



CHAKRI PALACE
ROYAL THAI CUISINE



IMPERIAL CHAKRI PALACE

Sawadeeka



Chakri Palace was founded in 1999 in our quest to bring the finest Thai cuisine to Malaysia. 'Chakri' represents the current ruling royal house of Thailand; 'Palace' allows guests to experience the exquisite taste of Thai cuisine like royalty.

Together with a team of award winning Thai chefs including our head cook who was formerly from the Royal Palace, we welcome you to enjoy the best of Thai cuisine with us.

At Chakri Palace, we pride ourselves in caring for our guests, serving only the freshest organic produce with **low cholesterol cooking oil, no added MSG or artificial preservatives.**

Taking inspiration from 'The Principles of Thai Cookery' by Thai food expert and celebrity **Chef McDang**, we have created a new variety of signature dishes, adding a refreshing twist to traditional favourites.



Chef McDang



20th Anniversary Specials

Grilled Salmon with Red Curry Sauce
'Chu Chee Salmon Yang'

rm38.90



Mango Papaya Salad with Catfish
'Yum Som Roun Kub Pla Duk Foo'

rm28.90

Tom Yam in Coconut
'Tom Yum Nai Mapraw Aon'

Half King Prawn - rm44.90

Seafood - rm39.90



❖ 20th Anniversary Specials ❖



Petai with Thai Belacan
'Staw Phad Kapi'

Half King Prawn - **rm35.90**

Squid - **rm32.90**



Mixed Red Ruby with Mango Sticky Rice
'Tumtim Grob Kub Khaoneaw Mamoung Nai Mapraw Aon'

rm22.90

Canadian Fresh Oyster
'Hoy Nang Rom'

rm19.90/pc





Imperial Creations



Chakri Mieng Kham Scallop (4pcs) *Chakri Mieng Kham Oyshell*

Created for pure indulgence fit for a king, this dish combines traditional Mieng Kham with succulent pan-seared scallops for a naturally sweet and crunchy sensation.

rm49.90



Thai Papaya Salad with Tuna *Yam Marakor Tuna*

This carefully marinated and slow-cooked tuna is a flavourful and delicious addition to the classic Thai papaya salad.

rm26.90



Four Winged Bean Salad with King Prawn *Chakri Yam Tua Phoo Goong Mae Namm*

Crunchy four winged beans, aromatic roast coconut flakes and peanuts topped with a juicy king prawn, this salad is a sure winner.

rm39.90

Chef McBang



Clear Tom Yam with Seabass

Tom Yam Pla Kapong

Specially made for health-conscious diners with clear Tom Yam soup, sliced fish, herbs and chillies to boost metabolism.

rm19.90



Phad Thai Noodles with King Prawn

Phad Thai Goong Mae Nam

We have upgraded our Phad Thai with a royal flavour using imported king prawns for added indulgence.

rm39.90



Green Curry Crab Meat with Rice Noodles

Mee Hoon Gang Poo

Our signature green curry is now served with premium crab meat and freshly steamed mee hoon. A delicious combination.

rm29.90

**Premium Crab Ball
in Yellow Curry**
Gang Poo Bai Chapoo

Our chef has created crab ball using only premium crab meat, deep fried to a golden crisp before being served with Thai yellow curry.

rm29.90



Red Curry Chicken with Roti
Gang Gai Roti

Roti, or commonly known as bread, is one of the staple food for Malaysians. We have matched it with our signature Thai red curry to create a localised delicacy.

rm29.90



**Deep Fried Seabass with
Phad Cha Sauce**
Chakri Pla Kapong Phad Cha

In true Thai tradition, this dish uses chilli, ginger and lemongrass as the main ingredients. Full of flavour for lovers of spice!

rm99.80

Chef McBang



**Australian Lobster with
Thai Sweet and Spicy Sauce**
Goong Mang Gon Lerd Rod

A must-have for all celebrations. This air flown fresh lobster from Australia makes a perfect companion to our signature sweet and spicy Samrod sauce.

