



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.

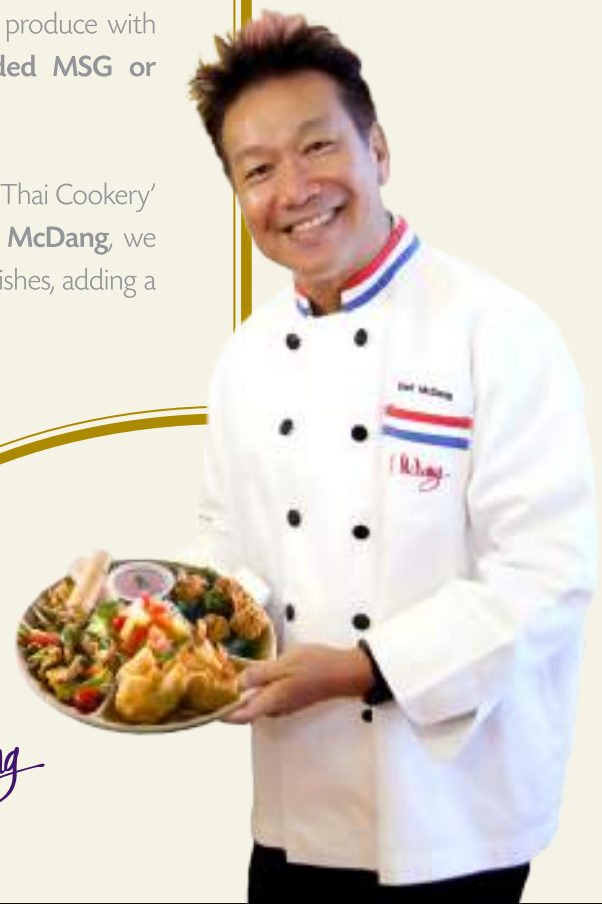
Together with a team of award winning Thai chefs including our head cook who was formerly from the Royal Palace, we welcome you to enjoy the best of Thai cuisine with us.

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 Rourm 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!

rm95.90

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.

rm45.00 / 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.

rm16.90

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.

rm16.90



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.

rm18.90





❖ Chakri Fruit Punch ❖



Chakri Specialty Beverages

A1.	Sparkly Thai Lemongrass	rm13.9
A2.	Ice Lemon Tea	rm12.9
A3.	Milky Thai Ice Tea	rm12.9
A4.	Milky Thai Ice Coffee	rm12.9
A5.	Soursop De Guava	rm12.9
A6.	Longan Jelly	rm12.9
A7.	Lychee Jelly	rm12.9



Freezies

B1.	Lime Freezy	rm16.9
B2.	Lychee Freezy	rm16.9
B3.	Longan Freezy	rm16.9
B4.	Soursop Freezy	rm16.9
B5.	Mango Milk Freezy	rm16.9
B6.	Fruit Punch Freezy	rm16.9
B7.	Strawberry Smoothie	rm16.9



Healthy Drinks

C1.	Honey Lemongrass (Hot/Cold)	rm12.9
C2.	Honey Pandan (Hot/Cold)	rm12.9
C3.	Green Passion Cucumber + Apple + Starfruit + Celery Stick	rm17.9
C4.	Tropical Detox Orange + Starfruit + Apple + Celery + Grenadine	rm17.9
C5.	Detoxine Orange + Carrot + Apple + Celery	rm17.9
C6.	Ms Botox Apple + Lime Juice + Celery	rm17.9



Mocktails

D1.	Virgin Mary	rm18.9
D2.	Virgin Colada	rm18.9
D3.	Bangkok Temple	rm18.9
D4.	Chiang Mai Passion	rm18.9
D5.	Thai Honeymoon	rm18.9
D6.	Bangkok Smoothie	rm18.9
D7.	Chakri Fruit Punch	rm16.9

