



# *Khaw Glong*

*Thai Cuisine*



2025



# Welcome to Khaw Glong!

Since 2011 we have tried to make a difference in our way to prepare traditional Thai cuisine dishes in Chaweng. We have been choosing quality over any other thing to give our customer the best possible experience of Thai food to bring back home in their memories.



Since our post pandemic re-opening in 2023 we have decided to bring this to a different level by **growing our own fruit and vegetables** on a piece of land in Koh Samui overlooking the Gulf of Thailand.

We have called this farm Khaw Glong Hills and you can find more information on the last pages of this Menu.

**WI-FI PASSWORD: 0898891301**

We accept Credit Card (with a %3 surcharge) and other forms of electronic payments.




Since 2024 we don't employ any single-use plastic in the Restaurant favoring recyclable materials whenever possible.

Each dish at Khaw Glong is prepared fresh as you order them, with seasonal ingredients, by expert Chefs you can see working just across the glass wall.

Thai dishes are rich in spices and may result spicy. Please let us know if you have any allergy or preferences on level of spiciness and on any specific ingredients.



The menu contains several Vegetarian dishes  but in addition most other dishes can be prepared as Vegetarian on demand.

We can prepare Gluten Free dishes. 

We use NO MSG in our dishes.

**YOU CAN CHOOSE HOW SPICY YOU WANT YOUR FOOD TO BE COOKED, PLEASE LET US KNOW:**

0 - NO SPICY    1 - MILD    2 - MEDIUM    3 - VERY SPICY    4 - THAI SPICY

Your bill contains No Service Charge. A TIP for the staff is most welcome. VAT is included in our prices.



# STARTERS

## S1. MIANG KHAM KUNG

Compose yourself a shrimps appetizer in rolled fresh wild pepper leaves



S3

## S1. MIAM KHANG KUNG

Compose yourself a shrimps appetizer in rolled fresh wild pepper leaves

320 THB

## S2. GAI HOR BAI-TOEY

Deep fried chicken in pandan leaves

320 THB

## S3. SATAY GAI

Chicken satay (skewers) with peanuts sauce

280 THB

## S4. DEEP FRIED SHRIMP SPRING ROLLS

200 THB

## S5. FRESH SPRING ROLLS WITH SHRIMPS

Spicy minced chicken salad with roasted rice

200 THB

## S6. DEEP FRIED VEGETABLE SPRING ROLLS

180 THB

## S7. FRESH SPRING ROLLS VEGETARIAN

180 THB



S4



S2



S7





## S8. KUNG PAN-RAK

Deep fried shrimps rolled in eggs noodles



S15

S9

### S8. KUNG PAN-RAK

350 THB

Deep fried shrimps rolled in eggs noodles

### S9. KUNG TOD SAUCE MA-KHAM

350 THB

Shrimps with tamarind sauce

### S10. SHRIMPS TEMPURA

320 THB

### S11. CALAMARI TEMPURA

320 THB

### S12. DEEP FRIED CHICKEN WINGS WITH TAMARIND

280 THB

### S13. DEEP FRIED CHICKEN WINGS WITH GARLIC

280 THB

### S14. DEEP FRIED CHICKEN WINGS WITH HERBS

280 THB

### S15. MIXED VEGETABLES TEMPURA 180 THB

S12



Laab: Spicy minced meat salad with roasted rice



## S16. LAAB PED

Spicy minced duck salad with roasted rice



S22

S16. LAAB PED 300 THB  
Spicy minced duck salad with roasted rice


S17. SOMTAM KUNG 220 THB  
Papaya salad with shrimps

S18. YUM TA-LAY 320 THB  
Seafood salad

S19. KUNG CHARE NUM-PLA 320 THB  
Raw shrimps with fish sauce

S20. PHLA KUNG 280 THB  
Spicy shrimps salad

S21. LAAB PLA TOD 280 THB  
Spicy minced deep fried fish filet salad with roasted rice

 S22. LAAB HED THEAU 220 THB  
Spicy minced vegetarian salad with roasted rice (contains mushroom and tofu)

