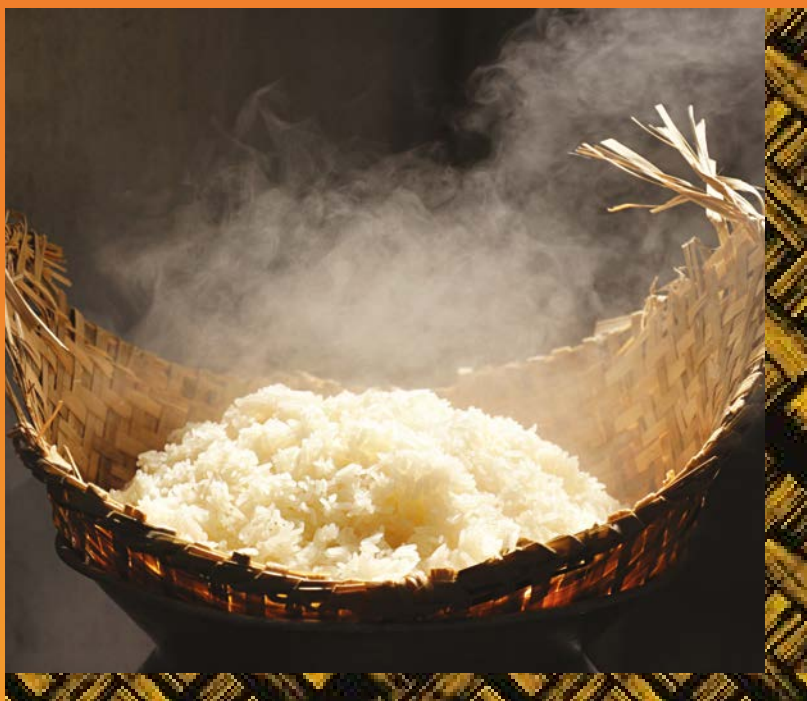
Of course you are welcome to order a solo main dish for a fast, tasty and nutritious meal or... set off on an adventure by composing your own meal with a combo appetizer, a soup or a side dish salad, all accompanied with fragrant rice for example.

IT IS THAI CUSTOM to serve all dishes at the same time and for example eat the soup along with the rest, alternating between dishes. Would you like to try this? Just let us know and of course we'll be happy to oblige.

DO YOU WANT IT REAL SIMPLE AND EASY? Let us handle your true Thai experience and indulge in one of our set menus.

Classic Thai menus served in courses or Special menus from the I-Saan province.





Nice to know

Our restaurant is named after the Cho Fah, an ornament in the form of a mystical bird that you will find on the roof of every Thai temple. With its upward posture the bird symbolises a positive and optimistic approach to life.

WITH THE I-SAAN MENU all dishes will be served simultaneously. I-Saan is the North Eastern province of Thailand which is recognised as the most appreciated culinary region of Thailand. It is no coincidence that both our lady-chef Jene and your hostess Oranit originate from this region.

You will find small stars behind a number of menu items. No star means it's a mild dish, * means lightly spiced, ** spicy, *** is for the experienced spice eater. Naturally all dishes can be made more or less spicy to suit your taste preference, just let us know how you like it.

มังสวิวัต = Vega

Whatever the culinary adventure you choose, we wish you a very pleasant visit at Cho Fah.

Do you have an allergy? Please let us know.



gluten



egg



lupine



milk



mustard



nuts



peanuts



shellfish



celery



sesame



soya



fish



molluscs



sulfur dioxide

Cho Fah Combo Appetizers

A combination of four appetizers, served with a variety of dip sauces.
All items can also be ordered as ‘Thai tapas’.

