



THE RIVER MARKET DINNER MENU

Welcome

At The River Market Restaurant we serve made to order classic Thai food with a modern twist using quality fresh and healthy ingredients, Thai style. The menu and food are designed for sharing between family, guests and friends with many complementary dishes served concurrently and enjoyed by all.

It is customary to order more dishes than there are guests at the table.

The dishes are placed in the center of the table.

A meal will normally consist of rice or fried rice with several dishes which form a harmonious contrast of ingredients and preparation methods. The dishes, also soups, are all served at the same time or as they are prepared. Order as much or as little as you like and enjoy our restaurant, our building, our food and our local customs.

Thank you for dining with us. This is Thai style.

Talad Maenam Co., Ltd.
The Duke's Restaurant Group Co., Ltd.

More Information Call : 053 234 493



www.therivermarket.com



[rivermarketchiangmai](https://www.facebook.com/rivermarketchiangmai)



[therivermarketchiangmai](https://www.instagram.com/therivermarketchiangmai)



LITTLE BIT OF HEART

These plates have roots in classic Thai cuisine and are prepared using new ingredients. There is an emphasis on fresh and light and they are designed to be shared.



1. CORIANDER CRUSTED SEARED TUNA 225
ทูน่าย่างกับสลัดมะม่วง 薄烧金枪鱼片
green mango som tam with chili olive oil



2. PORK DUMPLINGS 185
ขนมจีบ 猪肉烧卖
Thai roasted pepper salsa



3. CHICKEN AND PORK SATAY 185
สะเต๊ะไก่-หมู 泰式沙爹肉串 鸡/猪
peanut sauce and cucumber salad

Prices do not include 7% government tax and 10% Service Charge



4. GARLIC CHICKEN WINGS

185

ปีกไก่กระเทียม 蒜香鸡翅

salt, shallots, black pepper and herbs



5. CHICKEN GREEN CHILI CURRY ROTI 185

โรตีม้วนเขียวหวานไก่ 绿椒咖喱鸡肉卷饼

chicken curry rolls



6. SON IN LAW EGGS

135

ไข่ลูกเขย 金龟婿黄金蛋

fried shallots and tamarind sauce





7. SHRIMP SPRING ROLLS
ปอเปี๊ยะกุ้ง 虾仁春卷
plum balsamic sauce

225



8. FRESH SUMMER ROLLS
ปอเปี๊ยะสด 生春卷
mint, chicken, shrimp, cucumber, bell pepper and carrot with spicy peanut sauce

205



INVITING THE ANCESTORS



(Salads)

The sharing of food by young and old is an age old tradition. Rather than having raw vegetables or fruits as a base, Thai salads are comprised of meats, salads are served together with any other dishes.

9. GREEN PAPAYA SALAD WITH SOFT SHELL CRAB 225

ส้มตำปูนิ่ม (SOM TAM) 凉拌青木瓜沙拉加软壳蟹
dried and grilled shrimp flavored papaya
with chilies and lime

