



Introducing ChomSindh: A Gastronomical 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 GARDEN



Lemongrass



Kaffir Lime



Holy Basil



Sweet Basil



Hoary Basil



Bird's Eye Chilli



Saw Coriander



Coriander



Pink Creeper



Wild Betel

ชอมสินธุ์

ขนมหวาน

Dessert



ขนมปังสังขยาใบเตย และ ชาไทย

Grilled Bread with Pandan and Thai Tea Custard Cream

THB 150

กล้วยปัง คาราเมลน้ำตาลโตนดมะพร้าวอ่อน

Grilled Banana with Young Coconut and Palm Sugar Caramel

THB 150

สาอูสดน้ำกะทิใส่เผือก

Sago with Coconut Milk and Taro

THB 150

ไอศมกะทิทรงเครื่องกับขนมลอดช่องใบเตย

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 210

ข้าวเหนียวมูนกะทิสด กับมะม่วงน้ำดอกไม้ม

Home-made Mango Sticky Rice and Coconut Milk

THB 250



Signature dish



Contains nuts



Gluten-free



Spicy



Vegetarian

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

ทอด Fried

ปลาเก๋าสามรส

Deep-fried Grouper with Three-flavoured Sauce

THB 730

ปลาเก๋าทอดกระเทียม

Deep-fried Grouper with Garlic

THB 730



ปลาเก๋าชมสวน



Deep-fried Grouper with Lemongrass and Cashew Nut

THB 750

อาหารเจ 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

ผัดคะน้าขอสเห็ดหอม

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

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

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 Bantonthao 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.

ชมสินธุ์

อาหารว่าง Snack

	Small	Regular
ปีกไก่ทอดเกลือ Fried Chicken Wings	THB 90	THB 170
ปีกไก่ทอดชมสินธุ์ Spicy ChomSindh Fried Chicken Wings	THB 110	THB 190
ปลาหมึกทอด ซอสไชยา Crispy Fried Calamari with Chaiya Sauce	THB 160	THB 260
กุนเชียงทอด Fried Kuan Chiang Pork Sausage		THB 160
กระดูกหมูทอดกระเทียม Fried Pork Ribs with Garlic		THB 220

 Signature dish  Contains nuts  Gluten-free  Spicy  Vegetarian

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



CHOMSINDH SEAFOOD BOILED RICE



PAD THAI CHAIYA WITH RIVER PRAWN



FRIED RICE WITH BLUE CRAB



STIR-FRIED RICE NOODLES WITH SOY SAUCE AND SEAFOOD

บมสินธุ์

อาหารจานเดียว À la carte

		Regular	Large
	ข้าวผัดปู Fried Rice with Blue Crab	THB 420	THB 790
	ข้าวผัดมันกุ้ง Fried Rice with Prawn and Shrimp Fat Paste	THB 350	THB 680
	ข้าวผัดไก่ Fried Rice with Chicken	THB 190	THB 340
	ข้าวต้มชมสินธุ์ ChomSindh Seafood Boiled Rice  	THB 390	
	ผัดไทยไชยากุ้งแม่น้ำเผา Pad Thai Chaiya with River Prawn  	THB 450	
	ผัดไทยไชยาไก่ 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	
	ผัดซีอิ้วทะเล Stir-fried Rice Noodles with Soy Sauce and Seafood	THB 330	
	ผัดซีอิ้วไก่ Stir-fried Rice Noodles with Soy Sauce and Chicken	THB 210	
	ข้าวกะเพราเนื้อไทยวากิวพิกานย่า ไข่เบ็ดดาว Thai Wagyu Picanha and Fried Duck Egg	THB 450	
	ข้าวกะเพราเบ็ดสับ ไข่เบ็ดดาว Stir-fried with Holy Basil with Minced Duck and Fried Duck Egg	THB 250	
	ข้าวโคลนทะเล Squid Ink Rice with Assorted Seafood	THB 390	
	ข้าวหอมมะลิ หรือ ข้าวไรซ์เบอร์รี่ อำนาจเจริญออร์แกนิก Amnat Charoen Organic Rice Jasmine Rice, Riceberry Rice	Bowl THB 40, Pot THB 150	

