

ด้วภคัง  
+ ฝภศด

KHUA KLING  
PAK SOD

*English*

Khua Kling Pak Sod is a family-run Thai restaurant specializing in the cuisine of southern Thailand, famed throughout the country for its fragrant spice-infused flavors.

Here, we serve genuine home cooking Southern recipes created by our grandmother in the tradition of the southern district of Tah Sae in Chumpon where she was raised. To carry on the family legacy, we decided to open a restaurant with our mother and aunt as chefs. The 'home cooking' concept is built on a personal belief that sharing meals with family at home is the best dining experience, where you can enjoy good food together with your loved ones. So, based on that belief, our goal is to provide food and service that, we hope, offers you the comfort and joy of a home cooked meal that evokes your fondest food memories from childhood.

Our menu is filled with the dishes cooked for us by our mother and aunt since we were little. Sharing this special home cooking with you, we feel truly honored as if having you as a guest to our home. What makes our food special is that we put our heart and soul into every dish. We are dedicated to selecting and preparing the freshest seasonal ingredients to serve you each day. Our philosophy is "We serve only the food we think worthy of serving." Our food is freshly cooked to bring out the best flavor of every ingredient.

## "Khua Kling" Dish (150.-)

(Spicy Thai Southern - style dry curry)



- 1 **Khua Kling Moo Sab / Kradook Moo Orn / Nua**  
Stir - fried spicy Thai Southern - style dry Khua Kling  
curry with minced pork / tender pork spareribs / Beef

## "Sataw" Dish (180.-)

(Thai stink beans)



- 2 **Sataw Pad Kapi Goong / Sataw Pad Kapi Moo Grob**  
Stink beans stir fried with prawns /  
crispy pork belly and shrimp paste
- 3 **Sataw Pad Prik Gang Kiew Goong / Moo / Moo Krob**  
Stink beans stir fried with prawns / pork / crispy pork belly  
and Thai Southern green curry paste

## Stir Fried Dish (160.-)

- 4 **Pad Prik Gaeng Kiew / Pad Prik Khing / Pad Cha /  
Pad Ka Prao / Pad Kapi / Pad Prik Kee Noo /  
Pad Prik Luang**  
Stir fried with Thai Southern green curry / chili red curry /  
chili and assorted herbs / chili and basil /  
'Kapi' shrimp paste / fresh chili / yellow chili  
+ Pork / Crispy pork belly / Chicken, Beef
- 5 **Moo Warn**  
Stir fried pork with sweet soy sauce
- 6 **Nor Mai Pad Gai**  
Bamboo shoots stir fried with chicken and fresh chili

## Fish Dish

- 7 **Pla Tod Kamin**  
Deep - fried fish with turmeric..... 140.- / 100 g
- 8 **Pla Salid Dad Diew Tod Krob**  
Crispy deep - fried dried gourami ..... 240.-
- 9 **Pla Insee Tod Nam Pla**  
Deep - fried king mackerel with fish sauce ..... 280.-
- 10 **Pla Taotoey Tod / Tod Nam Pla / Tod Prik  
Kee Noo Suan / Tod Tao Jiew**  
Deep - fried giant pomfret / with fish sauce /  
with fresh chili /  
with salted soy bean paste..... 190.- / 100 g

## Fried Dish

- 11 **Hoi Jor Nua Pu**  
Deep - fried crabmeat rolls ..... 480.-
- 12 **Moo Kem Tod**  
Deep - fried salted pork belly ..... 180.-
- 13 **Moo Tod Kratiem Prik Tai**  
Fried pork with garlic and pepper ..... 180.-
- 14 **Moo Tod Kamin**  
Deep - fried pork with turmeric ..... 180.-

## Spicy Salad Dish

- 15 **Yum Woonsen Moo / Goong**  
Glass noodles with pork /  
prawns spicy salad..... 180.-/280.-

- 16 ***Yum Dok Kajon Moo / Goong***  
Cowslip creeper flower with pork /  
prawns spicy salad..... 180.-/280.-
- 17 ***Yum Pla Salid Dad Diew Tod Krob***  
Crispy deep - fried dried  
gourami spicy salad ..... 280.-
- 18 ***Yum Pla Gu Lao***  
Threadfin fish spicy salad ..... 140.- / 100 g
- ☆ 19 ***Yum Pla Tao Toey***  
Giant pomfret spicy salad..... 190.- / 100 g