Combo Neung <small>หนึ่ง</small>	10,25
Neua Satay	Beef satay with homemade peanut sauce
Por Pia Kai	Homemade spring roll with chicken
Por Pia Tjee	Homemade vegetarian spring roll ✓
Tod Man Pla	Thai seasoning fish cake

Combo Song <small>สอง</small>	10,25
Neua Satay	Beef satay with homemade peanut sauce
Kai Satay	Chicken satay with homemade peanut sauce
Piek Kai Tod	Marinated chicken wings
Por Pia Tjee	Homemade vegetarian spring roll ✓

Thai Tapas (per piece - minimum 2 pieces)	2,95
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Kai Satay	Chicken satay with homemade peanut sauce
Neua Satay	Beef satay with homemade peanut sauce
Por Pia Kai	Homemade spring rolls with chicken
Por Pia Tjee	Homemade vegetarian spring rolls ✓
Piek Kai Tod	Marinated chicken wings
Laab Kai Tod	Deep fried minced chicken with Laap sauce and herb
Tod Man Pla	Thai seasoning fish cake
Tod Man Tjee	Crispy vegetarian cake from vegetable and tofu ✓
Giaw Tjee	Fried dumpling with vegetables ✓

Combo set Meat for 2 persons	20,95
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Yum Neua Yang * (Beef salad)	Sliced grilled beef, cucumber, red onion, tomato, spring onion, mint, coriander, rawit pepper with homemade dressing
Neua Satay	Beef satay with homemade peanut sauce
Piek Kai Tod	Marinated chicken wings
Tod Man Pla	Thai seasoning fish cake

Combo set Vegetarian for 2 persons ✓	19,70
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Yum Pak salad	Lettuce, tomato, cucumber, red onion, spring onion, carrot, coriander, cashew nuts with homemade dressing ✓
Giaw Tjee	Fried dumpling with vegetables ✓
Por Pia Tjee	Homemade vegetarian spring rolls ✓
Tod Man Tjee	Crispy vegetarian cake from vegetable and tofu ✓

Cho Fah Thai soup

Choice of: beef, chicken or Black Tiger shrimps	10,25
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Vegetarian <small>มังสวิวัตินิ</small> ✓ With tofu and vegetables (replace the fish sauce for soy sauce)	8,95
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(11) Tom Kha *	Thai coconut soup, mushrooms, laos, lemon juice, lemongrass, coriander and fish sauce
(12) Tom Yam ***	Spicy soup, mushrooms, laos, lemon juice, Thai sambal, lemongrass, coriander and fish sauce
(13) Tom Sab ***	Spicy sour soup, rawit peppers, Thai basil, mushrooms, coriander, tamarind juice, lemon juice, Thai sambal, tomato and fish sauce


Cho Fah Simple dishes rice and noodles

Choice of:			
Beef	20,50	Black Tiger shrimps	20,50
Vegetarian 	19,20	Chicken	20,10

- (71) Phad Thai *

Fried rice noodle with egg, vegetables, tofu, spring onion, peanuts
- (72) Khoaw Phad

Fried rice with egg, spring onion, vegetables, tofu

 *Vegetarian option is available with paprika, carrot, broccoli, onion, and green bean*

Cho Fah Curry

Served with Jasmine rice

Choice of:			
Duck	25,90	Victoria perch fish	23,70
Beef	24,50	Black Tiger shrimps	23,70
Chicken	21,50	Mix of fish and shrimps	25,10
Tofu and vegetables	19,20		

- (21) Khang Phed **

Red curry paste, coconut milk, green beans, zucchini, cauliflower, carrot, basil, red and green peppers
(Pineapple and tomato is additionaly served with Duck)
- (22) Khang Kiaw Waan ***

Green curry paste, coconut milk, green beans, zucchini, carrot, broccoli, Thai basil and red and green peppers
- (23) Khang Karie *

Yellow curry paste, coconut milk, tomato, potatoes, carrot, onion
- (24) Massaman *

Brown curry paste, coconut milk, onion, carrot, potatoes, chickpeas, green peas, tamarind juice
- (25) Paneang **

Red firm curry paste, coconut milk, green beans, red and green peppers, peanuts, lemon leaves

ในน้ำมีปลา ในนามีข้าว

IN THE WATER THERE ARE FISH, IN THE FIELD THERE IS RICE
- Pho Khun Ram Khamhaeng King of Sukhothai-