 Signature dish  Contains nuts  Gluten-free  Spicy  Vegetarian

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บมสินธุ์

ยำ Salad



	ยำส้มโอมะนาวรสหมู รสกุ้งแม่น้ำย่าง Pomelo Salad with River Prawn	THB 390
	ยำเนื้อย่างแตงกวา Spicy Grilled Sakonnakorn Thai Wagyu Picanha Beef Salad with Cucumber	THB 290
	ลาบคั่วเปิด Spicy Roasted Minced Duck Salad (Thai Northern Style)	THB 240
	ยำมะเขือยาวปลาสดสุพรรณบุรีกรอบ Eggplant Salad with Crispy Suphanburi Gourami Fish	THB 220
	ยำกุนเชียงสิงห์บุรี คลุกน้ำยำสูตรชมสินธุ์ Kuan Chiang Singburi Pork Sausage with ChomSindh Spicy Dressing	THB 220

 Signature dish  Contains nuts  Gluten-free  Spicy  Vegetarian

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หมีสืบ

ต้ม Soup

	Small	Regular
ต้มข่าปลาสดสุพรรณบุรีทอด (GF)	THB 180	THB 290
Crispy Suphanburi Gourami Fish in Coconut Soup		
 ต้มยำกุ้งแม่น้ำ ณ บางเลน (GF)	THB 280	THB 470
Spicy Banglen River Prawn Tom Yum Soup with Kaffir Lime and Lemongrass		
ต้มแซ่บเนื้อแก้มวัวตุ๋น	THB 230	THB 340
Hot and Sour Stewed Beef Cheek Soup		
 แกงคั่วปูใบชะพลูและใบชะครามจากสมุทรสงคราม 🌶		THB 590
Crab Curry with Wild Betel Leaves and Samut Songkhram Seablite		
แกงเขียวหวานไก่		THB 250
Green Curry with Chicken		
แกงเขียวหวานแก้มวัว		THB 380
Green Curry with Beef Cheek		

ย่าง Grilled

กุ้งแม่น้ำเผา (GF)	THB 450
Grilled River Prawn	
ไต่หวากวัวผัดจากสกลนครย่าง กับน้ำจิ้มแจ่วอีสาน	THB 550
Grilled Sakonnakorn Wagyu Picanha with North-Eastern Style Dressing	

 Signature dish  Contains nuts (GF) Gluten-free 🌶 Spicy (VG) Vegetarian




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



OLD FASHIONED STIR-FRIED HOLY BASIL WITH TIGER PRAWN

หมีสั้นธุ์

ผัด Stir-fried

	นาฬิกาแสง กุ้งลายเสือผัดสมุนไพรและเครื่องเทศสุตรโบราณ 🌶️ 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
	ไก่ผัดใบยี่หระ 🌶️ Stir-fried Chicken with Cumin Leaves	THB 250
	กะหล่ำปลีผัดเคหวน Stir-Fried Cabbage with Sweet Shrimp Paste	THB 150
	ผัดคะน้าปลาสดกรอบ Stir-fried Kale with Garlic and Gourami Fish	THB 210
	เนื้อแก้มวัวตุ๋นผัดโหระพา Stir-fried Beef Cheek with Chili and Sweet Basil	THB 320

 Signature dish  Contains nuts  Gluten-free  Spicy  Vegetarian

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CRAB CURRY WITH WILD BETEL LEAVES AND SAMUT SONGKHRAM SEABLITE



CRISPY SUPHANBURI GOURAMI FISH IN COCONUT SOUP



GRILLED SAKONNAKORN WAGYU PICANHA
WITH NORTH-EASTERN STYLE DRESSING



SEAFOOD BUCKET WITH ORIGINAL SAUCE

หมีสั้น

นึ่ง Steamed



ปลากระพงนึ่งมะนาว

Steamed Sea Bass with Lime and Chilli

THB 690

ปลากระพงนึ่งซีอิ๊ว

Steamed Sea Bass with Soy Sauce

THB 690

ทะเลตึง

Seafood Bucket

ทะเลตึงซอสต้นตำรับ

Seafood Bucket with Original Sauce

เล็ก Small

THB 950

ใหญ่ Large

THB 1,590

ทะเลตึงซอสไชยา

Seafood Bucket with Chaiya Sauce

เล็ก Small

THB 950

ใหญ่ Large

THB 1,590



Signature dish



Contains nuts



Gluten-free



Spicy



Vegetarian

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