



# ชอมสินธุ์

CHOMSINDH

## 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 8<sup>th</sup> 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

## 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 Bantokhiao 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.

## ทอด Fried

<b>ปลาเก๋าสามรส</b> Deep-fried Grouper with Three-flavoured Sauce	THB 790
<b>ปลาเก๋าทอดกระเทียม</b> Deep-fried Grouper with Garlic	THB 790
 <b>ปลาเก๋าชมสวน</b>  Deep-fried Grouper with Lemongrass and Cashew Nut	THB 790
<b>กุ้งแม่น้ำ ณ บางเลน หอมกระเทียมพริกไทย</b> Fried Banglen River Prawn with Garlic and Pepper	THB 480
<b>กุ้งแม่น้ำ ณ บางเลน คั่วพริกเกลือ</b> Fried Banglen River Prawn with Garlic and Chili	THB 480

## อาหารเจ Vegetarian



<b>เต้าหู้เห็ดหอมผัดพริกไทยดำ</b> Stir-fried Shiitake Tofu with Black Pepper	THB 340
<b>แกงเขียวหวานเต้าหู้เห็ดหอม</b> Green Curry with Shiitake Tofu	THB 265
<b>ต้มข่าเห็ด</b> Spicy Mushroom in Coconut Soup	THB 250
<b>ผัดไทยเต้าหู้</b> Pad Thai with Tofu	THB 240
<b>เห็ดฟางผัดกุยช่าย</b> Stir-fried Straw Mushroom with Chive	THB 220
<b>ผัดซีอิ๊วคะน้าฮ่องกง</b> Stir-fried Rice Noodles with Soy Sauce and Hong Kong Kale	THB 195
<b>ผัดคะน้าขอสเห็ดหอม</b> Stir-fried Kale with Garlic and Shiitake Sauce	THB 185
<b>ข้าวผัดไข่</b> Egg Fried Rice	THB 185
<b>กะหล่ำปลีผัดซีอิ๊ว</b> Stir-fried Cabbage with Soy Sauce	THB 175

 Signature dish  Contains nuts  GF Gluten-free  Spicy  VG Vegetarian

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

## ขนมจีน

### ขนมหวาน Dessert

 <b>ขนมปังสังขยาใบเตย และ ชาไทย</b> Grilled Bread with Pandan and Thai Tea Custard Cream	THB 165
<b>กล้วยปัง คาราเมลน้ำตาลโตนดมะพร้าวอ่อน</b> Grilled Banana with Young Coconut and Palm Sugar Caramel	THB 185
<b>สาธุสदन้ากะทิใส่เผือก</b> Sago with Coconut Milk and Taro	THB 185
<b>ไอติมกะทิทรงเครื่องกับขนมลอดช่องใบเตย</b> Coconut Ice Cream with Pandan-flavoured Rice Flour and Coconut Milk (Lod Chong)	THB 220
 <b>ส้มจุก</b> Tropical Fruits in Citrus and Kaffir Lime Syrup	THB 220
<b>ขนมโดน้ากะทิ</b> Southern Dessert Dumpling filled with Coconut in Coconut Milk and Sesame	THB 220
<b>ข้าวเหนียวมูนกะทิสด กับมะม่วงน้ำดอกไม้</b> Home-made Mango Sticky Rice and Coconut Milk	THB 290

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# ขนมจีน

## อาหารว่าง

### Snack

<b>ปลาหมึกทอด ซอสไชยา</b> Crispy Fried Calamari with Chaiya Sauce	THB 290
<b>กระดูกหมูทอดกระเทียม</b> Fried Pork Ribs with Garlic	THB 275
<b>ปีกไก่ทอดชมสินธุ์</b> Spicy ChomSindh Fried Chicken Wings	THB 210
<b>ปีกไก่ทอดเกลือ</b> Fried Chicken Wings	THB 190
<b>กุนเชียงทอด</b> Fried Kuan Chiang Pork Sausage	THB 180
<b>ไข่เจียวโบราณ</b> Old Style Thai Omelette with Basil and Shallot	THB 160
<b>ไข่เป็ดดาว</b> Fried Duck Egg	THB 40












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# ขมิ้นธุ์

## อาหารจานเดียว à la carte

 <b>ข้าวผัดปู</b> Fried Rice with Blue Crab	THB 450
<b>ข้าวผัดมันกุ้ง</b> Fried Rice with Prawn and Shrimp Fat Paste	THB 350
<b>ข้าวผัดไก่</b> Fried Rice with Chicken	THB 195
 <b>ข้าวต้มขมิ้นธุ์</b> ChomSindh Seafood Boiled Rice  	THB 450
 <b>ผัดไทยไชยากุ้งแม่น้ำเผา</b> Pad Thai Chaiya with River Prawn  	THB 450
<b>ผัดไทยไชยาไก่</b> Pad Thai Chaiya with Chicken	THB 260
<b>ราดหน้าทะเล</b> Stir-fried Rice Noodles with Seafood in Gravy sauce	THB 350
<b>ราดหน้าไก่</b> Stir-fried Rice Noodles with Chicken in Gravy Sauce	THB 220
<b>ผัดซีอิ้วทะเล</b> Stir-fried Rice Noodles with Soy Sauce and Seafood	THB 350
<b>ผัดซีอิ้วไก่</b> Stir-fried Rice Noodles with Soy Sauce and Chicken	THB 220
<b>ข้าวกะเพราเนื้อไทยวากิวพิกานย่า ไข่เบ็ดดาว</b> Thai Wagyu Picanha and Fried Duck Egg	THB 450
 <b>ข้าวกะเพราเบ็ดลับ ไข่เบ็ดดาว</b> Stir-fried with Holy Basil with Minced Duck and Fried Duck Egg	THB 250
 <b>ข้าวโคลนทะเล</b> Squid Ink Rice with Assorted Seafood	THB 550
<b>ข้าวหอมมะลิ หรือ ข้าวไรซ์เบอร์รี่ อัจฉริยะออแกนิก</b> Amnat Charoen Organic Rice Jasmine Rice, Riceberry Rice	Bowl THB 40, Pot THB 150

