Introducing ChomSindh:
A Gastronautical Journey through Thai waters

Born from a man's treasured childhood memories of sailing with his family on a yacht his grandfather built. These voyages weren't just trips; they were adventures where the sea was their playground, and every catch was a story. Imagine the sea under twilight, the laughter of loved ones, and the thrill of catching squid and fish that would soon become a delicious pot of Seafood Boiled Rice.

These voyages nurtured the man's profound connection with Thailand’s waters, ultimately inspiring the creation of ChomSindh. More than a restaurant, ChomSindh is a celebration of the Thai seascape and a testament to genuine Thai hospitality. Picture a place where the atmosphere of a local, family-owned eatery prevails, renowned for its culinary excellence. Here, every guest is treated like family, and each dish is prepared with meticulous attention and heartfelt care.

The kitchen is a bustling hub of activity, where the grill sizzles with fresh seafood, and the air is fragrant with Thai herbs and spices. The menu is a tribute to Thailand’s abundant aquatic resources, crafted with a commitment to sustainability. It’s an invitation to savour the vibrant flavours that each season brings, with each dish telling a story of Thailand’s waters and the life they support.

ChomSindh is a place where cherished memories are made, much like those on the grandfather’s yacht. It's a journey across Thailand's waters, connecting past to present, and blending tradition with modernity. This restaurant is more than just a place to eat; it's a tribute to the waters that have shaped lives, a family's legacy, and a nation's culinary heritage.

FROM FARM TO FORK

A SYMPHONY OF SUSTAINABILITY AT CHOMSINDH

At ChomSindh, our culinary philosophy is deeply intertwined with an unwavering commitment to sustainability.

This ethos is vividly alive not just confined within the walls of our kitchen but also in the nurtured soil of our garden. On the 8th floor of Amari Bangkok, nestled between the towering urban landscape lies our garden - a testament to our dedication to fresh, locally-sourced produce. Here, an array of herbs and plants flourish, each destined to play a starring role in the dishes we craft.

From wild betel leaves to holy basil and lemongrass, these greens are grown with care and respect for the environment. Our chefs, true connoisseurs of taste and sustainability, hand-pick these little treasures of Mother Nature, ensuring that each ingredient contributes not only to the flavour but to a narrative of our environmental stewardship.

This direct path from our garden to your plate epitomises our commitment to reducing the impact of our carbon footprint while elevating your dining experience. As you savour the delectable offerings at ChomSindh, your experience is more than tasting exquisite flavours; you are partaking in our journey towards a more sustainable future.

It's a journey that begins with a seed in our garden and culminates with the exquisite meals we serve, a reflection of our ethos to nurture both the planet and your palate. We invite you to dine with us and appreciate the harmony of garden-fresh ingredients, thoughtfully woven into each dish.

At ChomSindh, every meal is a celebration to our dedication to a greener, more flavourful world.

HERB GARDEN


Lemongrass


Kaffir Lime


Holy Basil


Sweet Basil


Hoary Basil


Bird's Eye Chilli


Saw Coriander


Coriander


Pink Creeper


Wild Betel

SIGNATURE STORY



OLD FASHIONED STIR-FRIED HOLY BASIL WITH PRAWN, also known as '**NAREEKANSAENG**', or as the ancestor to the esteemed 'Phat Kaphrao'. This piquant dish, boasting shrimp from the Andaman Sea, is notorious for its intense heat, fabled to make a woman weep. Its fervent spice derives from a quintessential Thai amalgamation of garlic, coriander root, and pepper, joined by holy basil and dried chillies, forging a potent mix of flavours that epitomises the depth of Thai culinary tradition.

CRAB CURRY WITH WILD BETEL LEAVES AND SAMUT SONGKHRAM SEABLITE is a culinary celebration to sustainability, featuring crab sourced from an eco-friendly crab bank in Prachuap Khiri Khan. Khontalay, our community partner, ensures we source crabs from a collective that safeguards egg-bearing crabs until they spawn.

This collective effort allows for the release of crab eggs back into the ocean, promoting marine conservation. The seablite, adding a crisp contrast to the dish, is sourced from local gardens in Samut Songkhram, reflecting our commitment to community engagement and environmental stewardship.





For the **CHOMSINDH SEAFOOD BOILED RICE**, we meticulously select our rice from Bantonkhao in Amnat Charoen, renowned for its premium grains. The broth, a labour of love, is gently simmered with fish bones and assorted vegetables for over 48 hours, ensuring that the flavours of the fish and vegetables permeate through every pore. We source our seafood through community enterprises like Khontalay, aligned with our commitment to natural resource conservation.

This dish is served with a distinctive soybean paste dipping sauce, meticulously blended to complement the seafood's natural flavours.



ทะเลไทย

ยำ
Salad

ยำหอยหลอดใส่ผักกูด (GF)

Spicy Razor Clams with Paco Fern

THB 220

ยำมะเขือยาวปลาสลิดสุพรรณบุรีกรอบ

Eggplant Salad with Crispy Suphanburi Gourami Fish

THB 250

แสร้งว่ากุ้งลายเสืออันดามันย่าง

Grilled Andaman Tiger Prawn with Spicy Minced Herb Salad

THB 320

เครื่องจิ้ม
Relish

หลนเต้าเจี้ยว (มังสวิรัติ)

Fermented Soy Bean Relish served with Mixed Vegetables

THB 220

Signature menu Contains nuts (GF) Gluten-free Spicy

Prices are subject to 7% Value-added tax (VAT) and Exclude 10% Service charge.

