



# Khaw Glong

*Thai Cuisine*



2026

# 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 customers 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 about it 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 it, with seasonal ingredients, by expert Chefs you can see working just across the glass wall.

Thai dishes are rich in herbs 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.

# STARTERS



## S1. MIANG KHAM KUNG

Compose yourself a shrimps appetizer in rolled fresh wild pepper leaves



S2



S4



S3



S6

### S1. MIANG KHAM KUNG

Compose yourself a shrimps appetizer in rolled fresh wild pepper leaves

320 THB

### S2. SATAY GAI

Chicken satay (skewers) with peanuts sauce

280 THB

### S3. GAI HOR BAI-TOEY

Deep fried chicken in pandan leaves

320 THB

### S4. DEEP FRIED SHRIMP SPRING ROLLS

200 THB

### S5. DEEP FRIED VEGETABLE SPRING ROLLS

180 THB

### S6. FRESH SPRING ROLLS VEGETARIAN

180 THB

### S7. FRESH SPRING ROLLS WITH SHRIMPS

200 THB



## S8. KUNG PAN-RAK

Deep fried shrimps rolled in eggs noodles



### 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

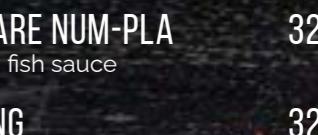
### S13. DEEP FRIED CHICKEN WINGS WITH GARLIC 280 THB

### S14. DEEP FRIED CHICKEN WINGS WITH HERBS 280 THB

### S15. MIXED VEGETABLES TEMPURA 180 THB

S12



		
<b>S17</b> 	<b>S20</b> 	
<b>S16. LAAB PED</b> Spicy minced duck salad with roasted rice powder	<b>300 THB</b>	
<b>S17. LAAB HED THEAU</b> Spicy minced vegetarian salad with roasted rice powder (contains mushroom and tofu)	<b>220 THB</b>	
<b>S18. LAAB GAI</b> Spicy minced chicken salad with roasted rice powder	<b>240 THB</b>	
<b>S19. LAAB PLA TOD</b> Spicy minced deep fried fish filet salad with roasted rice powder	<b>320 THB</b>	
<b>S20. SOMTAM KUNG SOD</b> Papaya salad with shrimps	<b>220 THB</b>	
<b>S21. SOMTAM MA-MUANG</b> Mango salad	<b>180 THB</b>	
<b>S22. YUM TA-LAY</b> Seafood salad	<b>320 THB</b>	
<b>S23. KUNG CHARE NUM-PLA</b> Raw shrimps with fish sauce	<b>320 THB</b>	
<b>S24. PHLA KUNG</b> Spicy shrimps salad	<b>320 THB</b>	