## Glass Noodles Dish

- 20 ***Pad Woosen Moo / Moo Krob / Gai / Goong***  
Glass noodles stir fried with pork /  
crispy pork belly / chicken / prawns ..... 160.- /280.-
- ☆ 21 ***Pad Woosen Dok Kajon Moo Krob / Goong***  
Glass noodles stir fried with  
cowslip creeper flower and crispy  
pork belly / prawns..... 180.-/280.-

## Chili paste / Dipping

- ☆ 22 ***Nam prik Goong Sod***  
Spicy shrimp paste with soft - boiled fresh prawns 180.-
- 23 ***Nam prik Goong Sieb***  
Spicy Thai Southern - style dry shrimp paste..... 180.-
- 24 ***Lon Nua Pu***  
Crabmeat in creamy coconut dipping sauce ..... 480.-

## Egg Dish

- ☆☆ 25 ***Kai Pa Loh Ka Moo***  
Stewed egg and pork leg with tofu  
in sweet brown sauce ..... 240.-
- 26 ***Kai Toon / Moo Sab / Hed***  
Steamed egg / with minced pork /  
with mushroom ..... 140.-
- 27 ***Kai Toon Goong / Pu / Kapi Goong***  
Steamed egg with prawns / crabmeat /  
'kapi' shrimp paste ..... 180.-/280.-
- 28 ***Kai Jiew / Horapa Prik / Hom Dang /  
Tonhom / Hom Yai / Moo Sab***  
Thai omelette with sweet basil and chili /  
red onion / spring onion / onion /  
minced pork ..... 140.-
- 29 ***Kai Jiew Mara / Cha Om / Dok Kajon /  
Pak Warn / Bai Leang***  
Thai omelette with bitter gourd /  
climbing wattle / cowslip creeper flower /  
star gooseberry /  
'Bai Leang' Thai Southern green leaves ..... 180.-
- 30 ***Kai Jiew Goong Sab / Nua Pu***  
Thai omelette with minced prawns /  
crabmeat ..... 180.-/280.-
- 31 ***Cha Om Choop Kai Tod***  
Fried egg with climbing wattle ..... 180.-



คั่วกลิ้งหมูสับ  
(*Khua Kling Moob Sab*)



สะตอผัดกุ้ง  
(*Sataw Pad Goong*)



หมูผัดกะปิ  
(*Moo Pad Kapi*)



น้ำพริกกุ้งสด  
(Nam Prik Gung Sod)



หมูฮ้อง  
(Moo Hong)



ไข่พะโล้  
(Kai Pa Lo)



ต้มยำปลาหู  
(Tom Yum Platu)

## Stew and Soups

- 32 **Moo Hong**  
Tender stewed pork in Thai Southern style sweet sauce or Thai Southern sweet tender pork..... 180.-
- ☆ 33 **Tom Yum Platu**  
Spicy and sour soup with mackerel ..... 180.-
- 34 **Tom Yum Goong / Pla**  
Spicy and sour soup with prawns / fish ..... 180.-
- 35 **Tom Yum Gai / Tom Kamin Gai / Tom Ka Gai**  
Chicken in spicy and sour soup / Chicken in turmeric soup / Chicken in coconut milk soup with lemongrass, kaffir lime leaves..... 180.-
- 36 **Tom Yam Talay**  
Spicy and sour soup with seafood ..... 450.-
- 37 **Tom Yam Pu Sai Bai Ka Prao**  
Spicy and sour soup with crabmeat and basil leaves ..... 480.-
- ☆ 38 **Bai Leang Tom Kati Goong**  
'Bai Leang' Thai Southern green leaves in coconut milk with prawns ..... 280.-
- 39 **Bai Leang Tom Kati Pu**  
'Bai Leang' Thai Southern green leaves in coconut milk with crabmeat..... 480.-

