



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.

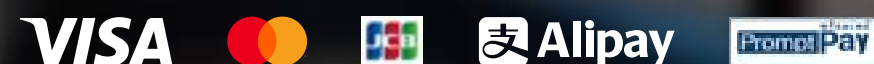


Since our post pandemic re-opening in 2023 we have decided to bring this to a different level by **growing our own fruit and vegetables** on a piece of land in Koh Samui overlooking the Gulf of Thailand.

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

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



S3



S4



S6



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



Laab: Spicy minced meat salad with roasted rice powder

S16. LAAB PED

Spicy minced duck salad with roasted rice powder



\$17

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

 **S17. LAAB HED THEAU** 220 THB
Spicy minced vegetarian salad with roasted rice powder (contains mushroom and tofu)

S18. LAAB GAI 240 THB
Spicy minced chicken salad with roasted rice powder

S19. LAAB PLA TOD 320 THB
Spicy minced deep fried fish filet salad with roasted rice powder

S20. SONTAM KUNG SOD 220 THB
Papaya salad with shrimps

 **S21. SONTAM MA-MUANG** 180 THB
Mango salad



\$20



\$24

S22. YUM TA-LAY 320 THB
Seafood salad

S23. KUNG CHARE NUM-PLA 320 THB
Raw shrimps with fish sauce

S24. PHLA KUNG 320 THB
Spicy shrimps salad

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

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

F9

F3

NOODLES

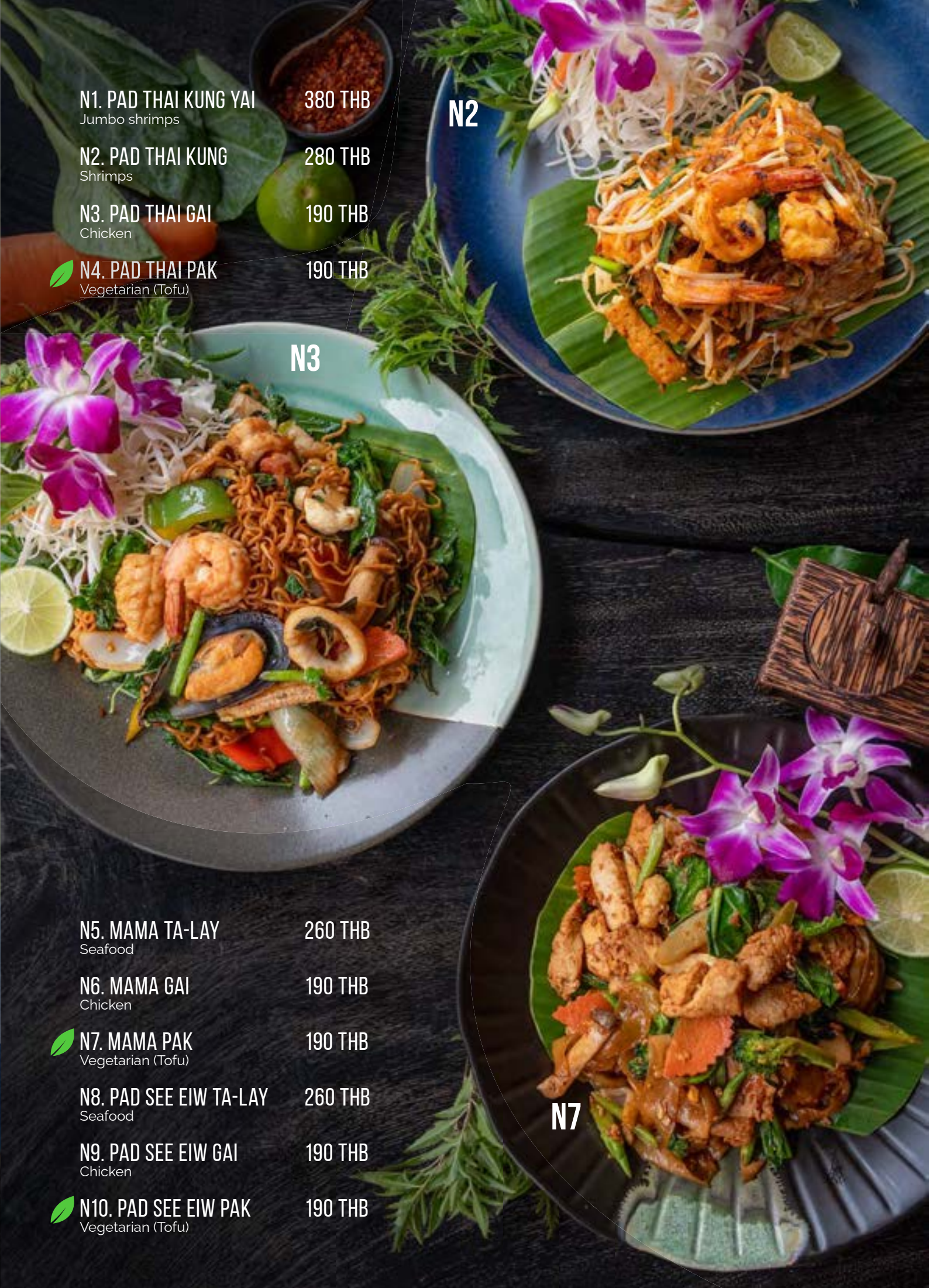


N1. PAD THAI KUNG YAI
Jumbo shrimps

PAD THAI
Thin rice noodles stir fried with eggs vegetables soybean sprouts and tamarind sauce

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** 380 THB
Jumbo shrimps
- N2. PAD THAI KUNG** 280 THB
Shrimps
- N3. PAD THAI GAI** 190 THB
Chicken
- N4. PAD THAI PAK** 190 THB
Vegetarian (Tofu)

- N5. MAMA TA-LAY** 260 THB
Seafood
- N6. MAMA GAI** 190 THB
Chicken
- N7. MAMA PAK** 190 THB
Vegetarian (Tofu)
- N8. PAD SEE EIW TA-LAY** 260 THB
Seafood
- N9. PAD SEE EIW GAI** 190 THB
Chicken
- N10. PAD SEE EIW PAK** 190 THB