# FRIED RICES

## F1. KHAO PAD SAPPAROT

Fried rice with pineapple seafood and chicken



### F1. KHAO PAD SAPPAROT

Fried rice with pineapple, seafood and chicken

320 THB

### F2. KHAO PAD TOM YUM TA-LAY

Fried rice seafood with Tom Yum sauce

260 THB

### F3. KHAO PAD TOM YUM KUNG YAI

Fried rice jumbo shrimps with Tom Yum sauce

380 THB

### F4. KHAO PAD TA-LAY SAUCE PAD THAI

Fried rice seafood with Pad Thai sauce

260 THB

### F5. KHAO PAD KUNG YAI SAUCE PAD THAI

Fried rice jumbo shrimps with Pad Thai sauce

380 THB

### F6. KHAO PAD KANG KEAW WAN GAI

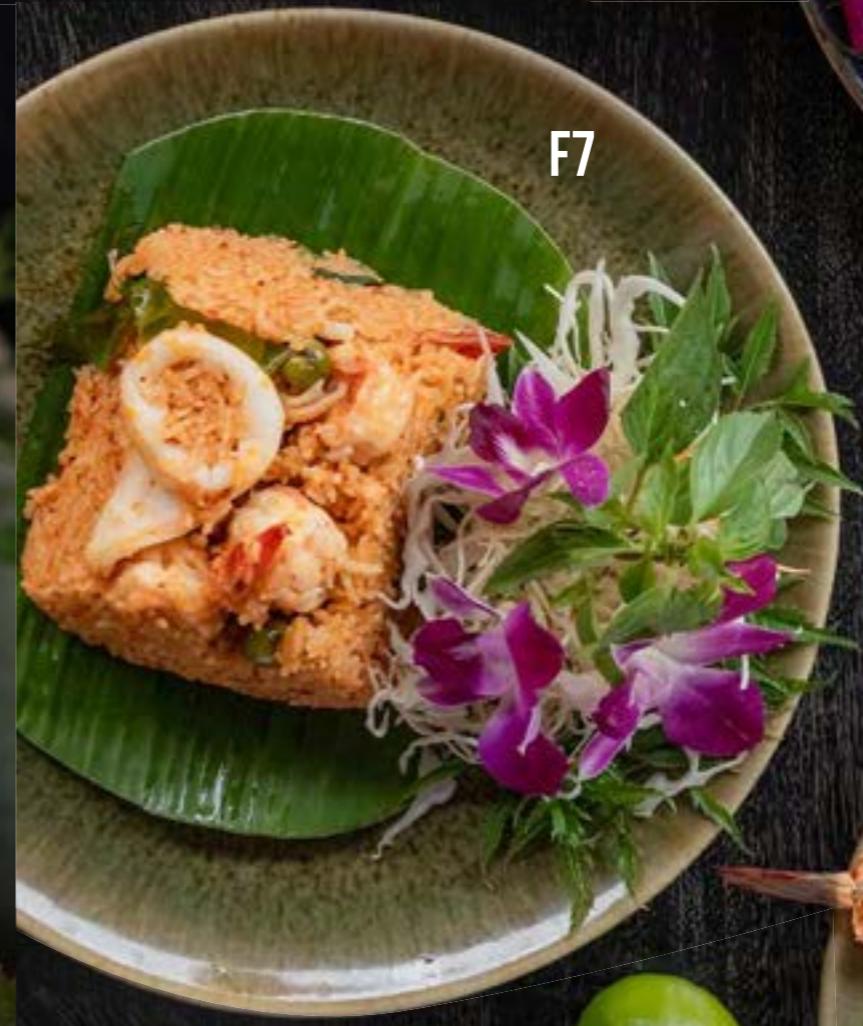
Fried rice chicken with green curry sauce

200 THB

## F9



## F7



### F7. KHAO PAD PANANG TA-LAY

Fried rice seafood with panang curry sauce

260 THB

### F8. KHAO PAD PANANG KUNG YAI

Fried rice jumbo shrimps with panang curry sauce

380 THB

### F9. KHAO PAD PU

Fried rice with crab meat

350 THB

### F10. STEAM JASMINE RICE

50 THB

### F11. STEAM RICEBERRY & BROWN RICE

60 THB

## F3



# NOODLES



<b>N1. PAD THAI KUNG YAI</b> Jumbo shrimps	380 THB
<b>N2. PAD THAI KUNG</b> Shrimps	280 THB
<b>N3. PAD THAI GAI</b> Chicken	190 THB
<b>N4. PAD THAI PAK</b> Vegetarian (Tofu)	190 THB
<b>N2</b> 	
<b>N3</b> 	
<b>N5. MAMA TA-LAY</b> Seafood	260 THB
<b>N6. MAMA GAI</b> Chicken	190 THB
<b>N7. MAMA PAK</b> Vegetarian (Tofu)	190 THB
<b>N8. PAD SEE EIW TA-LAY</b> Seafood	260 THB
<b>N9. PAD SEE EIW GAI</b> Chicken	190 THB
<b>N10. PAD SEE EIW PAK</b> Vegetarian (Tofu)	190 THB
<b>N7</b> 	

