

LAN NA THAI DINNER MENU

APPETIZER

อาหารว่าง

ไก่ห่อใบเตย

PANDAN CHICKEN

Succulent marinated chicken wrapped in fragrant pandan leaf and fried.

ทอดมันปลา

FISH CAKE

Minced fish with curry and Thai spices, deep-fried to a golden patty cake. Served with a sweet and spicy sauce.

ทอดมันกุ้ง

PRAWN CAKE

Prawn patty deep-fried to a golden colour.

ปอเปี๊ยะไก่

CHICKEN SPRING ROLL

Golden spring rolls filled with Chicken and vegetables. Served with a sweet and sour sauce.

ปอเปี๊ยะกุ้ง

PRAWN SPRING ROLL

Spring rolls, filled with Prawn and vegetables.

ไส้อ้ว

CHIANG MAI STYLE SAUSAGE

Grilled herb Pork sausage. A Northern Thailand Specialty.

สะเต๊ะรวมมิตร

MIXED SKEWERS

Pork and Chicken Satays served with peanut sauce and pickle.

หอยผัดเผ็ด

STIR FRIED MUSSELS

Fresh New Zealand Mussels stir fried in red curry paste with Thai basil and Chilli.

หอยย่าง

GRILLED MUSSELS

Fresh New Zealand Mussels lightly grilled and then topped with a spicy chilli, lime juice dressing.

ปลาหมึกชุบแป้งทอด

SQUID RINGS

Fresh Squid deep fried to a crispy finish. Served with a spicy chilli garlic sauce.

อาหารว่างหลากหลาย

APPETIZER ASSORTMENT

B550

A combination of our best appetizers served with three types of sauces (for two persons)

B290 SALAD

ยำ

ยำทะเล

B320

SEAFOOD SALAD

B420

Seafood sautéed with chilli and lemon grass, onion and shallots, for a spicy Salad.

ยำส้มโอลานนา

B350

POMELO SALAD

B 360

Pomelo with sautéed coconut, peanuts and Thai spices. Mixed with lime juice, Chicken and Shrimp for a tangy taste.

B270

ยำเนื้อ

GRILLED BEEF SALAD

B390

Charcoal grilled Beef, thinly sliced, served with cucumber.

B330

ยำวุ้นเส้น

YAM WOON SEN

B390

Juicy Vermicelli noodles steamed with Shrimp, green onion, bean sprout and chilli.

ยำปลาหมึก

SQUID SALAD

B370

B320

Fresh Squid steamed and then mixed with lime juice, shallots and chilli for a spicy treat.

ลาบลานนา

MINCED CHICKEN SALAD

B340

B350

Minced Chicken Breast flavoured with spicy chilli, coriander, shallots, lemon grass, mint-leaf and lime juice.

ยำมะม่วง

GREEN MANGO SALAD

B260

B350

Young Green Mango mixed with vegetables, lemon grass, shallots, chilli, and other Thai spices.

ส้มตำ

PAPAYA SALAD

B350

B320

Green papaya mixed with tasty dried Shrimp, peanuts, lime juice and spicy chilli pepper.

All prices are subject to 10% Service Charge and 7%

SOUP

ซุ๊ป

โป๊ยะแตก

SPICY SEAFOOD CLEAR SOUP **฿280**
Before the “Tom Yam” this was it. Traditional spicy clear broth with seafood and lemon grass.

ต้มยำกุ้ง

PRAWN SOUP **฿290**
Fresh Tiger Prawns in a lemony broth spiced with ginger root, kaffir leaf, chilli and coriander. The world famous “ Tom Yam Goong “

ต้มข่าไก่

CHICKEN SOUP **฿260**
Chicken and lemon grass cooked in creamy coconut milk with a zesty flavour.

CHARCOAL GRILLED

อาหารย่าง

ไก่ย่าง

GRILLED CHICKEN **฿420**
Grilled Chicken marinated with garlic, lemon grass and honey. Served with a sweet chilli sauce.

ปลากระพงเผาใบตอง

SEA BASS BANANA LEAF **฿620**
Grilled Sea Bass wrapped in a banana leaf and served with traditional Thai sauces.

หมูหมัก

GRILLED MARINATED PORK **฿410**
Northern style Pork grilled to a tender finish.

แอบอ้วไก่ล้านนาไทย

CHICKEN LAN NA THAI **฿390**
Minced Chicken steamed with lemon grass, shrimp paste, kaffir leaf, chilli and wrapped in banana leaf.

STIR – FRIED

อาหารทอด-ผัด

กุ้งนางทอดกระเทียมพริกไทย

GARLIC PRAWN **฿590**
King sized Tiger Prawns marinated in garlic ,soya, black pepper and a touch of honey. Topped with coriander.

เนื้อ – BEEF

฿490

ไก่ – CHICKEN

฿420

ผัดทะเลน้ำพริกเผา

MIXED SEAFOOD **฿540**
Shrimp, Squid and Fish sautéed with sweet chilli paste and basil leaf.