Prices quoted are subject to 10% Service Charge



Juices



E1. Lime Juice	rm12.9
E2. Fresh Apple	rm15.9
E3. Fresh Orange	rm15.9
E4. Fresh Watermelon	rm15.9
E5. Fresh Honeydew	rm15.9
E6. Fresh Carrot	rm15.9
E7. Fresh Thai Coconut	rm15.9
E8. Pink/Green Guava	rm15.9
E9. Mango Juice	rm15.9

Hot/Cold Beverages

F1. Chakri Brewed Coffee	rm10.9
F2. Espresso (Single)	rm10.9
F3. Espresso (Double)	rm12.9
F4. Cappuccino	rm10.9
F5. Café Latte	rm11.9
F6. Milo	rm9.9
F7. Jasmine Green Tea	rm10.9
F8. Cameron Tea	rm10.9
F9. Camomile Tea	rm10.9
F10. Chinese Tea (Refillable)	rm5.9

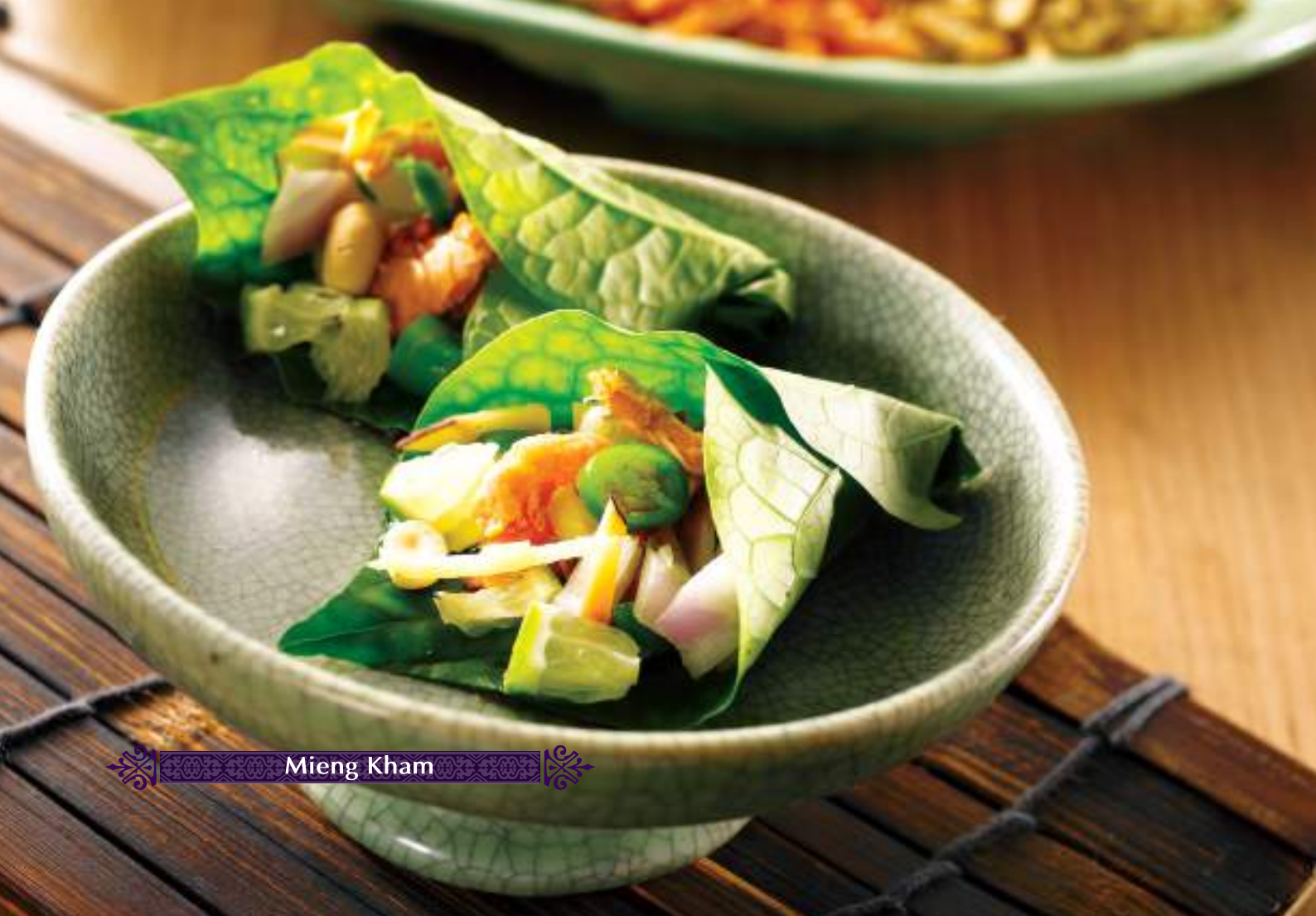
Soft Drinks & Sky Juices

G1. Coke	rm8.9
G2. Sprite	rm8.9
G3. Chakri Mineral Water	rm5.9
G4. Evian (Non-Sparkling)	rm11.9
G5. Perrier (Sparkling)	rm11.9



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❖ Mieng Kham ❖



❖ Golden Prawn Threads ❖

Appetizer

H1. Chakri Four Seasons rm39.9



อาหารไทย สี่ ฤดู

A mix of Chakri's finest mango salad, spring roll, crispy prawn, chicken ball and mixed fruits.

H2. Mieng Kham rm24.9



เผ็ญดำ

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

H3. Chakri Homemade Fish Cake rm23.9



ทอดมันปลา

Savoury thai homemade fish cakes.

H4. Chakri Homemade Prawn Cake rm24.9



ทอดมันกุ้ง

Savoury Thai homemade prawn cakes.

H5. Golden Prawn Threads rm24.9

กุ้งโสร้ง

Succulent prawn wrapped in crispy noodle.



Chef's Recommendation



Vegetarian Option Available



Healthy Option (Less salt and oil)