## Spicy Soups

- ☆ 40 **Gaeng Luang Yod Maprao Goong / Pla**  
Thai Southern hot and spicy yellow curry soup with young coconut shoot and prawns / fish..... 180.-
- 41 **Gaeng Luang Yod Maprao Pu**  
Thai Southern yellow curry soup with young coconut shoot and crabmeat ..... 480.-
- 42 **Gaeng Som Goong / Fish**  
Thai tamarind-based sour soup with prawns / fish ..... 180.-
- 43 **Gaeng Som Nua Pu**  
Thai tamarind-based sour soup with crabmeat  
\*Choice of vegetables for the soup are climbing wattle, cowslip creeper flowers, lotus stems, morning glory, or mixed vegetables ..... 480.-
- 44 **Gaeng Tai Pla**  
Spicy Thai Southern - style fish curry ..... 180.-
- ☆ 45 **Gaeng Pu Bai Cha Plu**  
Yellow curry with betel leaves and crabmeat  
\*With thin rice noodles or rice vermicelli..... 480.-
- ☆ 46 **Gaeng Prik Kee Noo Moo / Gai / Nua**  
Spicy coconut soup with Thai Southern green curry paste, fresh chili, kaffir lime leaves and pork / chicken / beef ..... 180.-
- 47 **Gaeng Kiew Warn Moo / Gai / Nua**  
Creamy coconut green curry with eggplant and pork / chicken / beef..... 180.-

## Clear Soups (160.-)

- 48 **Gaeng Jued Tao Hu Moo Sab**  
Clear soup with bean curd and minced pork
- 49 **Gaeng Jued Tao Hu Moo Sab Sa Rai**  
Clear soup with bean curd, minced pork and seaweed
- 50 **Gaeng Jued Woonsen Moo Sab**  
Clear soup with glass noodles and minced pork
- 51 **Gaeng Jued Pakkard Kao Moo Sab**  
Clear soup with Chinese cabbage and minced pork
- 52 **Gaeng Jued Dok Kajon Moo Sab**  
Clear soup with cowslip creeper flower and minced pork
- 53 **Gaeng Jued Pak Warn Moo Sab**  
Clear soup with star gooseberry and minced pork
- 54 **Gaeng Jued Kai Nam Moo Sab**  
Clear soup with fried egg and minced pork
- 55 **Gaeng Jued Ka Prao Moo Gorn**  
Clear soup with pork balls mixed with basil

## Crab Dish (480.-)

- ☆ 56 **Nua Pu Pad Prik Kee Noo Suan**  
Crabmeat stir fried with fresh chili
- ☆ 57 **Nua Pu Pad Prik Kee Noo Suan + Mun Pu**  
Crabmeat stir fried with fresh chili and crab butter

- 58 **Nua Pu Pad Prik Leung Tua Fak Yao**  
Crabmeat stir fried with yellow chili and string beans
- 59 **Nua Pu Pad Prik Pao Sai Kai**  
Crabmeat stir fried with sweet chili paste and egg
- 60 **Nua Pu Pad Ka Prao**  
Crabmeat stir fried with chili and basil
- ☆ 61 **Nua Pu Pad Pong Karee**  
Crabmeat stir fried with yellow curry powder
- 62 **Nua Pu Pad Cha**  
Crabmeat stir fried with chili and assorted herbs
- 63 **Nua Pu Pad Prik Gang Dang**  
Crabmeat stir fried with Thai Southern red curry paste
- 64 **Nua Pu Pad Prik Gang Kiew**  
Crabmeat stir fried with Thai Southern green curry paste
- 65 **Nua Pu Pad Prik Kratiem**  
Crabmeat stir fried with chili and garlic
- 66 **Nua Pu Pad Dok Kajon**  
Crabmeat stir fried with cowslip creeper flower
- 67 **Nua Pu Pad Tonhom**  
Crabmeat stir fried with spring onion

- 68 ***Nua Pu Pad Kuen Chai***  
Crabmeat stir fried with  
Chinese celery
- 69 ***Nua Pu Pad Bai Leang***  
Crabmeat stir fried with 'Bai Leang'  
Thai Southern green leaves
- 70 ***Nua Pu Pad Kapi***  
Crabmeat stir fried with 'Kapi'  
shrimp paste
- 71 ***Nua Pu Pad Woonsen***  
Crabmeat stir fried with  
glass noodles