10. GRILL BEEF SALAD 325

ยำเนื้อย่าง 凉拌烤牛肉沙拉
papaya seed spicy, sweet and sour

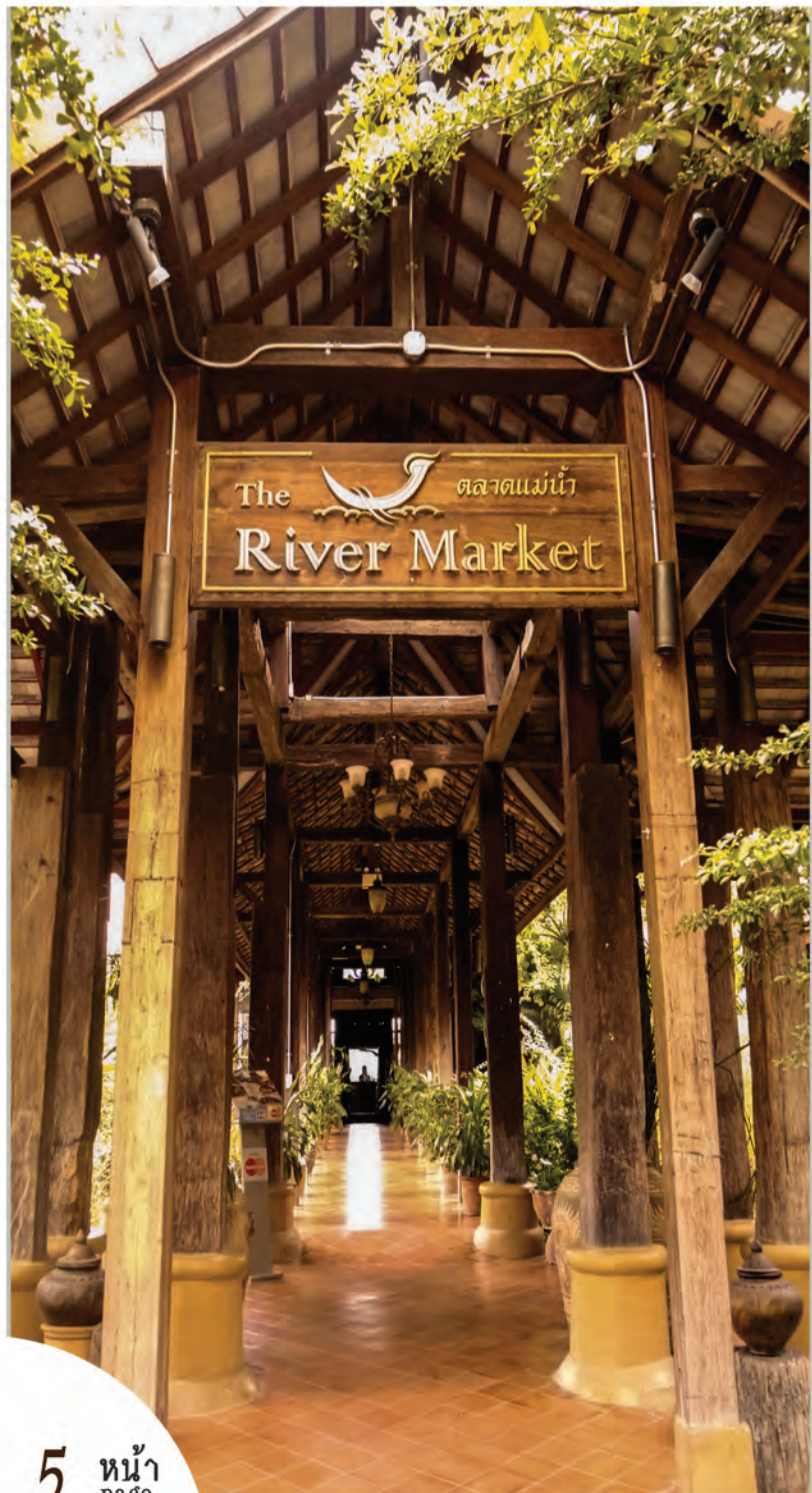


11. YUM GAI YANG-CHICKEN SALAD 185

ยำไก่ย่าง 鸡肉沙拉
peanuts, marinated cucumbers, papaya,
spicy, sweet and sour

12. POMMELO SALAD WITH TAB TIM 225

ยำส้มโอบ 明虾柚子沙拉
talapia tossed with pommello and cashews



SOUPS, RICE AND NOODLES

Soups, rice and noodles accompany the meal and are shared.
Soups are fresh and spiciness is well known.
If you prefer your food mild, please ask.

Health and Wealth (Soups)



13. HOT AND SOUR SHRIMP SOUP 245
 ต้มยำกุ้ง (TOM YUM KUNG) 冬阴功酸辣虾汤
 hot and sour soup with flavors
 of lemongrass lime and galingale



14. KHAO SOI 195
 ข้าวซอย 泰北椰香鸡肉咖喱面条
 curried coconut noodles
 with slow simmered chicken



15. CHICKEN GALINGALE COCONUT SOUP 195
 ต้มข่าไก่ 椰汁鸡汤
 coconut milk, galingale, lemongrass and kaffir lime

Fortune
(Rice and Noodles)



16. PINEAPPLE FRIED RICE

195

ข้าวผัดสับปะรด 菠萝鸡肉炒饭

curried rice with chicken, raisins and cashew nuts



17. FRIED RICE WITH CRAB

545

ข้าวผัดปู 泰式蟹肉炒饭

lump crab, cilantro, kaffir lime, egg, soy and oyster sauce

CHICKEN FRIED RICE 195 / PORK 195 / SHRIMP 245

SIDE- steamed rice 30



18. STIR FRIED RICE NOODLES WITH TOFU AND SHRIMP (PAD THAI)

245

ผัดไทยกุ้งสด 泰式虾仁炒河粉

rice noodles with onion, sprouts, egg, tofu, pea shoots and peanuts

HEAVENLY SPICES

(Curries)

Thai curries use a variety of herbs and aromatic leaves along with chillies, shallots, garlic and shrimp pastes as their base. Some southern style curries use coconut milk. Eat them with steamed rice.