Mild



Hot

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Chakri Four Seasons





Roast Duck Salad



Signature Catfish Mango Salad

Spiced Salads

I1. Roast Duck Salad rm24.9



ยำเป็ดย่าง

Traditional Thai salad served with aromatic roasted duck.

I2. Thai Mango Salad rm21.9



ยำมะม่วง

Traditional Thai mango salad with tangy dressing.

Catfish

ปลาอุก

rm22.9

Soft shell crab

ปูหิม

rm29.9

I3. Special Minced Chicken Salad rm22.9



ลาบไก่

Crispy chicken with Thai Aromatic herb salad.

I4. Traditional Mixed Mango & Papaya Salad rm22.9



ยำสัสมว

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

I5. Traditional Thai Papaya Salad with Crispy Breaded Fish rm24.9



ส้มตำปลากรอบ

Thai marinated papaya salad with crispy breaded fish.



Chef's Recommendation



Vegetarian Option Available



Healthy Option (Less salt and oil)



Mild



Hot

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Special Minced Chicken Salad





Soups

(Please indicate your preferred level of spiciness)



- J1. Chakri Tom Yam**
 จักรี้ด้มยำ
 Lemongrass soup served in either clear or red soup base.

<i>King Prawn</i>	กุ้งแม่น้ำ	rm29.9
<i>Seafood</i>	ทะเล	rm18.9
<i>Chicken</i>	ไก่	rm17.9
<i>Vegetarian</i>	ผัสดัดจริต	rm14.9

- J2. Tom Yam Chicken with Creamy Coconut Milk**
 ด้มยำไก่
 Creamy coconut Tom Yam served with succulent chicken.

- J3. Clear Soup Tom Yam with Seabass**
 ด้มยำปลากระพง
 Clear seabass with Thai aromatic herb.