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# ขมิ้นธุ์

## ยำ Salad


 <b>ยำส้มโอมะนาวรสขมิ้นธุ์ กับกุ้งแม่น้ำย่าง</b>	THB 390
Pomelo Salad with River Prawn	
<b>ยำเนื้อย่างแตงกวา</b>	THB 310
Spicy Grilled Sakonnakorn Thai Wagyu Picanha Beef Salad with Cucumber	
<b>ลาบคั่วเบ็ด</b>	THB 260
Spicy Roasted Minced Duck Salad (Thai Northern Style)	
<b>ยำมะเขือยาวปลาสดสุพรรณบุรีกรอบ</b>	THB 250
Eggplant Salad with Crispy Suphanburi Gourami Fish	
<b>ยำกุนเชียงสิงห์บุรี คลุกน้ำยำสูตรขมิ้นธุ์</b>	THB 250
Kuan Chiang Singburi Pork Sausage with ChomSindh Spicy Dressing	

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# ขมิ้นขี้ผึ้ง

## ต้ม Soup

-  **แกงคั่วปูใบชะพลูและใบชะครามจากสมุทรสงคราม** 🌶️ THB 590  
Crab Curry with Wild Betel Leaves and Samut Songkhram Seablite
-  **ต้มยำกุ้งแม่น้ำ ณ บางเลน** ① GF THB 450  
Spicy Banglen River Prawn Tom Yum Soup with Kaffir Lime and Lemongrass
- แกงเขียวหวานแก้มวัว** THB 480  
Green Curry with Beef Cheek
- ต้มแซ่บเนื้อแก้มวัวตุ๋น** THB 380  
Hot and Sour Stewed Beef Cheek Soup
- ต้มข่าปลาสดสุพรรณบุรีทอด** ① GF THB 350  
Crispy Suphanburi Gourami Fish in Coconut Soup
- แกงป่ากระดูกหมู** THB 330  
Jungle Curry with Pork Ribs
- แกงเขียวหวานไก่** THB 290  
Green Curry with Chicken

## ย่าง Grilled

- กุ้งแม่น้ำเผา** ① GF THB 450  
Grilled River Prawn
- ไทรยวากิวพิกานย่างจากสกลนครย่าง ใช้น้ำจิ้มแจ่วอีสาน** THB 550  
Grilled Sakonnakorn Wagyu Picanha with North-Eastern Style Dressing




 Signature dish  Contains nuts ① GF Gluten-free 🌶️ Spicy ② VC Vegetarian

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# ขมิ้นขี้

## ผัด Stir-fried

	<b>เนื้อปูผัดผงกะหรี่</b> Stir-fried Crab Meat with Curry Powder	THB 790
	<b>นารีกรรมแสง กุ้งลายเสือผัดสมุนไพรและเครื่องเทศสุตรโบราณ</b> 🌶️ Old Fashioned Stir-fried Holy Basil with Tiger Prawn	THB 590
	<b>ปลากระพงผัดพริกไทยดำ</b> 🌶️ Stir-fried Sea Bass with Black Pepper	THB 450
	<b>ปลากระพงผัดจ่า</b> Stir-fried Sea Bass with Fingerroot	THB 450
	<b>ปลาหมึกผัดซอสดำ</b> Stir-fried Squid with Ink Sauce	THB 450
	<b>ปลาหมึกผัดกระเทียม</b> Stir-fried Squid with Garlic	THB 320
	<b>เนื้อผัดใบยี่หระ</b> Stir-fried Thai Wagyu Picanha with Cumin Leaves	THB 450
	<b>ไก่ผัดใบยี่หระ</b> 🌶️ Stir-fried Chicken with Cumin Leaves	THB 320
	<b>กะหล่ำปลีผัดเคหวน</b> Stir-Fried Cabbage with Sweet Shrimp Paste	THB 185
	<b>ผัดคะน้าปลาสดกรอบ</b> Stir-fried Kale with Garlic and Gourami	THB 265
	<b>เนื้อแก้มวัวตุ๋นผัดโหระพา</b> Stir-fried Beef Cheek with Chili and Basil	THB 350
	<b>เห็ดฟางผัดน้ำมันหอย</b> Stir-fried Straw Mushroom with Oyster Sauce	THB 220

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## ขมิ้นสุก

### นึ่ง Steamed

-  **ปลากระพงนึ่งมะนาว** THB 690  
Steamed Sea Bass with Lime and Chilli
- ปลากระพงนึ่งซีอิ๊ว** THB 690  
Steamed Sea Bass with Soy Sauce

### ทะเลถึง Seafood Bucket

- ทะเลถึงซอสต้นตำรับ**  
Seafood Bucket with Original Sauce
- เล็ก** Small THB 950  
**ใหญ่** Large THB 1,590
- ทะเลถึงซอสไชยา**  
Seafood Bucket with Chaiya Sauce
- เล็ก** Small THB 950  
**ใหญ่** Large THB 1,590

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