rm48.00 / 100g



Glutinous Rice Ball in Coconut Cream *Baou Loy Mapraw*

Known as Royal Thai dessert, this glutinous rice pearl served in sweet coconut cream dates back to the origin of Thai cuisine.

rm17.50

Chef McBang



Steamed Sweet Banana in Coconut Milk *Kway Bouy Chee*

Satisfy your sweet tooth with our traditional favourite—specially prepared steamed banana in coconut milk.

rm17.50



Red Ruby with Mango Sticky Rice Spring Roll *Kao Neaw Ma Mounng Tub Tim*

The winning segment of this sweet treat is that it is made with the two most popular Thai desserts—red ruby water chestnut and mango sticky rice.

rm23.90



❖ *Chakri Specialty Beverages*

A1. Milky Thai Ice Tea	rm16.5
A2. Milky Thai Ice Coffee	rm16.5
A3. Soursop De Guava	rm16.5
A4. Lychee Jelly	rm16.5
A5. Longan Jelly	rm16.5
A6. Sparkly Thai Lemongrass	rm16.5
A7. Ice Lemon Tea	rm16.5
A8. Chakri Fruit Punch	rm19.5
A9. Bangkok Temple	rm19.5

❖ *Freezies*

A10. Lime Freezy	rm17.5
A11. Lychee Freezy	rm17.5
A12. Longan Freezy	rm17.5
A13. Mango Milk Freezy	rm17.5
A14. Fruit Punch Freezy	rm17.5
A15. Strawberry Smoothie	rm17.5



A1. Milky Thai Ice Tea



A3. Soursop De Guava



A8. Chakri Fruit Punch



A9. Bangkok Temple



Healthy Drinks

- | | |
|---|---------------|
| A16. Lemongrass with Honey (Hot/Cold) | rm16.5 |
| A17. Honey Pandan (Hot/Cold) | rm16.5 |
| A18. Fresh Thai Coconut | rm16.5 |
| A19. Mango Juice | rm16.5 |
| A20. Freshly Squeezed Juice
Choice of Apple/Orange/Carrot/Watermelon | rm16.5 |
| A21. Tropical Detox
Orange + Pineapple + Apple + Celery + Grenadine | rm18.5 |
| A22. Vitamin Booster
Orange + Carrot + Apple + Celery | rm18.5 |
| A23. Freshly Squeezed Mixed Juice
Choice of Apple/Orange/Carrot/Watermelon | rm18.5 |



Hot/Cold Beverages

- | | |
|---------------------------|---------------|
| A24. Milo | rm9.9 |
| A25. Cappuccino | rm11.5 |
| A26. Chakri Brewed Coffee | rm10.9 |
| A27. Espresso (Single) | rm11.5 |
| A28. Espresso (Double) | rm13.5 |
| A29. Café Latte | rm11.9 |
| A30. Chinese Tea | rm6.9 |
| A31. Jasmine Green Tea | rm11.5 |
| A32. Cameron Tea | rm11.5 |
| A33. Chamomile Tea | rm11.5 |

(All teas are served in a pot.)



A16. Lemongrass with Honey



Soft Drinks & Sky Juices

- | | |
|----------------------------|---------------|
| A34. Coke | rm8.9 |
| A35. Diet Coke | rm8.9 |
| A36. Sprite | rm8.9 |
| A37. Ginger Ale | rm8.9 |
| A38. Soda Water | rm8.9 |
| A39. Chakri Mineral Water | rm5.9 |
| A40. Evian (Non-Sparkling) | rm11.9 |
| A41. Perrier (Sparkling) | rm11.9 |



A18. Fresh Thai Coconut





Appetizers

B1. Chakri Four Seasons rm41.5

Chakri Four Seasons

A mix of Chakri's finest Thai fish cakes, spring rolls, sweet and spicy chicken, crispy prawns and mixed fruits.