- J4. Clear Chicken Soup with Glass Noodle**
 แกงจืดทุณหัด
 Classic chicken clear soup served with vegetable, tofu and glass noodle.



Thai Curries

- K1. Traditional Green Curry**
 แกงเขียวหวาน
 Traditional creamy green curry served with a choice of

<i>Prawn</i>	กุ้ง	rm29.9
<i>Chicken</i>	ไก่	rm29.9
<i>Beef</i>	เนื้อ	rm29.9
<i>Vegetarian</i>	ผัสดัดจริต	rm25.9

- K2. Thai Red Peanut Curry**
 แกงพริก
 Choice of meat Thai red peanut curry with kaffir lime leave.

<i>Prawn</i>	กุ้ง	rm29.9
<i>Chicken</i>	ไก่	rm29.9
<i>Beef</i>	เนื้อ	rm29.9

- K3. Traditional Red Curry with Roasted Duck**
 แกงเผ็ดเป็ดย่าง
 Red curry with roasted duck, fruit and basil leave.



Chef's Recommendation



Vegetarian Option Available



Healthy Option (Less salt and oil)



Mild



Hot

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❧ Chakri Tom Yam - King Prawn ❧



❧ Traditional Green Curry - Chicken ❧



Fish Dishes

Seabass

- L1. Steamed with Lime & Chili** rm79.9
 ปลากระพงหนึ่งมะนาว
 Steamed seabass served with refreshing lime and chili sauce.

- L2. Deep Fried with Lemon & Fish Sauce** rm79.9
 นกผัดปลา
 Deep fried seabass served with lemon & traditional Thai fish sauce.

Garoupa

- M1. Deep Fried with Traditional Sweet & Spicy Sauce** rm85.9
 ปลาเก๋าทอดสาหร่าย
 Deep fried Garoupa served in sweet and spicy sauce.

- M2. Deep Fried with Sweet & Sour Sauce** rm85.9
 ปลาเก๋าทอดเปรี้ยวหวาน
 Deep fried Garoupa served in sweet and sour sauce.



Chef's Recommendation



Vegetarian Option Available



Healthy Option (Less salt and oil)



Mild



Hot

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Deep Fried Garoupa with Traditional Sweet & Spicy Sauce





Seabass Steamed with Lime & Chili



Seafood

N1. Signature Deep Fried King Prawn (per pc) rm29.9



กุ้งแม่น้ำ

Deep fried king prawn served with a choice of onion curry egg relish, fried garlic & pepper sauce or dried curry with long bean sauce.

Spicy turmeric and thai key sambal

ทอดผัดผงกระหรี่

Fried garlic and pepper sauce

ทอดผัดกระเทียมพริกไทย

Dried curry with long bean sauce

ทอดผัดเครื่องแกง

N2. Chakri Crispy Soft Shell Crab rm24.9



ปูหิมทอง

Onion and curry egg relish sauce

ผัดผงกระหรี่

Fried garlic and pepper sauce

ผัดกระเทียมพริกไทย

N3. Imperial Golden Crab Shell with rm18.9



Minced Meat (per pc)

ปูจ๋า

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

N4. Crispy Floured Squid with Thai Chilli rm32.9



ปลาหมึกชุบแป้งทอด

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

N5. Stir-Fried Squid with Salted Egg rm32.9

ปลาหมึกผัดไข่เค็ม

Sauteed squid and coated with salted egg yolk.

N6. Thai Style Fried Prawn with Petai rm29.9

กุ้งผัดสดอกกะปิ

Fried prawn with petai and shrimp paste sauce.

N7. Tamarind Deep Fried Prawn rm29.9

กุ้งผัดซอสมะขาม

Deep fried prawn with tamarind sauce.