Vegetarian (Tofu)

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

C6

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	240 THB
TOM KHA with chicken	
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



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

C12



C11



CHU CHEE

Red curry sauce. Contains coconut milk, mild spicy.



C15. STIR FRIED RED CURRY WITH DUCK



C16

C15. STIR FRIED RED CURRY WITH DUCK
320 THB

C16. MASSAMAN CURRY WITH CHICKEN
240 THB
Traditional Thai curry contains peanuts

320 THB

240 THB

C17

C17. HORMOK TA-LAY
380 THB
Steamed seafood curry served in a coconut

C18. STIR FRIED WILD RED CURRY WITH FISH
350 THB
The most spicy red curry with a large dose of spices

C19. STIR FRIED WILD RED CURRY WITH SEAFOOD
380 THB
The most spicy red curry with a large dose of spices

C18

MAIN COURSES

M1. JUMBO SHRIMPS WITH GARLIC

**M1. JUMBO SHRIMPS
WITH GARLIC**

650 THB

**M2. JUMBO SHRIMPS
WITH TAMARIND SAUCE**

650 THB

M3. PAD KRA-PRAO GAI
Minced chicken

240 THB



M8

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

350 THB

M5. PAD KRA-PRAO TA-LAY
With seafood

350 THB

M6. PAD KRA-PRAO PED
Minced duck

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



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



M20

M21

M22

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 filetted seaperch with spices

M20. PAD CHA SEAFOOD 580 THB

Stir fried filetted seafood with spices

M21. STEAMED SEAPERCH 580 THB

WITH THAI HERBS

M22. STIR FRIED WHOLE CRAB 650 THB

WITH GARLIC AND PEPPER

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

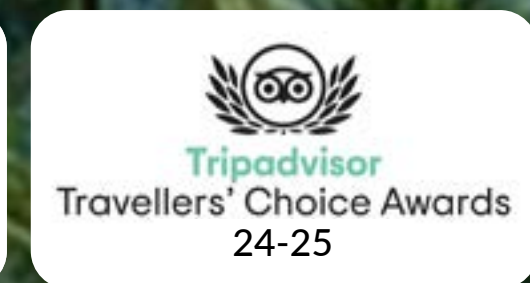
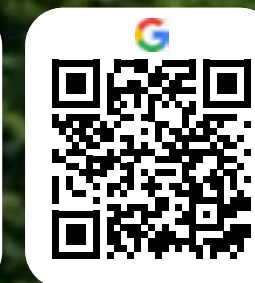
It has been a long journey through our own lives, and it has been possible only Thanks to our Customers support over the years!

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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