B1. Chakri Four Seasons

B2. Signature Kadok Leaves Roll rm25.9

Mieng Kham

Thai traditional kadok leaves rolled together with peanuts, baked coconut shreds, chilli padi, diced onions, diced lime, ginger, sun-dried shrimps and shrimp sauce.



B2. Signature Kadok Leaves Roll

B3. Chakri Homemade Fish Cake rm24.9

Tod Mun Pla

Savoury Thai homemade fish cakes.

B4. Chakri Homemade Prawn Cake rm33.9

Tod Mun Gung

Savoury Thai homemade prawn cakes.

B5. Thai Prawn Spring Roll rm24.9

Gung Hom Sabai

Succulent prawns wrapped in crispy spring rolls.

 Chef's Recommendation  Spicy



B3. Chakri Homemade Fish Cake





C1. Roast Duck Salad



C2. Thai Mango Salad - Catfish



C3. Spiced Minced Chicken Salad



C4. Glass Noodles with Seafood Salad

Spiced Salads

C1. Roast Duck Salad rm25.9



Yum Phed Yang

Traditional Thai salad served with aromatic roasted duck.

C2. Thai Mango Salad rm22.9



Yam Ma Moun

Traditional Thai mango salad with tangy dressing.

Catfish *Yam Pla Duk Foo* rm23.9

Soft Shell Crab *Poo Nim* rm34.9

C3. Spiced Minced Chicken Salad rm25.9



Larb Gai

Salad topped with spiced minced chicken.

C4. Glass Noodles with Seafood Salad rm30.9



Yam Woon Sen

Sumptuous salad with seafood mix and glass noodles.

C5. Traditional Mixed Mango & Papaya Salad rm23.9



Yam Soam Roam

Light refreshing salad with a mixture of marinated mango and papaya.

C6. Traditional Thai Papaya Salad rm22.9



Som Tam

Thai marinated papaya salad.



Chef's Recommendation



Spicy

Soups

D1. Chakri Tom Yam

 Choice of Clear (Bangkok Style)/Red (Southern Style)

Chakri Tom Yam

Chakri's rendition of the famous sour and spicy lemongrass soup served in either clear or red soup base.

King Prawn	<i>Gung Mae Num</i>	rm39.9
Seafood	<i>Talay</i>	rm26.9
Chicken	<i>Gai</i>	rm21.9

D2. Tom Yam Chicken with Creamy

Coconut Milk **rm20.9**

Tom Kha Gai

Creamy Tom Yam soup served with succulent chicken.

D3. Clear Chicken Soup with Glass Noodles

rm20.9

Gaeng Jead Woon Sen

Classic chicken soup served with thin clear glass noodles, minced chicken, mushrooms and egg tofu.



D1. Chakri Tom Yam - King Prawn

Thai Curries

E1. Traditional Red Curry

 *Gaeng Phed*


Spicy red curry served with a choice of Chakri's signature roasted duck, chicken or beef.

Signature Roast Duck	<i>Ped Yang</i>	rm31.9
Chicken	<i>Gai</i>	rm31.9
Beef	<i>Neua</i>	rm31.9



E1. Traditional Red Curry - Signature Roast Duck

E2. Traditional Green Curry

 *Gaeng Kaew Wan*

Traditional creamy green curry served with a choice of prawns, chicken or beef.

Prawn	<i>Gung</i>	rm31.9
Chicken	<i>Gai</i>	rm31.9
Beef	<i>Neua</i>	rm31.9



E2. Traditional Green Curry - Chicken

E3. Thai Red Peanut Curry

 *Panaeng*

Thai red peanut curry served with a choice of prawns, chicken or beef.

Prawn	<i>Gung</i>	rm31.9
Chicken	<i>Gai</i>	rm31.9
Beef	<i>Neua</i>	rm31.9



E3. Thai Red Peanut Curry - Beef





Fish Dishes

Seabass



F1. Seabass Steamed with Lime & Chilli

F1. Steamed with Lime & Chilli **rm99.8**



Pla Krapong Neung Ma Now

Steamed seabass served with refreshing lime and chilli sauce.