Chef's Recommendation



Vegetarian Option Available



Healthy Option (Less salt and oil)



Mild



Hot

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Signature Deep Fried King Prawn



Imperial Golden Crab Shell with Minced Meat

Poultry Dishes

O1. Chakri Roasted Duck with Coffee Sauce rm39.9



เป็ดอบกาแฟ

Crispy roasted duck served with traditional Thai coffee sauce.

O2. Traditional Pandan Chicken (6 pcs) rm29.9

ไก่ห่อใบเตย

Wrapped Chicken Thai marinated in pandan leaves.

O3. Thai Spiced Chicken Wings (4 pcs) rm29.9



ปีกไก่ยัดไส้

Deep fried chicken wings stuff water chestnut served with spicy chilli sauce.

O4. Sauteed Chicken with Cashew Nut rm29.9



ไก่ผัดเม็ดมะม่วง

Tender chicken sauteed with cashew nut.

Beef Dishes

P1. Sizzling Black Pepper Beef rm34.9



เนื้อผัดพริกไทยดำกระเทียมร้อน

Beef slices served in black pepper sauce on sizzling plate.

P2. Stir Fried Beef Basil with Long Beans rm32.9

เนื้อผัดใบกระเพรา

Minced beef stir fried with hot basil leaves and long beans.



Chef's Recommendation



Vegetarian Option Available



Healthy Option (Less salt and oil)



Mild



Hot

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Thai Spiced Chicken Wings








Chakri Roasted Duck with Coffee Sauce



Traditional Pandan Chicken

Egg & Bean Curd Dishes

- Q1. Fried Bean Curd with Thai Basil Leaves & Chili** rm24.9
      
เจ้าหู้ผัดใบกระเพรา
Stir-fried bean curd with Thai hot basil leaves and fresh chilli.

- Q2. Sizzling Bean Curd** rm23.9
  
เจ้าหู้กระทะร้อน
Sizzling or stir-fried bean curd with mince prawns and shiitake mushrooms.

- Q3. Traditional Thai Omelette** rm23.9
  
ไข่เจียวสองขา
Thai-style omelette served with crab meat and prawn.

 Chef's Recommendation

 Vegetarian Option Available

 Healthy Option (Less salt and oil)

 Mild

 Hot

Prices quoted are subject to 10% Service Charge

Asparagus Scallop with Garlic & Oyster Sauce



Vegetables

- R1. Asparagus Scallops with Garlic & Oyster Sauce rm37.9



หอยเชลล์ผัดหน่อไม้ฝรั่ง

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



- R2. Organic Mixed Vegetables rm28.9



ผัดผักรวม

A mix of organic asparagus, broccoli, cabbage, and baby corn with garlic.

- R3. Broccoli Mushrooms with Oyster Sauce/ Garlic Sauce rm28.9



บร็อคโคลี่ผัดเห็ดหอม

Stir-fried broccoli and shitake mushroom served with garlic and oyster sauce.

- R4. Asparagus with Spicy Shrimp Paste rm28.9

หน่อไม้ฝรั่งผัดกุ้งกะปิ

Stir-fried asparagus with prawn and spicy shrimp paste sauce.



- R5. Traditional Thai Kailan with Salted Fish rm24.9

ผัดคะน้าปลาเค็ม

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

- R6. Thai Style Morning Glory with Spicy Shrimp Paste rm24.9



ผัดผักบุ้งห้พริกกะปิ

Stir-fried Thai style morning glory with shrimp paste sauce.



Chef's Recommendation



Vegetarian Option Available



Healthy Option (Less salt and oil)