## Prawn Dish (380.-)

- ☆ 72 ***Goong Makam***  
Deep - fried prawns with  
tamarind sauce
- 73 ***Goong Pad Prik Kee Noo Suan***  
Prawns stir fried with fresh chili
- ☆ 74 ***Goong Pad Prik Kee Noo Suan  
+ Mun Goong***  
Prawns stir fried with shrimp oil  
and fresh chili
- 75 ***Goong Pad Prik Luang Tua  
Fak Yao***  
Prawns stir fried with yellow chili  
and string beans
- 76 ***Goong Pad Prik Pao Sai Kai***  
Prawns stir fried with sweet chili  
paste and egg

- 77 ***Goong Pad Ka Prao***  
Prawns stir fried with chili and basil
- 78 ***Goong Pad Pong Karee***  
Prawns stir fried with yellow  
curry powder
- 79 ***Goong Pad Cha***  
Prawns stir fried with chili and  
assorted herbs
- 80 ***Goong Pad Prik Gang Dang***  
Prawns stir fried with Thai Southern  
red curry paste
- 81 ***Goong Pad Prik Gang Kiew***  
Prawns stir fried with Thai Southern  
green curry paste
- 82 ***Goong Pad Prik Kratiem***  
Prawns stir fried with chili and garlic
- 83 ***Goong Pad Dok Kajon***  
Prawns stir fried with  
cowslip creeper flower
- 84 ***Goong Pad Tonhom***  
Prawns stir fried with spring onion
- 85 ***Goong Pad Kuen Chai***  
Prawns stir fried with Chinese celery
- 86 ***Goong Pad Bai Leang***  
Prawns stir fried with Thai  
Southern green leaves
- 87 ***Goong Pad Kapi***  
Prawns stir fried with 'Kapi'  
shrimp paste
- 88 ***Goong Pad Woonsen***  
Prawns stir fried with glass noodles



แกงเหลืองปลา  
(Gaeng Leung Pla)



ผัดพริกขิงหมูกรอบ  
(Pad Prik King Moo Krob)



แกงไตปลา  
(Gaeng Tai Pla)



ใบเหลียงผัดไข่  
(Bai Leang Pad Kai)



ปลาเต้าเตี้ยทอดคราดพริกขี้หนูสวน  
(Pla Taotoey Tod Prik Kee Noo Suan)



ปลาทอดคัมมัน  
(Pla Tod Kamin)



กุ้งมะขาม  
(Goong Makam)



หมูฮ้อง  
(Moo Hong)



เนื้อปูผัดฉ่ำ  
(Nua Pu Pad Cha)



เนื้อปูผัดพริกขี้หนูสวน  
(Neur Pu Pad Prik Kee Noo Suan)



เนื้อปูผัดผงกะหรี่  
(Nua Pu Pad Pong Karee)



แกงปูใบชะพลู  
(Gaeng Pu Bai Cha Plu)

## Vegetable Dish

- 89 **Bai Leang Pad Kai Sai Goong Sieb**  
‘Bai Leang’ Thai Southern green leaves  
stir fried with egg and Thai Southern  
style dry shrimp ..... 220.-
- 90 **Bai Leang Pad Goong Sieb**  
‘Bai Leang’ Thai Southern green leaves  
stir fried with Thai Southern  
style dry shrimp ..... 180.-
- ☆ 91 **Bai Leang Pad Kai**  
‘Bai Leang’ Thai Southern green leaves  
stir fried with egg ..... 160.-
- ☆ 92 **Pad Boong Pad Kapi**  
Wok - fried morning glory with ‘kapi’  
shrimp paste ..... 160.-
- 93 **Pad Boong Pad Fai Dang**  
Wok - fried morning glory with chili ..... 160.-
- 94 **Pad Kad Kaew Cha Nam Pla**  
Lettuce stir fried with fish sauce ..... 160.-
- 95 **Pak Warn Pad Kai**  
Star gooseberry stir fried with egg ..... 160.-
- 96 **Pak Warn Pad Prik Kee Noo**  
Star gooseberry stir fried with fresh chili ..... 160.-
- 97 **Mara Pad Kai**  
Bitter gourd stir fried with egg ..... 160.-
- 98 **Dok Kajon Pad Kai**  
Cowslip creeper flower stir fried with egg ..... 160.-