F2. Deep Fried with Thai Mango Salad **rm99.8**



Pla Krapong Ma Moun

Savoury deep fried seabass served with refreshing Thai mango salad.

F3. Steamed with Ginger & Soy Sauce **rm99.8**

Pla Krapong Neung Khing

Steamed seabass served with ginger and soy sauce.

Garoupa

F4. Deep Fried with Traditional Sweet & Spicy Sauce **rm99.8**



Pla Kao Sam Rod

Deep fried Garoupa served in classic sweet and spicy sauce.

F5. Deep Fried with Sweet & Sour Sauce **rm99.8**

Pla Kao Prieow Wan

Deep fried Garoupa served in sweet and sour sauce.

F6. Deep Fried with Thai Herb Sauce **rm99.8**



Pla Kao Samunpai

Deep fried Garoupa served with Chakri's special Thai herb sauce.



Chef's Recommendation



Spicy



F4. Deep Fried Garoupa with Traditional Sweet & Spicy Sauce

Seafood

G1. Lobster

rm48 / 100g

Gung Mang Gaawn

Fresh lobster served with a choice of butter egg sauce, peanut sauce, sweet and sour sauce, lime and chilli or ginger paste.

G2. Signature Deep Fried

King Prawn (per pc)

rm39.9

Gung Mae Num Phad Nui/Prig Tai Dum/
Med Ma Moung/Choo Chee

Deep fried king prawn served with a choice of butter egg sauce, black pepper sauce, cashew nut paste or peanut paste.

G3. Chakri Crispy Soft Shell Crab (per pc) rm29.9

Poo Nim Caree/Kathiam/Prieow Waan

Crispy soft shell crab served with a choice of Thai yellow egg gravy, salted garlic or sweet and sour sauce.

G4. Imperial Golden Crab Shell with

Minced Meat (per pc)

rm21.9

Poo Ja

Golden crab shell stuffed with minced chicken, crab meat and egg yolk.

G5. Steamed King Prawn with

Lime & Chilli (per pc)

rm39.9

Gung Mae Num Nueng Ma Now

King prawn steamed in lime and chilli sauce.

G6. Crispy Floured Squid with Thai Chilli rm32.9

Pla Muk Chud Peng Tord

Crispy squid in flour served with shallots and Thai spicy chilli sauce.

G7. Stir-Fried Squid with Salted Egg rm32.9

Pla Muk Phad Kai Kem

Squid sautéed and coated with salted egg yolk.

G8. Thai Style Sweet & Sour Shrimp rm29.9

Prieow Waan Goong

Juicy shrimps in tangy sweet and sour sauce.

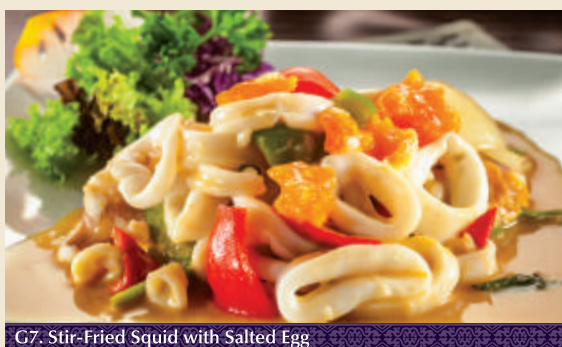
 Chef's Recommendation  Spicy



G3. Chakri Crispy Soft Shell Crab



G4. Imperial Golden Crab Shell with Minced Meat



G7. Stir-Fried Squid with Salted Egg

G2. Signature Deep Fried King Prawn





Poultry Dishes



H1. Chakri Roasted Duck with Coffee Sauce

- H1. Chakri Roasted Duck with Coffee Sauce** **rm39.9**

Phed Ob Karfe

Crispy roasted duck served with traditional Thai coffee sauce.