Mild

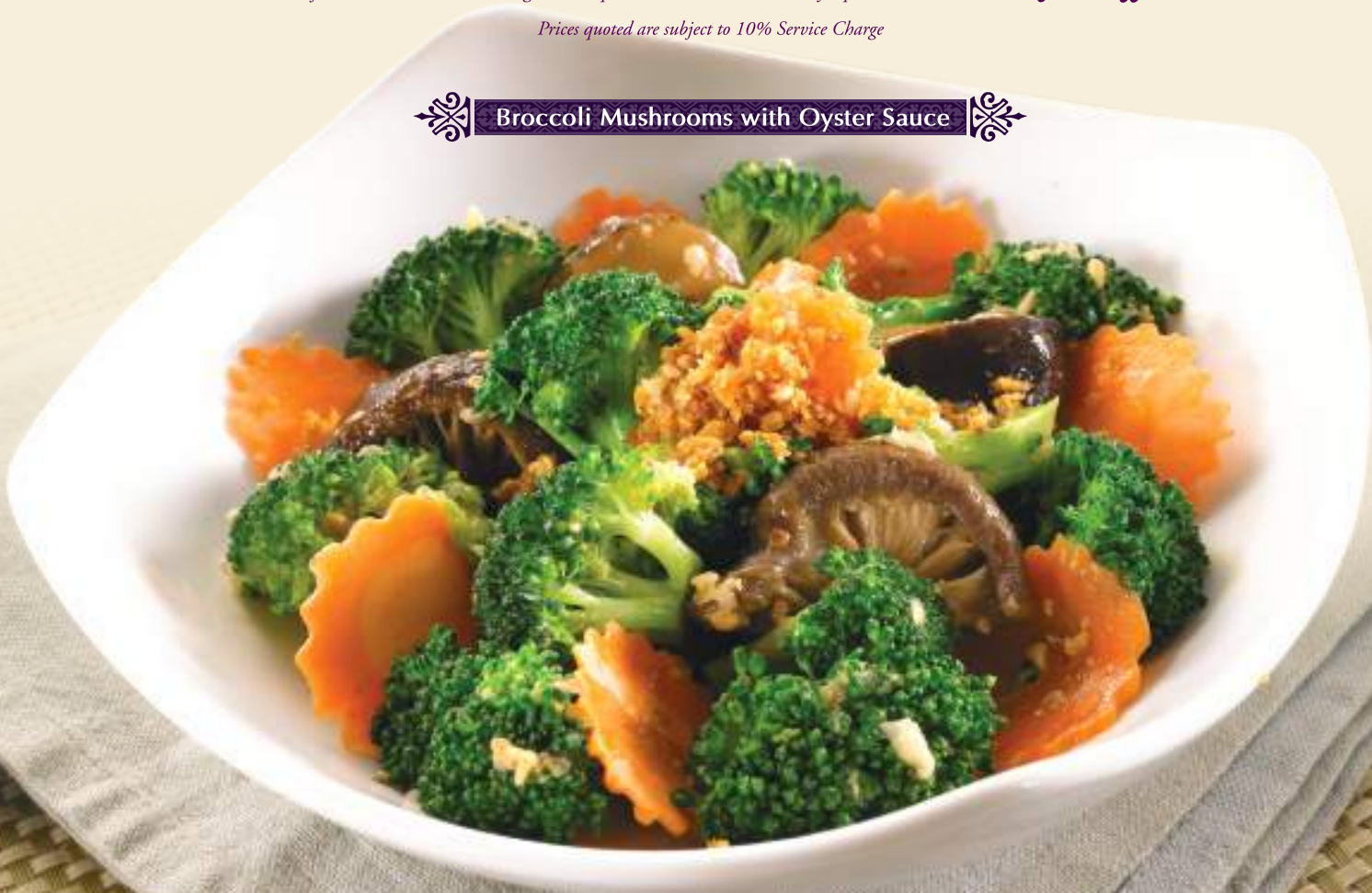


Hot

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Broccoli Mushrooms with Oyster Sauce





Noodles

S1. Thai Style Fried Glass Noodles



ผัดวุ้นเส้น

Delicious fried glass noodle in Thai style served with a choice of King Prawn, Soft Shell Crab or Seafood.