S23. LAAB GAI 240 THB  
Spicy minced chicken salad with roasted rice

S24. SOMTAM MA-MUANG 180 THB  
Mango salad

S17



S20





# FRIED RICES



**F1. KHAO PAD SAPPAROT**

Fried rice with pineapple seafood and chicken

**F1. KHAO PAD SAPPAROT** 320 THB

Fried rice with pineapple, seafood and chicken

**F2. KHAO PAD KUNG YAI SAUCE PAD THAI** 380 THB

Fried rice jumbo shrimps with Pad Thai sauce

**F3. KHAO PAD PANANG KUNG YAI** 380 THB

Fried rice jumbo shrimps with panang curry sauce

**F4. KHAO PAD TOM YUM KUNG YAI** 380 THB

Fried rice jumbo shrimps with Tom Yum sauce

**F5. KHAO PAD PU** 350 THB

Fried rice with crab meat

**F6. KHAO PAD TA-LAY SAUCE PAD THAI** 260 THB

Fried rice seafood with Pad Thai sauce



**F5**



**F7**



**F9**

**F7. KHAO PAD TOM YUM TA-LAY** 260 THB

Fried rice seafood with Tom Yum sauce

**F8. KHAO PAD PANANG TA-LAY** 260 THB

Fried rice seafood with panang curry sauce

**F9. KHAO PAD KANG KEAW WAN GAI** 180 THB

Fried rice chicken with green curry sauce

**F10. STEAM JASMINE RICE** 50 THB

**F11. STEAM RICEBERRY & BROWN RICE** 60 THB



# NOODLES



## N1. PAD THAI KUNG YAI

Jumbo shrimps

### PAD THAI

*Thin rice noodles stir fried with eggs vegetables soybean sprouts and*

### MAMA NOODLE

*Thin wheat noodles stir fried with vegetables*

### PAD SEE EIW

*Large rice noodles stir fried with vegetables, eggs and soy sauce*



## N1. PAD THAI KUNG YAI

Jumbo shrimps

320 THB

## N2. PAD THAI KUNG

Shrimps

280 THB

## N3. MAMA TA-LAY

Seafood

260 THB

## N5. MAMA GAI

Chicken

190 THB

## N6. MAMA PAK

Vegetarian (Tofu)

190 THB

## N7. PAD SEE EIW GAI

Chicken

190 THB

## N8. PAD SEE EIW TA-LAY

Seafood

190 THB

## N9. PAD SEE EIW PAK

Vegetarian (Tofu)

190 THB

## N10. PAD THAI GAI

Chicken

190 THB

## N11. PAD THAI PAK

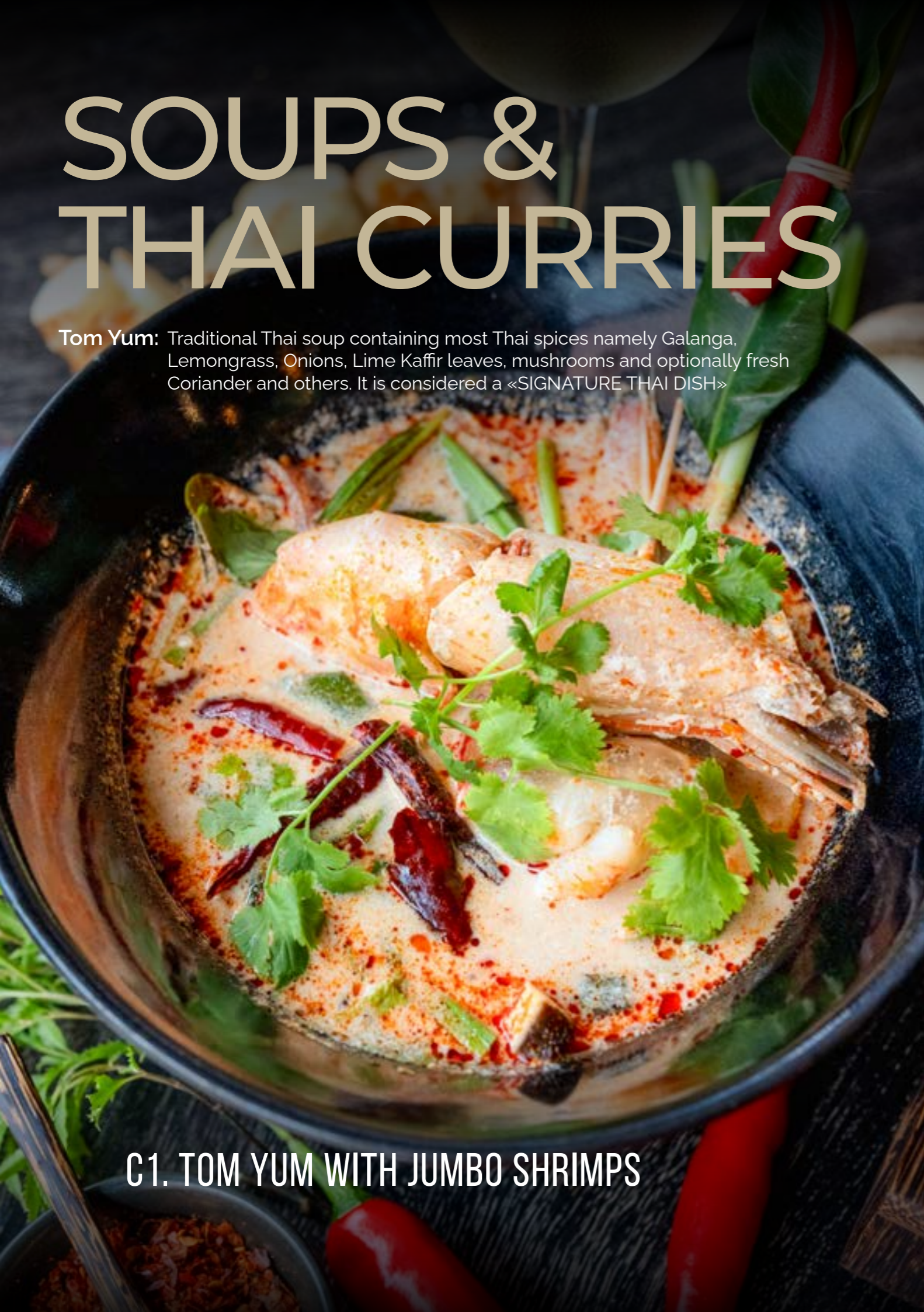
Vegetarian (Tofu)