- H2. Signature Golden Crispy Chicken with Mango Sauce** **rm33.9**

Gai Tod Ma Mounng Prieow Waan

Golden, crispy chicken finished with sweet and sour mango sauce.

- H3. Traditional Pandan Chicken (6 pcs)** **rm33.9**

Gai How Bai Tuey

Chicken marinated with authentic Thai spices and wrapped in fragrant pandan leaves.



H3. Traditional Pandan Chicken

- H4. Thai Spiced Chicken Wings (6 pcs)** **rm31.9**

Chakri Pik Gai Tord

Deep fried Thai-spiced chicken wings served with spicy chilli sauce.

- H5. Sautéed Chicken with Sauce** **rm31.9**

(Cashew Nuts/Basil Leaves/Black Pepper/ Sweet & Sour Sauce)

Gai Pad Med Ma Muang/Bai Krapprao/ Prig Tai Dum/Prieow Waan

Tender chicken sautéed with a selection of mouth-watering sauces.



H5. Sautéed Chicken with Cashew Nuts

Beef Dishes

- J1. Sizzling/Stir-Fried Black Pepper Beef** **rm35.9**

Neua Kratha'ront/Phad Prig Tai Dum

Beef served in black pepper sauce on a sizzling plate or stir fried.

- J2. Stir-Fried Beef Basil with Long Bean** **rm33.9**

Neua Phad Bai Krapprao

Tender beef stir fried with basil leaves and long beans.

- J3. Thai Style Ginger Beef** **rm33.9**

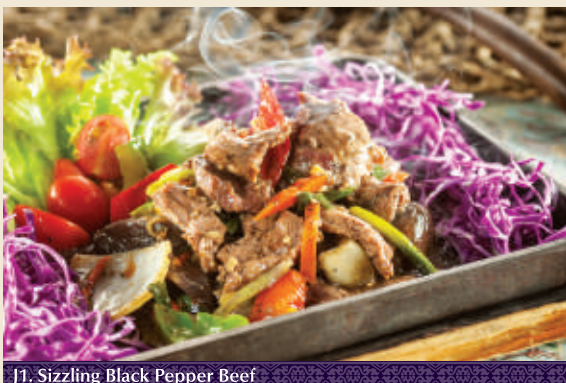
Neua Phad Khing

Juicy beef slices stir fried with fresh ginger and spring onions.

- J4. Sautéed Beef Cashew Nut** **rm33.9**

Neua Pad Med Ma Muang

Tender beef sautéed to perfection with cashew nuts and dried chilli.



J1. Sizzling Black Pepper Beef



Vegetables

K1. Asparagus Scallop with Garlic & Oyster Sauce **rm39.9**

Oyshell Phad Nor Mai Farang

Stir-fried scallops and asparagus served with garlic and oyster sauce.

K2. Organic Mixed Vegetables **rm31.9**

Organic Pak Roun Mirt

Delicious mixed varieties of asparagus, broccoli, cabbage, baby corn and garlic.

K3. Broccoli Mushroom with Oyster Sauce **rm31.9**

Broccoli Phad Head Hom

Stir-fried broccoli and shiitake mushrooms served with garlic and oyster sauce.

K4. Asparagus with Spicy Shrimp Paste/ Garlic Sauce **rm31.9**

Gung Phad Nor Mai Farang Gapi/Kathiam

Stir-fried asparagus served with your choice of spicy shrimp paste or garlic sauce.

K5. Chakri Petai & Prawn with Spicy Shrimp Paste **rm33.9**

Staw Phad Gung Num Prig Gapi

Fresh petai stir fried with prawns in spicy shrimp paste.

K6. Traditional Thai Kailan with Salted Fish **rm28.9**

Kana Pla Kem

Stir-fried kailan with a generous serving of salted fish.

