

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 URBAN 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 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 CARDEN





ขนมหวาน

Dessert















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

ทอด Fried

	ปลาเก้าสามรส Deep-fried Grouper with Three-flavoured Sauce	THB 730
	ปลาเก้าหอดกระเพียม Deep-fried Grouper with Garlic	THB 730
00000	ปลาเก๋าชมสวน ∂ Deep-fried Grouper with Lemongrass and Cashew Nut	THB 750

อาหารเฮ Vegetarian

เต้าหู้เห็ดหอมผัดพริกไทยดำ Stir-fried Shiitake Tofu with Black Pepper	THB 320
แกงเขียวหวานเต้าหู้เห็ดหอม Green Curry with Shiitake Tofu	THB 250
ต้มข่าเห็ด Spicy Mushroom in Coconut Soup	THB 220
ผัดไทยเต้าหู้ Pad Thai with Tofu	THB 240
ผัดซีอิ๊วคะน้าฮ่องกง Stir-fried Rice Noodles with Soy Sauce and Hong Kong Kale	THB 195
ผัดคะน้าซอสเห็ดหอม Stir-fried Kale with Garlic and Shiitake Sauce	THB 160
กะหล่ำปลีผัดซีอิ๊ว Stir-fried Cabbage with Soy Sauce	THB 120

⇒ Signature dish © Contains nuts Gluten-free Spicy Vegetarian Spicy Spicy Output Description Output Description Spicy Spicy

SIGNATURE STORY DISH



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.



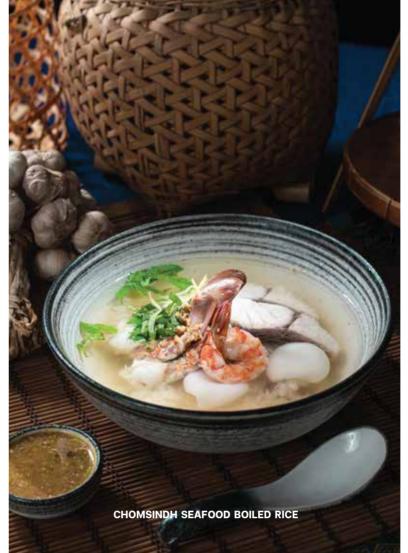
For the CHOMSINDH SEAFOOD BOILED RICE,

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.

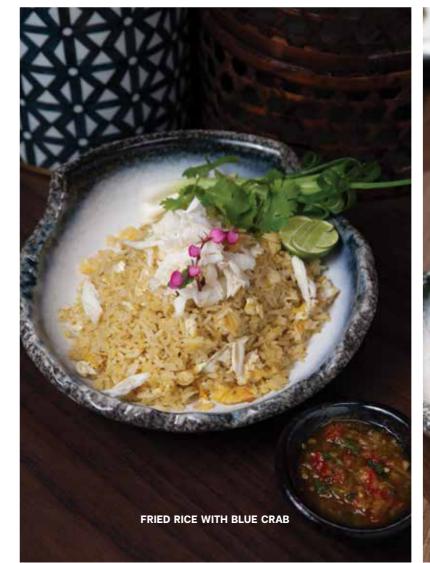
This dish is served with a distinctive soybean paste dipping sauce, meticulously blended to complement the seafood's natural flavours.

อาหารว่าข Snack

ปีกไก่ผอดเกลือ Fried Chicken Wings	Small THB 90	Regular THB 170
ปีกไก่หอดชมสินธุ์ Spicy ChomSindh Fried Chicken Wings	THB 110	THB 190
ปลาหมึกหอด ซอสไซยา Crispy Fried Calamari with Chaiya Sauce	THB 160	THB 260
กุนเขียงหอด Fried Kuan Chiang Pork Sausage		THB 160
กระดูกหมูหอดกระเหียม Fried Pork Ribs with Garlic		THB 220









อาหารขานเดียว À la carte

THE PART OF THE PA	ข้าวผัดปู Fried Rice with Blue Crab	Regular THB 420	Large THB 790
	ข้าวผัดมันกุ้ง Fried Rice with Prawn and Shrimp Fat Paste	THB 350	THB 680
	ข้าวผัดไก่ Fried Rice with Chicken	THB 190	THB 340
Ziana	ข้าวต้มชมสินธุ์ ChomSindh Seafood Boiled Rice 🐨 🥒	THB 390	
	ผัดไทยไชยากุ้งแม่น้ำเผา Pad Thai Chaiya with River Prawn 🌙 🌶	THB 450	
	ผัดไทยไซยาไก่ Pad Thai Chaiya with Chicken	THB 220	
	ราดหน้าทะเล Stir-fried Rice Noodles with Seafood in Gravy sauce	THB 330	
	ราดหน้าไก่ Stir-fried Rice Noodles with Chicken in Gravy Sauce	THB 210	
	ผัดซีอ ีวทะเล Stir-fried Rice Noodles with Soy Sauce and Seafood	THB 330	
	ผัดซีอิ๊วไก่ Stir-fried Rice Noodles with Soy Sauce and Chicken	THB 210	
	ข้าวกะเพราเนื้อไหยวากิวพิคานย่า ไข่เป็ดดาว Thai Wagyu Picanha and Fried Duck Egg	THB 450	
	ข้าวกะเพราเป็ดสับ ไข่เป็ดดาว Stir-fried with Holy Basil with Minced Duck and Fried Duck Egg	THB 250	
Tanana Ta	ข้าวโคลนทะเล Squid Ink Rice with Assorted Seafood	THB 390	
	ข้าวหอมมะลิ หรือ ข้าวไรซ์เบอร์รี่ อำนาจเจริญออแกนิค		



