

Khan Toke Thai

Starting

Raum Aharn Nau

*Grilled Chiang Mai sausage, crispy pork
fried chicken, spicy minced pork dip*

Tam Kanoon

Jack fruit spicy salad & crispy pork

Miang Kham

*Sweet petal leaf, grated coconut, diced ginger, diced shallots, dried shrimps,
diced lime, green bird's-eye chilies, roasted peanuts, sweet sauce*

Market Flavors

Jor Phak Kad

*Pork ribs, cabbage,
tamarind & bean curd*

Gai Neung

*Steamed chicken, lemongrass, turmeric,
red chili, kaffir lime leaf, sticky rice*

Pla Samun Prai

*Crispy fried red tilapia fish fillet
Northern Thai herbs and spices*

Laab Moo Kua

*Minced pork cooked with northern Thai spices,
served on raw cabbage*

Sticky rice

Thai Kanom

Kao Tan & Kao Tom Mud

*Crispy rice cakes topped with caramelized watermelon
steamed sticky rice, banana, black beans*

Kalamare

Northern Thai caramel

Pollamai raum

Cut collection of Chiang Mai's finest tropical fruits to share

*The menu is priced at THB 3,000++ per person
Including our Colonial Cocktail*

The Grand Barbecue

Opener

Searched Foie Gras

Caramelized apple, slaw braised berries in balsamic syrup, grilled brioche

Caesar Salad

Crispy Iberico ham, soft poached quail egg, aged grana padano

Open Flame Barbecue

Charcoal grilled selection of marinated:

120 days grain fed Australian Black Angus tenderloin

Dry aged Australian rib eye

New Zealand spring lamb chops

Garlic and thyme marinated organic chicken breast

Sauces

Red wine jus,

Mushroom gravy,

Fresh green pepper corn sauce

Butter emulsion

Sides

Foil baked jacket potato,

Dressed young leaves,

Buttered local greens

Sweet Ending

Sticky rice with mango

Assorted pastries, macaroons

Fried banana with coconut ice cream

Fruit platters

*The menu is priced at THB 4,500++ per person
Including a glass of Champagne*

The Star

To Start

*Sashimi checker board
Scottish salmon, Sako tuna, wasabi emulsion,
Celeriac and salmon pearl remoulade
Cured ginger and micro herbs salad*

In Between

*Kobe and Bonito hot pot
Sliced Kobe Beef, Bonito fish, soy infused broth,
Enoki mushroom, silken tofu*

Refresher

Raspberry Sorbet

Main Flavours

*Atlantic tooth fish
Oven roasted Atlantic tooth fish, seared rougié duck liver,
lobster thermidor mash, red wine jus*

Or

*New Zealand lamb rack
Char grilled rack, confit pepper tian, sweet pea purée,
pumpkin and potato cylinder, lamb jus*

Sweet Temptation

Ginger and lemongrass crème brûlée

*The menu is priced at THB 3,950++ per person
Including a glass of Champagne*