K7. Steamed Kailan with Garlic & Oyster Sauce **rm26.9**

Kana Phad Head Hom

Fresh kailan steamed to perfection and topped with garlic and oyster sauce.

K8. Thai Style Morning Glory with Spicy Shrimp Paste **rm26.9**

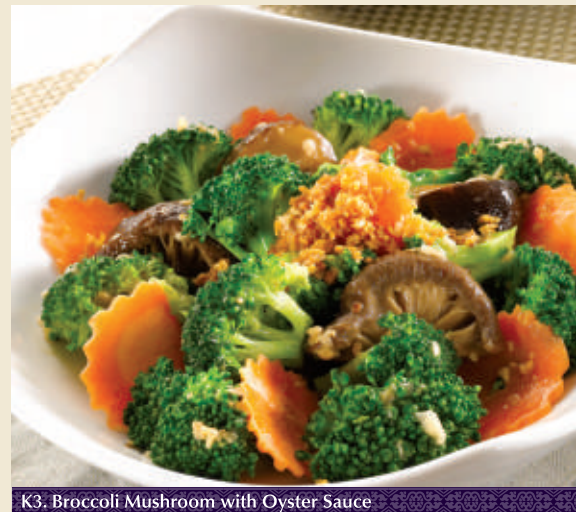
Phad Bung Nam Prig Gapi

Thai-style morning glory stir fried with shrimp paste.

 *Chef's Recommendation*  *Spicy*



K2. Organic Mixed Vegetables



K3. Broccoli Mushroom with Oyster Sauce



K1. Asparagus Scallop with Garlic & Oyster Sauce



L1. Fried Bean Curd with Thai Basil Leaves & Chilli



M1. Chakri King Prawn Flat Noodles in Gravy



M4. Traditional Phad Thai Noodles



Egg & Bean Curd Dishes

- L1. Fried Bean Curd with
 Thai Basil Leaves & Chilli **rm25.9**

Tao Hu Phad Bai Krappow

Stir-fried bean curd with Thai basil leaves and fresh chilli.

- L2. Sizzling/Fried Bean Curd with
 Minced Prawn & Shiitake Mushroom **rm24.9**

Tao Hu Kratha'ront/Phad Gung Hom

Sizzling or stir-fried bean curd with minced prawns and shiitake mushrooms.

- L3. Traditional Thai Omelette

Kai Jiew

Thai-style omelette served with your choice of crab meat or prawns.

Crab Meat	<i>Poo</i>	rm23.9
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Prawn	<i>Gung</i>	rm25.9
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Noodles

Standard	Large
(1 to 2 pax)	(3 to 4 pax)

- M1. Chakri King Prawn Flat Noodles
 in Gravy **rm39.9** **rm74.9**

Ladna Talay

Fried kuey teow tossed with juicy king prawns and squid in flavoursome gravy.

- M2. Thai Style Fried Glass Noodles

 *Phad Woon Sen*

Delicious Thai-style glass noodles fried and served with a selection of chicken, soft shell crabs or king prawns.

King Prawn	<i>Gung Mae Num</i>	rm39.9	rm74.9
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Soft Shell Crab	<i>Poo Nim</i>	rm38.9	rm74.9
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Chicken	<i>Gai</i>	rm26.9	rm62.9
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- M3. Thai Style Fried Beef Noodles **rm25.9** **rm66.9**

Phad Si Oui Neua

Flat noodles with tender strips of stir-fried beef.

- M4. Traditional Phad Thai Noodles **rm26.9** **rm76.9**

Phad Thai

Authentic Thai noodles served with crushed peanuts, chilli flakes, bean sprouts and a refreshing slice of lime.

- M5. Traditional Beef/Duck Noodles Soup **rm26.9**

Kuey Teow Neua Soup/Kuey Teow Phed Soup

Flat noodles served with choices of beef or duck in a hearty broth.