ยำ Salad

ยำส้มโอนครปฐม กับกุ้งแม่น้ำย่าง Pomelo Salad with River Prawn	THB 390
ยำเนื้อย่างแตงกวา Spicy Grilled Sakonnakorn Thai Wagyu Picanha Beef Salad with Cucumber	THB 290
ลาบคั่วเป็ด Spicy Roasted Minced Duck Salad (Thai Northern Style)	THB 240
ยำมะเขือยาวปลาสลิดสุพรรณบุรีกรอบ Eggplant Salad with Crispy Suphanburi Gourami Fish	THB 220
ยำกุนเซียงสิงห์บุรี คลุกน้ำยำสูตรชมสินธุ์ Kuan Chiang Singburi Pork Sausage with	THB 220





ChomSindh Spicy Dressing









Amnat Charoen Organic Rice

Jasmine Rice, Riceberry Rice

Bowl THB 40, Pot THB 150

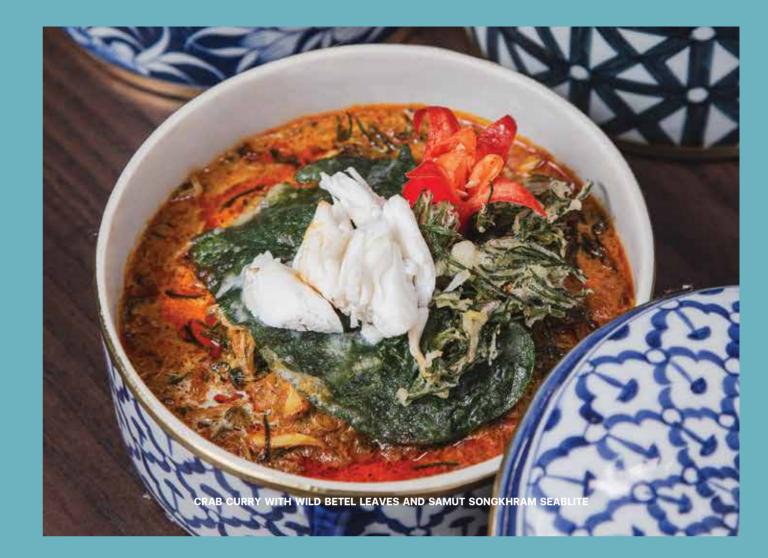
ต้ม Soup

	ต้มข่าปลาสลิดสุพรรณบุรีผอด 📵 Crispy Suphanburi Gourami Fish in Coconut Soup	Small THB 180	Regular THB 290
boos boos	ต้มยำกุ้งแม่น้ำ ณ บางเลน © Spicy Banglen River Prawn Tom Yum Soup with Kaffir Lime and Lemongrass	THB 280	THB 470
	ต้มแซ่บเนื้อแก้มวัวตุ๋น Hot and Sour Stewed Beef Cheek Soup	THB 230	THB 340
<u> </u>	แกงคั่วปูใบซะพลูและใบซะครามจากสมุผรสงคราม Crab Curry with Wild Betel Leaves and Samut Songkhram Seablite		THB 590
	แกงเขียวหวานไก่ Green Curry with Chicken		THB 250
	แกงเขียวหวานแก้มวัว Green Curry with Beef Cheek		THB 380
	ย่าบ		
Grilled			
	กุ้งแม่น้ำเผา © Grilled River Prawn		THB 450
	ไหยวากิวพิคานย่าจากสกลนครย่าง กับน้ำจิ้มแจ่วอีสาน Grilled Sakonnakorn Wagyu Picanha with North-E	astern Style I	THB 550 Dressing
	Signature dish @ Contains nuts @ Gluten-fre	e 🌙 Spicy 🚾) Vegetarian



พัค Stir-fried

 นารีกรรแสง กุ้งลายเสือผัดสมุนไพรและเครื่องเหศสูตรโบราณ 🌛 Old Fashioned Stir-fried Holy Basil with Tiger Prawn	THB 590
ปลากะพงผัดพริกไทยดำ Stir-fried Sea Bass with Black Pepper	THB 390
 ปลาหมึกผัดซอสดำ Stir-fried Squid with Ink Sauce	THB 390
ปลาหมึกผัดกระเทียม Stir-fried Squid with Garlic	THB 280
ไก่ผัดใบยี่หร่า 🜙 Stir-fried Chicken with Cumin Leaves	THB 250
 กะหล่ำปลีผัดเคยหวาน Stir-Fried Cabbage with Sweet Shrimp Paste	THB 150
ผัดคะน้าปลาสลิดกรอบ Stir-fried Kale with Garlic and Gourami Fish	THB 210
เนื้อแก้มวัวตุ๋นผัดโหระพา Stir-fried Beef Cheek with Chili and Sweet Basil	THB 320











វារាតិឧត្ត័

นึ่ง Steamed

🚔 ปลากะพงนี่งมะนาว

THB 690

Steamed Sea Bass with Lime and Chilli

ปลากะพงนึ่งซีอ៊็ว

THB 690

Steamed Sea Bass with Soy Sauce

ทะเลถัง Seafood Bucket

หะเลถังซอสต้นตำรับ

Seafood Bucket with Original Sauce

 เล็ก Small
 THB 950

 ใหญ่ Large
 THB 1,590

หะเลถังซอสไซยา

Seafood Bucket with Chaiya Sauce

เล็ก Small THB 950 ใหญ่ Large THB 1,590