เนื้อผัดคะน้าน้ำมันหอย

BEEF & BABY KAILAN **฿450**
Baby kailan stir-fried with thin slices of tenderloin Beef.

ไก่ผัดเม็ดมะม่วงหิมพานต์

CASHEW NUT CHICKEN **฿420**
Tender slices Chicken Breast stir-fried with cashew nut, oyster sauce and dried chilli. A very popular mild entrée.

เปิดผัดพริกแกงแดง

DUCK WITH KAFFIR LEAF **฿470**
Tender slices of Duck stir-fried with red curry paste, aubergine, bell pepper, kaffir leaf and Thai basil.

ผัดไทย

PHAD THAI **฿350**
Thai Rice noodles fried with tangy tamarind sauce Shrimp, chives green onion, bean sprout and crushed peanut.

ไก่ผัดใบกะเพรา

BASIL CHICK **฿390**
Slices of Chicken Breast stir-fried with spicy chilli peppers and Thai basil.

VEGETABLES

ผัดผัก

ผัดผักเบญจรงค์

MIXED VEGETABLES
Sautéed mixed vegetables.

มะเขือยาวผัดเต้าเจี้ยว

EGGPLANT IN YELLOW BEAN SAUCE
Fried long eggplant in a mild yellow bean sauce.

ผัดผักบุ้งไฟแดง

STIR FRIED MORNING GLORY
Sautéed morning glory with soya bean sauce.

ผัดถั้วลันเตา เห็ดฟาง ข้าวโพดอ่อน

**SNOW PEAS, STRAW MUSHROOM,
AND BABY CORN**
Stir-fried snow peas, straw mushroom and baby corn with oyster sauce.

STEAMED

อาหารนึ่ง

ห่อหมกทะเลมะพร้าวอ่อน

CURRIED SEAFOOD IN YOUNG COCONUT **B550**
Minced Fish, Scallop, Shrimps mixed with curry paste steamed in young coconut.

ปลากระพงนึ่งมะนาว

SEA BASS WITH LIME **B650**
Steamed Sea Bass with lime juice and chilli.

ปลากระพงนึ่งขิง

SEA BASS WITH GINGER **B650**
Steamed Sea Bass with Soya, black bean sauce and ginger.

กุ้งนึ่งมะนาว

FRESH WATER PRAWN **B590**
King sized fresh water Prawn steamed and served with a spicy lemon chilli sauce.

DEEP-FRIED

อาหารทอด

กุ้งตะไคร้หอม

B220 PRAWN LEMON GRASS **B590**
Tiger Prawn fried with lemon grass. Served with a spicy and sour sauce.

ปลาเก๋าสามรส

B220 WHOLE GAROUPA FISH **B650**
Deep-fried Garoupa topped with a sweet and spicy tomato based sauce.

นึ่งกุ้งนาง

B190 COCONUT PRAWN **B590**
Prawn peeled, deep-fried and topped with a thick coconut sauce with red curry.

ปูนิ่มทอดกรอบ

B190 SOFT SHELL CRAB **B560**
Crispy Deep fried Soft Shell Crab flavoured with chilli, garlic and tangy lime juice.

ปลากระพง หรือ กุ้งนางซอสมะขาม

WHOLE SEA BASS WITH TAMARIND SAUCE **B640**
Deep fried Sea Bass topped with exotic tamarind sauce and herbs.

กุ้ง — With TIGER PRAWNS **B600**

CURRY

แกง

แกงเผ็ดเปิดอย่างลานนา

DUCK CURRY

Roasted Duck cooked with red curry, cherry tomato, lyche and red grapes, for a sweet and colourful dish.

฿450

แกงฮังเล

PORK CURRY CHIANG MAI STYLE

Pork belly cooked in Northern style curry paste.

฿390

แกงเขียวหวาน

GREEN CURRY

A piquant creamy curry cooked with basil leaves and coconut milk.

แกงกะหรี่

YELLOW CURRY

Fried yellow curry paste with coconut cream for a deep yellow curry.

แกงมัสมั่น

MASSAMAN CURRY

Massaman paste cooked with peanut for hours to make an exquisite curry.

แกงเผ็ด

RED CURRY

Red curry cooked with Thai spices and eggplant for a spicy bite.

แกงพะเนียง

PANANG CURRY

Red curry topped with lemon leaves

ไก่ - CHICKEN

฿380

กุ้ง - SHRIMP

฿470

เนื้อ - BEEF

฿430

หมู - PORK

฿390

RICE

ข้าว

ข้าวผัดล้นประรด

PINEAPPLE FRIED RICE

Pineapple Fried Rice with small portions of Shrimp, Chicken and Cashew Nut

฿290

ข้าวสวย

THAI RICE

Price Per Person

฿70

All prices are subject to 10% Service Charge and 7% VAT.