<i>King prawn</i>	กุ้งแม่น้ำ	rm32.9
<i>Soft shell crab</i>	ปูหิม	rm32.9
<i>Seafood</i>	ทะเล	rm25.9

S2. Traditional Phad Thai Noodles

rm22.9



ผัดไทย

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

S3. Traditional Beef Noodle Soup

rm22.9



ก๋วยเตี๋ยวหน้าเนื้อ

Beef noodle soup.



Chef's Recommendation



Vegetarian Option Available



Healthy Option (Less salt and oil)



Mild



Hot

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Traditional Phad Thai Noodles



Standard Large

T1. Pineapple Fried Rice

rm22.9

rm64.9



ข้าวอบลิ้นปี่

Signature Thai pineapple fried rice with cashew nut, Prawn and vegetables.

T2. Chakri Fried Rice



ข้าวผัดจ๊กกรี่

Chakri's very own rendition of the fragrant Thai fried rice, served with a choice of:

Chicken

ไก่

rm22.9

rm64.9

Crab meat

เห็ดปู

rm22.9

rm64.9

Prawn

กุ้ง

rm22.9

rm64.9

Seafood

ทะเล

rm22.9

rm64.9

T3. Shrimp Paste Fried Rice with Mango

rm22.9

rm64.9



ข้าวตลกกะปิ

Fried rice shrimp paste serve with sweet chicken, mango & shallot salad.

T4. Thai Village Fried Rice with Salted Fish

rm22.9

rm64.9



ข้าวผัดคั่วปลาเค็ม

Classic Thai fried rice with salted fish & kailan.

T5. Steamed Thai Fragrant Rice

rm3.9

ข้าวสวย

Steamed Thai Fragrant Rice.



Chef's Recommendation



Vegetarian Option Available



Healthy Option (Less salt and oil)



Mild



Hot

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Pineapple Fried Rice





Single Platter Dishes

U1. King Prawn Platter rm36.9

กุ้งแม่น้ำจานเดียว

Pan-fried king prawns, fish cakes, crackers and salad, served with steamed fragrant rice.

U2. Crispy Soft Shell Crab Platter rm36.9

ปูหมึกจานเดียว

Crispy soft shell crabs, Thai mango salad, prawn crackers and salad, served with steamed fragrant rice.

U3. Fried Fish Platter rm29.9

ปลาทอดจานเดียว

Fried fish fillet with peanut curry, spring rolls, vegetables and salad, served with steamed fragrant rice.

U4. Beef Basil Platter rm29.9

เนื้อจานเดียว

Stir-fried beef with hot basil, spring rolls, fried eggs and salad, served with steamed fragrant rice.

U5. Green Curry Chicken Platter rm29.9

เขียวหวานจานเดียว

Green curry chicken, Thai mango salad, prawn rolls and salad, served with steamed fragrant rice.



Chef's Recommendation



Vegetarian Option Available



Healthy Option (Less salt and oil)



Mild



Hot

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Desserts

V1. Thai Mango with Sticky Rice rm19.9



ข้าวเหนียวมะม่วง

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

V2. Chakri Red Ruby Water Chestnut rm18.9



ไอศกรีมทับทิมกรอบ

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

V3. Fresh Mango with Sliced Coconut Pudding rm16.9

ก๋วยเตี๋ยวมะม่วง

Coconut pudding with slices of succulent mango.

V4. Chilled Honey Sea Coconut rm15.9

ลูกตาลเชื่อมกับลำไย

Refreshing honey sea coconut with longan.

V5. Fresh Fruit Platter rm15.9

ผลไม้รวม

Mango, cantaloupe, watermelon, pineapple, papaya and dragon fruit.

V6. Glutinous Rice Ball in Coconut Cream rm16.9

บัวลอย

Glutinous rice pearls served in sweet coconut cream.



Chef's Recommendation



Vegetarian Option Available



Healthy Option (Less salt and oil)



Mild



Hot

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Thai Mango with Sticky Rice



Chakri Red Ruby Water Chestnut