19. PORK LEG BURMESE CURRY

ขาหมูย่างเจด 猪腿肉缅甸咖喱
peanuts, dried chillies and
tamarind juice
with fresh ginger
245



20. NORTHERN THAI STYLE CHICKEN CURRY

แกงขอมไก่
泰北鸡肉咖喱
Lanna curry with
aromatic leaves
and chillies
195



21. MASSAMAN LAMB

มัสมั่นแกะย่าง
玛莎曼羊肉咖喱
coconut milk,
roasted peanuts,
potatoes, bay leaves,
cardamom, cinnamon,
star anise, palm sugar,
fish sauce, chili
and tamarind
395

22. CHICKEN GREEN CHILI CURRY

แกงเขียวหวานไก่
绿咖喱鸡肉
coconut curry with
fresh green chillies
and Thai basil
185



Prices do not include 7% government tax
and 10% Service Charge

THAI STYLE SEAFOOD



Sauces

- Sweet and Spicy
- Lemon and Spicy
- Tamarind BBQ
- Clear Butter

KING CRAB
ปูยักษ์คิงแครป

BLUE CRAB
ปูม้า



	1/2 kilo	1 kilo
KING CRAB ปูอลาสก้า	2,875	5,750
BLUE CRAB ปูม้า	690	1,375
LARGE SHRIMP กุ้ง	875	1,695
MANILA CLAMS หอยตลับ	850	1,700
PENN COVE MUSSELS หอยแมลงภู่	825	1,650

MIXED SEAFOOD PLATTERS

รวมมิตรทะเลสด

Half Kilo Each อย่างละครึ่งกิโล

King Crab
Large Shrimp
Manila Clams
Penn Cove Mussels

Included Corn,
Thai Sausage,
Pineapple Fried Rice,
and Mixed Vegetable.

5,250



Prices do not include 7% government tax
and 10% Service Charge

THE EARTH

The Earth and The Sea dishes use different cooking techniques.
Mix and match for a variety of flavors and please share.



23. HONEY LEMONGRASS CHICKEN
ไก่ย่าง 蜂蜜柠檬草烤鸡肉
lemongrass, lime and herbs with som tam

195



24. TAMARIND GLAZED RIBS
ซี่โครงหมูซอสมะขาม 罗望子秘制烤猪肋排
dry rubbed and roasted ribs with tamarind glaze

245



25. PORK BELLY
ค่าน้ำหมูแดง 烤五花肉
slow simmered succulent pork belly with kale

225

ไส้ฉั้ว 招牌泰式香肠

house made northern style Thai sausage with apples and spices



27. CHICKEN CASHEW NUT 195

ไก่ผัดเม็ดมะม่วง 腰果鸡丁

stir fried chicken with chili garlic oil, vegetables and cashew nuts



28. BLACK PEPPER BEEF 395

เนื้อผัดพริกไทยดำ 黑胡椒牛肉

imported beef, peppers and peppercorns



THE SEA

Seafood bar - please check the specials board.



29. SALMON RED CURRY 325
IN COCONUT
ห่อหมกปลาแซลมอน 红咖喱三文鱼
with savory herbed custard
and coriander pesto



30. BBQ SQUID 225
ปลาหมึกย่างมาบิคว 烧烤章鱼
grilled with lime and ginger

31. BLUE CRAB CURRY 545
ปูผัดผงกระหรี่ 蓝蟹咖喱
coconut, garlic, shallots, coriander, lime zest,
lemongrass



32. STIR FRIED PRAWNS
 กุ้งผัดน้ำพริกเผา 辣炒白虾
 coriander and chilli (nam pik pau)

245



33. STEAMED WHOLE SEA BASS
 ปลากระพงขาวนึ่งซีอิ๊ว 清蒸鲈鱼
 with fresh herbs, lime, chili and ginger

545



34. CRISPY TARAPIA WHOLE FISH
 ปลาทับทิมกับขอลกระเทียม 香酥全鱼
 garlic and pepper

545

VEGETARIAN

(Jae)

35. MOCK CHICKEN
TOFU ROLL

175

ปอเปี๊ยะหลอดเต้าหู้ 素鸡豆腐凉粉卷
mixed vegetable and holy basil



36. VEGETABLE AND RED CURRY 175
แกงเผ็ดเต้าหู้ผักรวม 红咖喱什蔬
red chilis and coconut



37. MORNING GLORY
WITH MUSHROOM SOY 155
ผักผักบุ้งขอลเห็ดหอม 酱炒空心菜



INTERNATIONAL

38. GRILLED BEEF SIRLOIN 675

เนื้อย่าง 烤沙朗牛扒

imported beef sirloin with spicy herb,
mushroom and peppercorn sauce
-served with shoestring fries



40. CHICKEN CAESAR SALAD 245

ซีซาร์สลัด 鸡肉凯撒沙拉

peanut glazed chicken sate

39. GRILLED SALMON 365

แซลมอนย่าง 烤三文鱼扒

citrus soy glaze serve with pasta



41. BBQ THAI BURGER 275

ไทยเบอเกอร์ 泰式牛肉汉堡

fresh ground beef with caramelized onions,
bbq sauce and shoestring fries



THE RIVER MARKET

Prices do not include 7% government tax.
以上價格不含7%的稅金 百分之十的服務費



Taught by mothers,
grandmothers and
the occasional father,
here are the new faces
of Thai Cuisine
in Chiang Mai.
Using old classic
Thai recipes,
older techniques,
new and old ingredients
and simple presentations.
Food from the heart,
for the soul.