# 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**



**SP5**

## TOM KHA KHAW GLONG

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



**C4**

**SP1. TOM YUM WITH JUMBO SHRIMPS** 380 THB

**SP2. TOM YUM SEAFOOD** 320 THB

**SP3. TOM YUM CHICKEN** 240 THB

**SP4. CLEAR TOM YUM BASIL WITH SEAFOOD** 320 THB  
No Coconut milk

**SP5. TOM KHA GAI**  
TOM KHA with chicken 240 THB

**SP6. TOM KHA SEAFOOD** 320 THB

**SP7. CLEAR SOUP WITH CHICKEN AND TOFU** 240 THB  
No Coconut milk

**C1. RED CURRY CRAB MEAT** 590 THB  
Red curry soup mild in its essence. Contains coconut milk

**C2. RED CURRY WITH SHRIMPS** 350 THB

**C3. RED CURRY WITH CHICKEN AND BAMBOO SHOOT** 240 THB

**C4. RED CURRY DUCK** 300 THB

**C5. GREEN CURRY CHICKEN** 240 THB

**C6. DEEP FRIED CHICKEN WITH GREEN CURRY SAUCE** 300 THB



**C6**



## C1. RED CURRY CRAB MEAT

Red curry soup mild in its essence. Contains coconut milk

**C8**

**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.

C7. YELLOW CURRY WITH CHICKEN	240 THB
C8. PANANG CURRY WITH CHICKEN	240 THB
C9. PANANG CURRY WITH SEAFOOD	350 THB
C10. SHRIMPS WITH CHU CHEE SAUCE	350 THB
C11. GRILLED FISH FILET WITH CHU CHEE SAUCE	350 THB
C12. STIR FRIED RED CURRY WITH LONG BEANS AND SEAFOOD	350 THB
C13. STIR FRIED RED CURRY WITH LONG BEANS AND CHICKEN	240 THB
C14. STIR FRIED RED CURRY WITH SEAFOOD	350 THB

**C11**

**CHU CHEE**  
Red curry sauce. Contains coconut milk, mild spicy.



# MAIN COURSES



M1. JUMBO SHRIMPS WITH GARLIC	650 THB
M2. JUMBO SHRIMPS WITH TAMARIND SAUCE	650 THB
M3. PAD KRA-PRAO GAI <small>Minced chicken</small>	240 THB
M4. PAD KRA-PRAO PED <small>Minced duck and bamboo</small>	350 THB
M5. PAD KRA-PRAO TA-LAY <small>With seafood</small>	350 THB
M6. PAD KRA-PRAO PED <small>Minced duck</small>	350 THB
M7. SWEET AND SOUR CHICKEN	240 THB
M8. STIR FRIED CHICKEN WITH CASHEW NUTS	280 THB
M9. STIR FRIED WHOLE CRAB WITH YELLOW CURRY POWDER	650 THB

**M8**

**M9**

**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



M14

M10. DEEP FRIED SEAPECH  
WITH THAI HERBS 580 THB

M11. DEEP FRIED SEAPECH  
WITH GARLIC 580 THB

M12. DEEP FRIED SEAPERCH  
WITH SWEET AND SOUR SAUCE 580 THB

M13. DEEP FRIED SEAPERCH  
WITH TAMARIND SAUCE 580 THB



M15

M14. STIR FRIED MORNING GLORY 180 THB

M15. STIR FRIED CHINESE KALE  
WITH MUSHROM SAUCE 180 THB

M16. STIR FRIED MIXED VEGETABLES 220 THB

M17. SHRIMPS WITH BROCCOLI 380 THB

M16





## M18. KHAW GLONG TA-LAY DURD

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



**M18. KHAW GLONG TA-LAY DURD 650 THB**

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

**M19. PAD CHA SEAPERCH 580 THB**

Stir fried fileted seaperch with spices

**M20. PAD CHA SEAFOOD 580 THB**

Stir fried fileted seafood with spices

**M21. STEAMED SEAPERCH WITH THAI HERBS 580 THB**

Stir fried whole crab with garlic and pepper

**M22. STIR FRIED WHOLE CRAB WITH GARLIC AND PEPPER 650 THB**

# 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. Recently we also added chickens and produce our own eggs. 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.

## Achievements

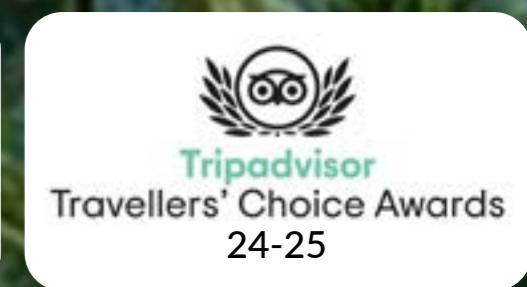
It has been a long journey through our own lives, and it has been possible only Thanks to our Customers support over the years!

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:



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@KHAWRESTAURANT



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