Chef's Recommendation



Spicy



Rice

- | | Standard
(1 to 2 pax) | Large
(3 to 4 pax) |
|---|--------------------------|-----------------------|
| N1. Pineapple Fried Rice
 <i>Khow Ob Sapparod</i>
Signature Thai dish with added shrimps and vegetables. | rm26.9 | rm66.9 |
| N2. Chakri Fried Rice
<i>Khow Phad Chakri</i>
Chakri's very own Thai fried rice served with choices of chicken, crab meat, prawns or seafood. | rm26.9 | rm66.9 |
| N3. Shrimp Paste Fried Rice with Mango
 <i>Khow Kruk Kapi</i>
Fragrant fried rice with a selection of seafood, shrimps, crab meat or chicken. | rm26.9 | rm66.9 |
| N4. Thai Village Fried Rice with Salted Fish
 <i>Khow Phad Pla Kem Kana</i>
Classic Thai fried rice with kailan and salted fish. | rm26.9 | rm66.9 |
| N5. Steamed Thai Fragrant Rice
<i>Khow Suay (refillable)</i> | rm5.9 | |



N1. Pineapple Fried Rice



N2. Chakri Fried Rice

Single Platter Dishes

- | | |
|---|--------|
| P1. King Prawn Platter
 <i>Gung Mae Nam Jan Deaw</i>
Pan-fried king prawns, fish cakes, crackers and salad, served with steamed fragrant rice. | rm39.9 |
| P2. Crispy Soft Shell Crab Platter
 <i>Poo Nim Jan Deaw</i>
Crispy soft shell crabs, Thai mango salad, prawn crackers and salad, served with steamed fragrant rice. | rm38.9 |
| P3. Green Curry Chicken Platter
<i>Kaew Wan Jan Deaw</i>
Green curry chicken, Thai mango salad, prawn rolls and salad, served with steamed fragrant rice. | rm34.9 |



P2. Crispy Soft Shell Crab Platter

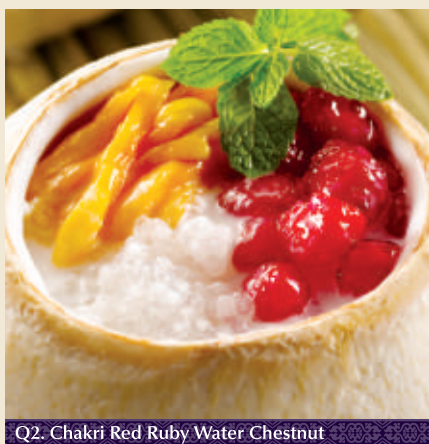
 Chef's Recommendation  Spicy



P1. King Prawn Platter



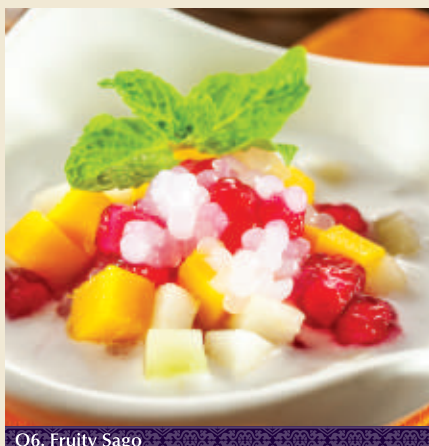
Q1. Mango Sticky Rice



Q2. Chakri Red Ruby Water Chestnut



Q3. Signature Mango Sticky Rice Spring Roll



Q6. Fruity Sago



Desserts

Standard Large

Q1. Mango Sticky Rice rm19.9



Khow Neow Ma Moug

Sticky rice sweetened with coconut milk and topped with fresh mango slices.

Q2. Chakri Red Ruby Water Chestnut rm19.9



Ai Tim Tab Tim Krob

Homemade red ruby water chestnut, sago, jackfruit and vanilla ice-cream served with icy coconut milk.

Q3. Signature Mango/Durian Sticky Rice Spring Roll rm19.9



Por Pia Khow Neow Ma Moug/Turian

Chakri's signature sticky rice with mango or durian in spring roll wrap.