ชมสินธุ์

ต้ม
Soup

ต้มข่าปลาสลิดสุพรรณบุรีหอด GF

Crispy Suphanburi Gourami Fish in Coconut Soup

THB 320

ต้มยำกุ้งก้ามกรามบางเลน GF

Spicy Bang Len Prawn Tom Yum Soup with
Kaffir Lime and Lemongrass

THB 390

ย่าง
Grilled

กุ้งเผา ณ บางเลน GF

Grilled Bang Len Prawn

THB 390

หอยหลอด หอยเชลล์ ปลาหมึกกระดอง GF

Grilled Razor Clams, Thai Scallop and Squid

THB 650

Signature menu Contains nuts GF Gluten-free Spicy

Prices are subject to 7% Value-added tax (VAT) and Exclude 10% Service charge.





ทมสินธุ์

นึ่ง
Steamed

ปลากะพงนึ่งมะนาว
Steamed Sea Bass with Lime and Chilli
THB 690

แกง
Curry

แกงคั่วปูใบชะพลูและใบชะครามสมุทรสงคราม
Crab Curry with Wild Betel Leaves and Samut Songkhram Seablite
THB 590

พระรามลงสรงกุ้งมังกรภูเก็ต
Phuket Lobster with Red Curry Sauce
THB 1,490

แกงเหลืองมะละกอดิบปลาทับทิมทอดกรอบ
Yellow Curry with Red Tilapia and Green Papaya
THB 250

แกงเลียงกุ้งสด (GF)
Spicy Mixed Vegetable Soup with Prawn
THB 350

แกงคั่วเห็ดปุยฝ้าย (มังสวิรัติ) (GF)
Yellow Curry with Mushroom (Vegetarian)
THB 220

Signature menu Contains nuts (GF) Gluten-free Spicy

Prices are subject to 7% Value-added tax (VAT) and Exclude 10% Service charge.

ซีฟู้ด

ผัด
Stir-Fried

ปลากะพงผัดพริกไทยดำ
Stir-fried Sea Bass with Black Pepper
THB 390

ปลาหมึกผัดซอสดำ
Stir-fried Squid with Ink Sauce
THB 420

นารีกรรแสง
Old Fashioned Stir-fried Holy Basil with Prawn
THB 590

ทอด
Fried

ปลาเก๋าสามรส
Deep-fried Grouper with Three-flavoured Sauce
THB 790

Signature menu Contains nuts Gluten-free Spicy

Prices are subject to 7% Value-added tax (VAT) and Exclude 10% Service charge.



ชมสินธุ์

อาหารจานเดียว
À la carte

ข้าวผัดปู

Fried Rice with Blue Crab Meat

THB 390

สุกี้ทะเลผัดแห้ง

Stir-fried Seafood Sukiyaki

THB 350

ข้าวต้มชมสินธุ์

ChomSindh Seafood Boiled Rice

THB 350

ผัดไทยไชยากุ้งแม่น้ำ

Pad Thai Chaiya with River Prawn

THB 290

ข้าวอำนาจเจริญออแกนิค

ข้าวหอมมะลิ, ข้าวไรซ์เบอร์รี่, ข้าวหอมมะลิอัญชัน

Amnat Charoen Organic Rice

Jasmine Rice, Riceberry Rice, Jasmine Rice with Butterfly Pea

THB 40

Signature menu Contains nuts Gluten-free Spicy

Prices are subject to 7% Value-added tax (VAT) and Exclude 10% Service charge.



ชมสินธุ์

ขนมหวาน
Dessert

ไอติมกะทิหรงเครื่องกับขนมลอดช่องใบเตย

Coconut Ice Cream with Pandan-flavoured rice flour and coconut milk (Lod Chong)

THB 190

ส้มฉุน

Tropical Fruits in Citrus and Kaffir Lime Syrup

THB 190

ขนมถ้วยตะไลหลากรส

Thai Steamed Coconut Milk Custard

THB 190

ขนมโคน้ำกะทิ

Southern Dessert Dumpling filled with Coconut in Coconut Milk and Sesame

THB 190

Signature menu Contains nuts GF Gluten-free Spicy

Prices are subject to 7% Value-added tax (VAT) and Exclude 10% Service charge.

SUPPORTING LOCAL FARMERS



OCEAN'S PROMISE:

Our partnership with Khontalay reflects on our commitment to supporting sustainable fishing practices and participate in preserving Thailand's rich maritime heritage. Every bite is a celebration of the sea's generosity and to the hardworking hands that bring these treasures to your table.



FRESH CATCH, FAIR FUTURE:

Our collaboration with Pla Organic ensures that the seafood gracing your plate is caught organically, supporting local fishermen and promoting cleaner seas. This partnership not only improves the quality of our dishes but also contributes to a fairer, more sustainable future for our marine ecosystems.



LOCAL STARS:

When trading with local farmers from Bang Len, we guarantee that our river prawns are nurtured with the utmost care. These prawns are not just another ingredient to a dish; they also are a representation of traditions, quality, and sustainability passed down through generations of dedicated farmers.

PARTNERING WITH PURPOSE



ORGANIC HARVEST:

Our partnership with TOCA is fundamental to our sourcing, supporting organic farmers and fostering a robust organic food supply chain for the benefit of all, including the environment.



GOOD FOOD, GOOD FUTURE

Our collaboration with Socialgiver combats malnutrition by providing nutritious meals and educational workshops to rural Thai school children, ensuring your support helps secure a healthier future for them.



SUSTAINABILITY IN EVERY THREAD

At ChomSindh, sustainability is essential, extending from our kitchen to our eco-conscious uniforms. Made from biodegradable polyester derived from recycled plastics, our team's attire reflects our commitment to reducing our environmental footprint and embodies our philosophy of earth care in every thread.

At ChomSindh, every meal is more than just a dining experience - it's a journey into the heart of Thailand's rich culinary landscape, determinedly conducted with a commitment to sustainability and social responsibility.

ชมสินธุ์

CHOMSINDH