

# Chang Thai



## • ENTRADAS •

### MOO SATAY

Brochetas de puerco marinadas con curry, servidas con salsa de cacahuete

### ALITAS DE POLLO DULCE

Servidas con salsa sweet chili

## • SOPAS •

### BISQUÉ DE ZANAHORIA Y COCO

Zanahoria, leche de coco, jengibre y cebolleta

### SOPA IMPERIAL BÚN BÒ HUÉ

Res, puerco, dumplings de camarón y tallarines de arroz

### SOPA DE POLLO CON TALLARINES DE ARROZ

Bok choy, tallarines y aceite de ajonjolí con chile

### PHO DE HONGOS

Fondo aromático de hongos, shiitakes y tallarines de arroz

## • ENSALADAS •

### CEVICHE THAI DE PESCADO

Mahi mahi, cebolla morada, piña, pepino, jícama y chile

### ENSALADA DE COL Y POLLO

Pollo pochado, col, zanahoria, cilantro, menta, y chalotes fritos

### ROLLOS VIETNAMITAS SUAVES DE VERDURA

Mango, lechuga, jícama, pepino, zanahoria, menta y cilantro, envueltos en hoja de arroz, servidos con salsa de cacahuete

### ROLLOS VIETNAMITAS SUAVES DE SURIMI

Surimi, lechuga, jícama, pepino, zanahoria, menta y cilantro, envueltos en hoja de arroz, servidos con salsa de cacahuete

### ENSALADA DE TEMPORADA

Cebolla morada, cilantro, chile, albahaca, ajo, polvo de camarón, cacahuete tostado y chalotes fritos

### ENSALADA DE PEPINO

Pepino, chalotes, chile y jengibre

### YUM TALAY

Camarón, calamar, callo, menta, cebolla morada, chile, jugo de limón, salsa de pescado, cilantro, aceite de ajonjolí con chile y albahaca

### ENSALADA DE PAPAYA VERDE

Zanahoria, ajo, cilantro, col, menta y chalotes fritos

 PLATILLO VEGETARIANO / CON OPCIÓN VEGETARIANA

 PLATILLO LIBRE DE GLUTEN

 GRADO DE PICOR

CONSUMIR ALIMENTOS CRUDOS  
PUEDE PRESENTAR UN RIESGO PARA SU SALUD

## • PLATOS PRINCIPALES •

### CURRY AMARILLO CON TOFU 🌱🌶️🌶️🌶️

Leche de coco, berenjena, papa, pimiento rojo y hierbas aromáticas

### CURRY VERDE CON CAMARÓN 🌱🌶️🌶️🌶️

Leche de coco, berenjena, papa, pimiento verde y hierbas aromáticas

### CURRY ROJO CON POLLO 🌱🌶️🌶️🌶️

Leche de coco, pollo, berenjena, papa, pimiento rojo y hierbas aromáticas

### PAD THAI DE CAMARONES, POLLO O VEGETARIANO 🌱🌶️🌶️🌶️

Ajo, huevo, tallarines de arroz, salsa de tamarindo, cebolleta, gérmen de frijol, cilantro y cacahuete

### SHAKING BEEF

Filete de res servido sobre cama de berros y rúcula con jitomate cherry y cebolla morada

### POLLO ASADO ISAN 🌱

Muslo y pierna de pollo marinado con cilantro y lemongrass, servido con ensalada de fideo celofán

### COSTILLAS DE CERDO ASADAS ARAM 🌱🌶️🌶️🌶️

Marinadas en BBQ aromático de cítricos y habanero, acompañadas con relish de pepino

### ARROZ FRITO A LA PIÑA 🌱🌱

Nuez de la india, curry, especias, pasas de uva blanca y cebolletas



## • TAILANDIA •

La diversidad cultural que caracteriza el sureste asiático se ve reflejada en su extensa cocina, donde una explosiva fusión de sabores y aromas invaden sus calles, cocinas y hogares.

Lo picante, dulce, salado, agrio y umami conforma un balance delicado pero vibrante. Tradicional pero atrevido. Disfruta de una experiencia culinaria sin igual en nuestro restaurante Chang Thai. Descubre una sorprendente cocina que mezcla platillos de Tailandia con una pizca de Indonesia, Malasia y Vietnam.