190 THB



# SOUPS & THAI CURRIES

**Tom Yum:** Traditional Thai soup containing most Thai spices namely Galanga, Lemongrass, Onions, Lime Kaffir leaves, mushrooms and optionally fresh Coriander and others. It is considered a «SIGNATURE THAI DISH»



**C1. TOM YUM WITH JUMBO SHRIMPS**



**C8**

## TOM KHA KHAW GLONG

Another classic soup of Thai Cuisine the Coconut Soup, Khaw Glong version: contains a larger selection of herbs.



**C6**

- C1. TOM YUM WITH JUMBO SHRIMPS 380 THB
- C2. RED CURRY WITH SHRIMPS 350 THB
- C3. TOM YUM SEAFOOD 320 THB
- C4. CLEAR TOM YUM BASIL WITH SEAFOOD 320 THB  
No Coconut milk
- C5. TOM KHA SEAFOOD 320 THB
- C6. RED CURRY DUCK 300 THB
- C7. DEEP FRIED CHICKEN WITH GREEN CURRY SAUCE 300 THB
- C8. TOM KHA GAI 240 THB  
TOM KHA with chicken
- C9. TOM YUM CHICKEN 240 THB
- C10. CLEAR SOUP WITH CHICKEN AND TOFU 240 THB
- C11. GREEN CURRY CHICKEN 240 THB
- C12. RED CURRY WITH CHICKEN AND BAMBOO SHOOT 240 THB
- C13. YELLOW CURRY WITH CHICKEN 240 THB



**C7**





## C14. RED CURRY CRAB MEAT

Red curry soup mild in its essence. Contains coconut milk

C22



## PANANG CURRY

Traditional Thai red curry, creamy consistence

## STIR FRIED RED CURRY

Dry version of red curry, very limited or no coconut milk used while cooking it. Normally spicier than the soupy ones.

C14. RED CURRY CRAB MEAT  
No Coconut milk

590 THB

C15. DEEP FRIED WHOLE FISH  
WITH CHU CHEE SAUCE

580 THB

C16. STIR FRIED RED CURRY  
WITH SEAFOOD

350 THB

C17. PANANG CURRY WITH SEAFOOD

350 THB

C18. SHRIMPS WITH CHU CHEE SAUCE

350 THB

C19. GRILLED FISH FILET  
WITH CHU CHEE SAUCE

350 THB

C20. STIR FRIED RED CURRY  
WITH LONG BEANS AND SEAFOOD

300 THB

C21. STIR FRIED RED CURRY  
WITH LONG BEANS AND CHICKEN

240 THB

C22. PANANG CURRY WITH CHICKEN

240 THB

C20



C19



## CHU CHEE

Red curry sauce. Contains coconut milk, mild spicy.