- 99 **Ga Lam Plee Cha Nam Pla**  
Cabbage stir fried with fish sauce ..... 160.-
- 100 **Pad Ka Na Fai Dang**  
Wok - fried Chinese kale with chili ..... 160.-
- 101 **Pad Pak Ruam**  
Stir fried mixed vegetables (broccoli,  
snow pea, baby corn, straw mushroom) ..... 160.-

## Noodles Dish

- 102 **Kanom Jeen Nam Ya Pak Tai**  
Rice vermicelli with spicy Thai  
Southern fish curry (weekends only) ..... 160.-
- ☆ 103 **Kanom Jeen Nam Ya Pu**  
Rice vermicelli with spicy crab curry ..... 480.-
- ☆ 104 **Pad Thai Goong / Nua Pu**  
Rice noodles stir fried with prawns /  
crabmeat in traditional Thai style ..... 280.- / 480.-
- 105 **Sen Mee Pad Prik Kee Noo / Pad Prik Pao /  
Pad Pong Karee / Pad See Eew / Goong / Pu**  
Thin rice noodles stir fried with fresh chili /  
sweet chili paste / curry powder /  
soy sauce with prawns / crab ..... 280.- / 480.-
- 106 **Kanom Jeen**  
Rice vermicelli ..... 35.-
- 107 **Sen Mee**  
Thin rice noodles ..... 35.-

## Rice Dish

- ☆ 108 **Kao Pad Pla Salid**  
Fried rice with crispy gourami,  
fresh chili and sweet basil ..... 140.-
- 109 **Kao Pad Platu**  
Fried rice with mackerel, fresh chili  
and 'kapi' shrimp paste..... 160.-
- ☆ 110 **Kao Pad Sataw Goong / Moo / Moo Grob**  
Fried rice with stink beans, 'kapi'  
shrimp paste and prawns / pork /  
crispy pork belly ..... 180.-
- 111 **Kao Pad Mun Goong / Mun Pu**  
Fried rice with shrimp oil / crab butter ..... 180.-/280.-
- 112 **Kao Pad Prik Kee Noo Mun Goong /  
Mun Pu**  
Fried rice with fresh chili and  
crab butter / shrimp oil ..... 180.-/280.-
- 113 **Kao Pad Pong Karee Goong / Pu**  
Fried rice with yellow curry powder  
and prawns / crabmeat ..... 180.-/280.-
- 114 **Kao Pad Goong / Pu**  
Fried rice with prawns / crabmeat ..... 180.-/280.-
- 115 **Kao Pad Gai / Moo / Moo Grob**  
Fried rice with chicken / pork /  
crispy pork belly ..... 140.-
- 116 **Kao Pad Moo Kapi**  
Fried rice with pork and 'kapi'  
shrimp paste..... 140.-
- 117 **Kao Pad Prik Khing, Kao Pad Prik  
Gaeng Kiew / Moo / Moo Grob / Goong**  
Fried rice with string beans and Thai Southern  
chili red curry, Fried rice with Thai Southern  
green curry paste / pork /  
crispy belly pork / prawns..... 180.-
- 118 **Kao Hom Mali / Kao Hang Ngog**  
Premium grade Jasmin rice /  
GABA rice (plate) ..... 35.-
- 119 **Kao Hom Mali / Kao Hang Ngog Toh Lek**  
Premium grade Jasmin rice /  
GABA rice (small bowl)..... 100.-
- 120 **Kao Hom Mali / Kao Hang Ngog Toh Yai**  
Premium grade Jasmin rice /  
GABA rice (large bowl) ..... 140.-



ข้าวผัดปลาสด  
(Kao Pad Pla Salid)



ผัดไทยกุ้งสด  
(Pad Thai Goong Sod)



เส้นหมี่เนื้อปูผัดพริกเหลือง  
(Sen Mee Nua Pu Pad Prik Leung)



ขนมจีนน้ำยาปู  
(Kanom Jeen Nam Ya Pu)



ขนมจีนน้ำยาผักกั๋น  
(Kanom Jeen Nam Ya Pak Tai)



ข้าวยำผักกั๋น  
(Kao Yum Pak Tai)