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## • STARTERS •

### MOO SATAY

Marinated pork skewers with curry, served with a peanut sauce

### SWEET CHICKEN WINGS

Served with sweet chili sauce

## • SOUPS •

### CARROT AND COCONUT BISQUE

Carrot, coconut milk, ginger and spring onion

### IMPERIAL BÚN BÒ HUẾ SOUP

Beef, pork, shrimp dumplings and rice noodles

### CHICKEN AND RICE NOODLES SOUP

Bok choy, noodles and chili sesame oil

### MUSHROOM PHO

Aromatic shiitake mushrooms, and rice noodles

## • SALADS •

### THAI FISH CEVICHE

Mahi mahi, purple onion, pineapple, cucumber, jicama and chili

### CHICKEN AND CABBAGE SALAD

Poached chicken, cabbage, carrot, coriander, mint, and fried shallots

### SOFT VIETNAMESE VEGETABLE ROLLS

Mango, lettuce, jicama, cucumber, carrot, mint and coriander, rolled in rice leaves and served with peanut sauce

### SOFT VIETNAMESE SURIMI ROLLS

Surimi, lettuce, jicama, cucumber, carrot, mint and coriander, rolled in rice leaves and served with peanut sauce

### SEASONAL SALAD

Onion, coriander, chili, basil, garlic, shrimp powder, toasted peanut and fried shallots

### CUCUMBER SALAD

Cucumber, shallot, chili and ginger

### YUM TALAY

Shrimp, squid, scallops, mint, purple onion, chili, lime juice, fish sauce, coriander, chili sesame oil and basil

### GREEN PAPAYA SALAD

Carrot, garlic, coriander, cabbage, mint and fried shallot

 VEGETARIAN OPTION / WITH A VEGETARIAN VARIANT

 GLUTEN FREE OPTION

 SPICY LEVEL

EATING RAW FOOD  
CAN POSE A RISK TO YOUR HEALTH

## • MAIN COURSES •

### YELLOW CURRY WITH TOFU 🍛🌶️🌶️🌶️

Coconut milk, tofu, eggplant, potato, bell pepper and aromatic herbs

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### GREEN CURRY WITH SHRIMP 🍛🌶️🌶️🌶️

Coconut milk, shrimp, eggplant, potato, green peppercorn, bell pepper and aromatic herbs

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### RED CURRY WITH CHICKEN 🍛🌶️🌶️🌶️

Coconut milk, chicken, eggplant, potato, bell pepper and aromatic herbs

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### SHRIMP, CHICKEN OR VEGETARIAN PAD THAI 🍛🌶️🌶️🌶️

Garlic, egg, rice noodles, tamarind sauce, spring onion, bean sprouts, coriander and peanuts

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### SHAKING BEEF

Beef fillet served on a bed of watercress and arugula with cherry tomatoes and purple onion

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### GRILLED ISAN CHICKEN 🍛

Marinated chicken thigh and leg with coriander and lemongrass, served with a cellophane noodle salad

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### ARAM GRILLED PORK RIBS 🍛🌶️🌶️🌶️

Marinated in an aromatic citric and habanero BBQ sauce, served with cucumber relish

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### PINEAPPLE FRIED RICE 🍛🌶️

Cashews, curry, spices, white grape raisins and spring onions



## • THAILAND •

The cultural richness of the Asian southeast can be seen in its extensive cuisine with an explosive mix of flavors and aromas that invade their streets, restaurants and homes.

Spicy, sweet, salty, sour and umami form a delicate but vibrant balance. Traditional yet daring. Enjoy an unparalleled culinary experience in our Chang Thai restaurant. Discover a surprising gastronomy where Thai dishes blend with a touch of Indonesia, Malasia and Vietnam.

## • POSTRES | DESSERTS •

🌱 Crème brûlée de coco  
Coconut crème brûlée

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🌱 Smoothie de aguacate  
Avocado smoothie

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🌱🌾 Arroz al coco  
Sticky rice with seasonal fruit

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🌱🌾 Plátanos en leche de coco  
con tapioca y especias  
Banana in coconut milk  
with tapioca and spices

🌱 VEGETARIANO | VEGETARIAN  
🌾 LIBRE DE GLUTEN | GLUTEN FREE