**C23. STIR FRIED RED CURRY WITH DUCK**



**C28**

**C24**

**C25**

**C23. STIR FRIED RED CURRY WITH DUCK** 320 THB

**C24. HORMOK TA-LAY** 380 THB  
Steamed seafood curry served in a coconut

**C25. STIR FRIED WILD RED CURRY WITH DORY FISH** 380 THB  
The most spicy red curry with a large dose of spices

**C27. STIR FRIED WILD RED CURRY WITH SEAFOOD** 350 THB  
The most spicy red curry with a large dose of spices

**C28. MASSAMAN CURRY WITH CHICKEN** 240 THB  
Traditional Thai curry contains peanuts



# MAIN COURSES



**M1. JUMBO SHRIMPS WITH GARLIC**



**M1. JUMBO SHRIMPS WITH GARLIC** 650 THB

**M2. STIR FRIED WHOLE CRAB WITH YELLOW CURRY POWDER** 650 THB

**M3. JUMBO SHRIMPS WITH TAMARIND SAUCE** 650 THB



**M8**

**M4. PAD KRA-PRAO PED SAI NOR MAAI** 350 THB  
*Minced duck and bamboo*

**M5. PAD KRA-PRAO PED** 350 THB  
*Minced duck*

**M6. PAD KRA-PRAO TA-LAY** 350 THB  
*With seafood*

**M7. PAD KRA-PRAO GAI** 240 THB  
*Minced chicken*

**M8. STIR FRIED CHICKEN WITH CASHEW NUTS** 280 THB

**M9. SWEET AND SOUR CHICKEN** 240 THB



**M2**

**PAD KRA-PRAO KAI DAO**  
Stir fried minced meat/seafood with basil served on hot pan and with a fried egg. Classic Thai recipe most common for a fast complete meal



**M4**



Pla Tod: Deep fried Seaperch. White meat local saltwater fish

**M10. DEEP FRIED SEAPERCH  
WITH THAI HERBS**

**M17**

**M10. DEEP FRIED SEAPECH  
WITH GARLIC** 580 THB

**M11. DEEP FRIED SEAPECH  
WITH GARLIC** 580 THB

**M12. DEEP FRIED SEAPERCHT  
WITH SWEE AND SOUR SAUCE** 580 THB

**M13. DEEP FRIED SEAPERCH  
WITH TAMARIND SAUCE** 580 THB

**M16**

**M14. SHRIMPS WITH BROCCOLI** 380 THB

**M15. STIR FRIED MIXED VEGETABLES** 220 THB

**M16. STIR FRIED CHINESE KALE  
WITH MUSHROM SAUCE** 180 THB

**M17. STIR FRIED MORNING GLORY** 180 THB

**M15**







## M18. KHAW GLONG TA-LAY DURD

Large platter of mixed seafood on hot pan with Tom Yum sauce



M21

M20

M19

M18. KHAW GLONG TA-LAY DURD 650 THB

Large platter of mixed seafood on hot pan with Tom Yum sauce

M19. STIR FRIED WHOLE CRAB WITH GARLIC AND PEPPER 650 THB

M20. STEAMED SEAPERCH WITH THAI HERBS 580 THB

M21. PAD CHA SEAFOOD 580 THB

Stir fried filetted seafood with spices

M22. PAD CHA SEAPERCH 580 THB

Stir fried filetted seaperch with spices



# Welcome to Khaw Glong Hills!

Khaw Glong Hills is our farm located at 320m of altitude above Nathon port, on the west side of Koh Samui. It has a breathtaking view on the Gulf of Thailand and on the Surat Thani mountains.

Since 2023 we have started to progressively grow our own fruit and vegetables there. We are trying to make it not only a farm but also a beautiful place to visit and spend some time.

If you wish to visit our farm inquiry with our staff.

We organize barbecue events periodically that can be booked by our customers. More regular events will be organized in the future.

# Achievements

It has been a long journey through our own lives, and it has been possible only Thanks to our Customers support over the years!

Some of Khaw Glong Team members have been with us since 2011 and most of them since we moved to this location in 2016.

*Khaw Glong  
One Family*



Please review us:



092 446 59 19

[KHAWGLONG.COM](http://KHAWGLONG.COM)

[INFO@KHAWGLONG.COM](mailto:INFO@KHAWGLONG.COM)



**AUGUSTINE NOPPE**  
**PHOTO**

**SEBASTIAN YANTO & CHUTIMA KEEREEKIN**  
**CREATIVE DESIGN CONSULTANTS**



INFINITY **designlab**

**DESIGN | PRINTING | WEBSITES**

+66 6 555 204 55