Cho Fah Stir fry

Served with Jasmine rice

Choice of:

Duck	25,90	Victoria perch fish	23,70
Beef	24,50	Black Tiger shrimps	23,70
Chicken	21,50	Mix of fish and shrimps	25,10
Tofu and vegetables	19,20		

Choice of sauce:

(31) Phad Nam Man Hoi	Oystersauce, broccoli, cauliflower, carrot, zucchini
(32) Phad Prik Thai Dam *	Black pepper sauce, green beans, carrot, onion
(33) Phad Med Ma Moeang	Cashewnuts, broccoli, bell peppers, carrot, onion
(34) Phad Prik Kra Taim ***	Homemade garlic chili sauce, red and green peppers, fresh garlic and coriander
(35) Phad Num Prik Paow **	Thai sambal, green beans, bell peppers, onion, red and green peppers, basil, zucchini
(36) Phad Priaw Waan	Sweet and sour sauce, pineapple, tomato, spring onion, broccoli, cauliflower, carrot
(37) Phad Krapow ***	Thai holy basil, green beans, bell peppers, red and green peppers, rawit pepper
(38) Phad Phed ***	Red curry paste with coconut milk, green beans, zucchini, carrot, red and green peppers, rawit pepper and Thai basil
(39) Phad King Sod **	Fresh ginger, spring onion, bell peppers, red peppers

Cho Fah Special dishes

(91) Phad Pong Karie Kai **	23,95
Yellow curry powder with chicken, spring onion, broccoli, carrot, bell peppers, red and green peppers, eggs served with Jasmine rice	
(92) Khoaw Niaw Somtum Kai Tod I-Saan **	25,50
Deep fried chicken thighs with spicy dip sauce, papaya salad, served with sticky rice	
(93) Phad Kee Moaw Talay Seafood *****	26,50
Victoria perch, squid, Black Tiger shrimps, mussels with homemade kee maow sauce, rawit pepper, onion, red and green peppers, green beans, Thai basil, garlic, served with Jasmine rice	
(94) Whole Fish	29,50
Deep fried whole fish Dorade or Sea bass	
Choice of: Sam Rod (Tamarind sauce) *	
Loui Suan (Mixed Thai herb sauce) ***	
Raad Prik (Spicy sour sauce) *****	



Cho Fah Thai salads

Meal Salads

Meat is an important ingredient for Cho Fah meal salads.

Nam Tok and Laab: Special meat salad in original I-Saan region style. The homemade dressing is made of fish sauce, lemon juice, spring onion, mint, coriander, smoked rice and chili powder. Served with cucumber, lettuce and Jasmine rice.

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| (51) Nam Tok Neua (Beef salad) ** | 24,50 |
| Sliced grilled beef, herbs and Nam Tok dressing | |
| (52) Laab Kai (Chicken salad) ** | 21,50 |
| Minced chicken, herbs and laab dressing | |

Cho Fah Side dishes & salads

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| (61) Plaar Koeng * | 14,10 |
| Black Tiger shrimps, Thai sambal, lemongrass, lemon juice, spring onion, red onion, fish sauce, mint, coriander | |
| (62) Plaar Neua * | 14,10 |
| Sliced grilled beef, Thai sambal, lemongrass, lemon juice, spring onion, red onion, fish sauce, mint, coriander | |
| (63) Yam Neua Yang * | 13,50 |
| Sliced grilled beef, cucumber, red onion, tomato, spring onion, mint, coriander, rawit pepper with homemade dressing | |
| (64) Yam Woensen Kai (Glass noodles salad) ** | 12,90 |
| Minced chicken, lettuce, Thai herbs, cabbage, carrot, glass noodles, tomato, yam dressing, rawit pepper | |
| (65) Yam Woensen Talay (Glass noodles salad) ** | 15,60 |
| Black Tiger shrimps, mussel, squid, lettuce, Thai herbs, cabbage, carrot, glass noodles, tomato, yam dressing, rawit pepper | |
| (66) Somtum Thai (Papaya salad) ** | 14,80 |
| Young green papaya, fish sauce, lemon juice, rawit pepper, tomato, green beans, carrot, peanuts, brown sugar, fresh shrimps. (This dish is very popular in Thailand and made with the original recipe.) | |
| ✔ <i>Vegetarian option is available with soy sauce instead of fish sauce and served without fresh shrimps</i> | |
| (67) Yum Pak salad ✔ | 11,10 |
| Lettuce, tomato, cucumber, red onion, spring onion, carrot, coriander, cashew nuts with homemade dressing | |



