

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

GREEN CURRY WITH SHRIMP 🍛🌶️🌶️🌶️

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

RED CURRY WITH CHICKEN 🍛🌶️🌶️🌶️

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

SHRIMP, CHICKEN OR VEGETARIAN PAD THAI 🍛🌶️🌶️🌶️

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

SHAKING BEEF

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

GRILLED ISAN CHICKEN 🍛

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

ARAM GRILLED PORK RIBS 🍛🌶️🌶️🌶️

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

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

🌱 Smoothie de aguacate
Avocado smoothie

🌱🌾 Arroz al coco
Sticky rice with seasonal fruit

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

🌱 VEGETARIANO | VEGETARIAN
🌾 LIBRE DE GLUTEN | GLUTEN FREE

