

ChongThoi



• ENTRADAS •

MOO SATAY

Brochetas de puerco marinadas con curry,
servidas con salsa de cacahuate

ALITAS DE POLLO DULCE

Servidas con salsa sweet chili

• SOPAS •

BISQUÉ DE ZANAHORIA Y COCO

Zanahoria, leche de coco, jengibre y cebolleta

SOPA IMPERIAL BÚN BÒ HUÉ

Res, puerco, dumplings de camarón y tallarines de arroz

SOPA DE POLLO CON TALLARINES

Bok choy, tallarines y aceite de ajonjolí con chile

PHO DE HONGOS

Fondo aromático de hongos, shiitakes y tallarines de arroz

• ENSALADAS •

CEVICHE THAI DE PESCADO

Mahi mahi, cebolla morada, piña, pepino, jícama y chile

ENSALADA DE COL Y POLLO

Pollo, col, zanahoria,
chalotes fritos y yogur al curry

ROLLOS VIETNAMITAS SUAVES DE VERDURA

Mango, lechuga, jícama, pepino, zanahoria, menta y cilantro,
envueltos en hoja de arroz, servidos con salsa de cacahuate

ROLLOS VIETNAMITAS SUAVES DE SURIMI

Surimi, lechuga, jícama, pepino, zanahoria, menta y cilantro,
envueltos en hoja de arroz, servidos con salsa de cacahuate

ENSALADA DE TEMPORADA

Cebolla morada, cilantro, chile, albahaca,
ajo y fruta de temporada

ENSALADA DE PEPINO

Pepino, cebolla, chile y jengibre

YUM TALAY

Camarón, calamar, callo, menta, cebolla morada, chile, jugo de limón,
salsa de pescado, cilantro, aceite de ajonjolí con chile y albahaca

ENSALADA DE PAPAYA VERDE

Zanahoria, ajo, cilantro, col, menta y papaya



PLATILLO VEGETARIANO / OPCIÓN VEGETARIANA



PLATILLO LIBRE DE GLUTEN



GRADO DE PICOR

CONSUMIR ALIMENTOS CRUDOS
PUEDE PRESENTAR UN RIESGO PARA
SU SALUD

• PLATOS PRINCIPALES •

CURRY AMARILLO CON TOFU



Leche de coco, berenjena, papa, pimiento rojo y hierbas aromáticas

CURRY VERDE CON CAMARÓN



Leche de coco, berenjena, papa, pimiento verde y hierbas aromáticas

CURRY ROJO CON POLLO



Leche de coco, pollo frito, berenjena, papa, pimiento rojo y hierbas aromáticas

PAD THAI DE CAMARONES, POLLO O VEGETARIANO



Ajo, huevo, tallarines de arroz, salsa de tamarindo, cebolleta, gérmen de frijol, cilantro y cacahuate

SHAKING BEEF

Filete de res servido sobre cama de berros y rúcula con jitomate y cebolla

POLLO ASADO ISAN



Muslo y pierna de pollo marinado con cilantro y lemongrass, servido con ensalada de fideo celofán

COSTILLAS DE CERDO ASADAS ARAM



Marinadas en BBQ aromático de cítricos y habanero, acompañadas con relish de pepino

ARROZ FRITO A LA PIÑA



Nuez de la india, curry, especias, pasas de uva blanca y cebolletas



• TAILANDIA •

La diversidad cultural que caracteriza el sureste asiático se ve reflejada en su extensa cocina, donde una explosiva fusión de sabores y aromas invaden sus calles, cocinas y hogares.

Lo picante, dulce, salado, agrio y umami conforma un balance delicado pero vibrante. Tradicional pero atrevido. Disfruta de una experiencia culinaria sin igual en nuestro restaurante Chang Thai. Descubre una sorprendente cocina que mezcla platillos de Tailandia con una pizca de Indonesia, Malasia y Vietnam.