Cho Fah Menu set for 2 persons

MENU C1		40,50 per person
Cho Fah Thai classic Neung		
Starter		
Por Pia Kai	Homemade chicken spring rolls	
Tom Kha Koeng *	Thai coconut soup with Black Tiger shrimps and mushrooms	
Main		
Paneang Kai **	Firmed red curry with chicken	
Phad Priaw Waan Pla	Stir fry Fish with sweet and sour sauce	
Jasmine rice		
Dessert		Thai mixed dessert

MENU C2		40,50 per person
Cho Fah Thai classic Song		
Starter		
Piek Kai Tod	Marinated chicken wings	
Tom Yum Koeng ***	Spicy soup with Black Tiger shrimps and mushrooms	
Main		
Khang Phed Neua **	Red curry with beef	
Phad Num Prik Paow Kai **	Stir fry chicken with Thai sambal	
Jasmine rice		
Dessert		Thai mixed dessert

MENU C3 VEGETARIAN 		37,90 per person
Cho Fah Thai classic Sam		
Starter		
Por Pia Tjee	Homemade vegetable spring rolls	
Tom Kha Tjee *	Thai coconut soup with tofu and vegetables	
Main		
Massaman Tjee *	Brown curry with tofu and vegetables	
Phad King Sod Tjee **	Stir fry fresh ginger with tofu and vegetables	
Jasmine rice		
Dessert	Thai mixed dessert	



Cho Fah I-Saan Menu set for 2 persons

Served with Jasmine rice or sticky rice.

MENU I-Saan		42,80 per person
Starter		
Laap Kai Tod	Deep fried minced chicken with Laap sauce and herb	
Tom Sab Koeng	Spicy sour soup with shrimps	
Main		
Nam Tok Neua **	Sliced grilled beef, herbs and Nam Tok dressing	
Neua Tod Kra Taim	Deep fried slices beef with crispy garlic	
Somtum Thai **	Papaya salad	
Dessert	Thai mixed dessert	

Cho Fah Side orders

(81) Fried rice instead of Jasmine rice	3,90
(82) Fried noodles instead of Jasmine rice	3,90
(83) Portion of Jasmine rice	3,90
(84) Portion of Sticky rice	4,10
(85) Portion of fried rice	5,20
(86) Portion of fried noodle	5,20



Cho Fah Dessert

Khoaw Nieaw Ma MOUNG Sticky rice mixed with coconut milk, sweet mango, sesame seeds, coconut milk sauce	10,50
I Tim Shong Kruang Mixed fresh fruit, chocolate sauce, whipped cream and a choice of: coconut, vanilla, chocolate or strawberry ice cream	8,50
Thai mixed dessert Tasting of homemade Thai desserts	11,50

Cho Fah Dessert wine

Moscatel Oro Floralis A soft, sweet dessert wine with the taste of sun-drenched raisins	4,90
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Cho Fah Cha, Tea

Thai tea Jasmine, ginger or lemon grass	3,80
A pot for four cups	7,80
Fresh mint tea with honey	3,80
Pure Leaf Tea selection	3,20

Cho Fah Coffee



NESPRESSO

Choose your favourite Nespresso flavour

Espresso	3,50
Espresso doppio	5,50
Lungo	3,70
Espresso macchiato	3,80
Cappuccino	4,00
Latte macchiato	4,70
Irish Coffee with Jameson	8,00
Italian Coffee with Amaretto	8,00
French Coffee with Grand Marnier	8,00
Baileys Coffee with Baileys	8,00
Espresso Martini with Kahlúa and Vodka	10,00