Q4. Durian Sticky Rice rm17.9

Khow Neow Turian

Sweet sticky rice flavoured with durian.

Q5. Fresh Mango with Sliced Coconut Pudding rm17.9

Kuey Teow Ma Moug

Coconut pudding with slices of succulent mango.

Q6. Fruity Sago rm16.9

Pon Ra Mai Saku

Chilled sago with mixed fruits.

Q7. Chilled Honey Sea Coconut rm16.9

Luk Tan Cheum Kap Lam Yai

Refreshing honey sea coconut with longan.

Q8. Thai Cendol rm16.9

Lod Chong Thai

Thai-style cendol mixed with coconut milk.

Q9. Fresh Fruit Platter rm17.5 rm54.5

Pon Laa Mai Kap Ma Moug

Standard (Recommended for 1 person),

Large (Recommended for 4 persons).

Q10. Premium Ice-Cream

Ice Cream

Choice of single, double or triple scoops.

Single rm10.9

Double rm14.9

Triple rm18.9



Chef's Recommendation



Spicy







Vegetarian Dishes



Appetizers & Spiced Salads

- R1. Signature Kadok Leaves Roll **rm26.9**
 *Mieang Kam*
- R2. Thai Vegetarian Spring Roll **rm22.9**
Por Pia Savoey
- R3. Thai Mango Salad **rm23.9**
Yam Ma Moun
- R4. Thai Papaya Salad **rm23.9**
 *Som Tam*

Soups

- R5. Chakri Tom Yam **rm17.9**
 Choice of Clear (Bangkok Style)/Red (Southern Style)
Chakri Tom Yam
- R6. Clear Tofu Soup with Glass Noodles **rm17.9**
Gaeng Chud Woon Sen

Thai Curries

- R7. Traditional Red Curry **rm27.9**
 *Gaeng Phed Jay*
- R8. Traditional Green Curry **rm27.9**
 *Gaeng Kaew Wan Jay*
- R9. Traditional Red Peanut Curry **rm27.9**
 *Panaeng Jay*



Chef's Recommendation




Spicy






Bean Curd & Vegetables

- R10. Fried Bean Curd with
 Thai Basil Leaves & Chilli **rm26.9**
Tao Hu Phad Bai Krappow
- R11. Sizzling/Fried Bean Curd with
Shiitake Mushroom **rm25.9**
Tao Hu Kratha'ront/Phad Gung Hom
- R12. Organic Mixed Vegetables **rm29.9**
 *Organic Pak Roun Mirt*
- R13. Broccoli Mushroom with Garlic Sauce **rm29.9**
 *Broccoli Phad Head Hom*
- R14. Stir Fried Vegetables **rm26.9**
Organic Pak Roun Mirt
- R15. Asparagus with Garlic Sauce **rm29.9**
Phad Nor Mai Farang Kathiam
- R16. Traditional Thai Kailan with
Garlic Sauce **rm26.9**
Kana Phad Kathiam
- R17. Steamed Kailan with Garlic Sauce **rm26.9**
Kana Nue Kathiam

Single Platter Dishes

- R18. Pineapple Fried Rice **rm24.9**
 *Khow Ob Sapparod*
- R19. Traditional Phad Thai Noodles **rm24.9**
Phad Thai
- R20. Chakri Fried Rice **rm24.9**
Khow Phad Chakri



Catering services available.
We cater for anniversaries, annual dinners, birthdays, weddings
and all other occasions.

Call us at **03-2382 7788** or **016-2277 182**
or email us at
marketing@chakri.com.my

www.chakri.com.my

- Our food suppliers are accredited with **halal certification**.
 - Images shown are for illustration purposes only.
- Prices quoted are in Malaysian Ringgit (MYR) and subject to applicable **10% service charge and 6% SST**.
- For health reasons, all dishes are prepared with no added MSG and low cholesterol oil.