• STARTERS •

MOO SATAY

Marinated pork skewers with curry, served with a peanut sauce

SWEET CHICKEN WINGS

Served with sweet chili sauce

• SOUPS •

CARROT AND COCONUT BISQUE

Carrot, coconut milk, ginger and spring onion

IMPERIAL BÚN BÒ HUÉ SOUP

Beef, pork, shrimp dumplings and rice noodles

CHICKEN AND NOODLE SOUP

Bok choy, noodles and chili sesame oil

MUSHROOM PHO

Aromatic shiitake mushrooms, and rice noodles

• SALADS •

THAI FISH CEVICHE

Mahi mahi, purple onion, pineapple, cucumber, jicama and chili

CHICKEN AND CABBAGE SALAD

Chicken, cabbage, carrot,
fried shallots and curry yogurt

SOFT VIETNAMESE VEGETABLE ROLLS

Mango, lettuce, jicama, cucumber, carrot, mint and coriander,
rolled in rice leaves and served with peanut sauce

SOFT VIETNAMESE SURIMI ROLLS

Surimi, lettuce, jicama, cucumber, carrot, mint and coriander,
rolled in rice leaves and served with peanut sauce

SEASONAL SALAD

Onion, coriander, chili, basil,
garlic and seasonal fruit

CUCUMBER SALAD

Cucumber, onion, chili and ginger

YUM TALAY

Shrimp, squid, scallops, mint, purple onion, chili, lime juice,
fish sauce, coriander, chili sesame oil and basil

GREEN PAPAYA SALAD

Carrot, garlic, coriander, cabbage, mint and papaya



VEGETARIAN OPTION / VEGETARIAN VARIANT



GLUTEN FREE OPTION



SPICY LEVEL

EATING RAW FOOD

CAN POSE A RISK
TO YOUR HEALTH

• MAIN COURSES •

YELLOW CURRY WITH TOFU ☺️🌶️

Coconut milk, tofu, eggplant, potato, bell pepper and aromatic herbs

GREEN CURRY WITH SHRIMP ☺️🌶️

Coconut milk, shrimp, eggplant, potato, green peppercorn, bell pepper and aromatic herbs

RED CURRY WITH CHICKEN ☺️🌶️

Coconut milk, fried chicken, eggplant, potato, bell pepper and aromatic herbs

SHRIMP, CHICKEN OR VEGETARIAN PAD THAI ☺️☺️🌶️

Garlic, egg, rice noodles, tamarind sauce, spring onion, bean sprouts, coriander and peanuts

SHAKING BEEF

Beef fillet served on a bed of watercress and arugula with tomatoes and onion

GRILLED ISAN CHICKEN ☺️

Marinated chicken thigh and leg with coriander and lemongrass, served with a cellophane noodle salad

ARAM GRILLED PORK RIBS ☺️🌶️

Marinated in an aromatic citric and habanero BBQ sauce, served with cucumber relish

PINEAPPLE FRIED RICE ☺️

Cashews, curry, spices, white grape raisins and spring onions



• THAILAND •

The cultural richness of the Asian southeast can be seen in its extensive cuisine with an explosive mix of flavors and aromas that invade their streets, restaurants and homes.

Spicy, sweet, salty, sour and umami form a delicate but vibrant balance.

Traditional yet daring. Enjoy an unparalleled culinary experience in our Chang Thai restaurant. Discover a surprising gastronomy where Thai dishes blend with a touch of Indonesia, Malasia and Vietnam.

• POSTRES | DESSERTS •

Crème brûlée de coco
Coconut crème brûlée

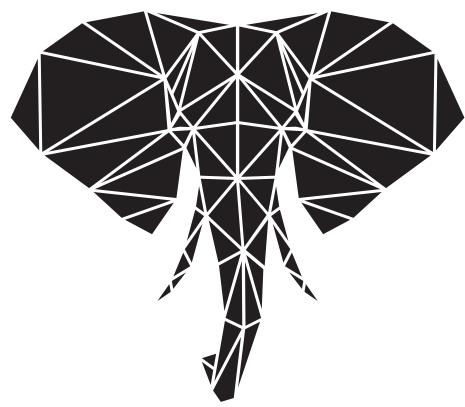
Smoothie de aguacate
Avocado smoothie

●● Arroz al coco
Sticky rice with seasonal fruit

●● Plátanos en leche de coco
con tapioca y especias
Banana in coconut milk
with tapioca and spices



VEGETARIANO | VEGETARIAN
LIBRE DE GLUTEN | GLUTEN FREE



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