

## CURRY

แ ก ง

แกงเผ็ดเปิดอย่างลานนา

DUCK CURRY

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

B470

แกงฮังเล

PORK CURRY CHIANG MAI STYLE

Pork belly cooked in Northern style curry paste

B420

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.

แกงพะเนียงแกะ

LAMB LOVERS

Premium New Zealand lamb in a thick red curry with coconut milk and Kaffir Leaf.

B595

แกงพะเนียง

PANANG CURRY

Red curry topped with lemon leaves

ไก่ – CHICKEN

B420

กุ้ง – SHRIMP

B495

เนื้อ – BEEF

B470

หมู – PORK

B420

## RICE

ข้าว

ข้าวผัดสับปะรด

PINEAPPLE FRIED RICE

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

B295

ข้าวสวย

THAI RICE

Price Per Person

B70

## APPETIZER

อาหารว่าง

อาหารว่างหลากหลาย

APPETIZER ASSORTMENT

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

B620

ไก่ห่อใบเตย

PANDAN CHICKEN

Succulent marinated chicken wrapped in pandan leaf and fried.

B300

ทอดมันปลา

FISH CAKE

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

B330

ทอดมันกุ้ง

PRAWN CAKE

Prawn patty cake deep-fried to a golden brown.

B365

ปอเปี๊ยะไก่

CHICKEN SPRING ROLL

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

B280

ปอเปี๊ยะเจ

VEGETARIAN SPRING ROLL

B210

ปอเปี๊ยะกุ้ง

PRAWN SPRING ROLL

Spring rolls, filled with Prawn and vegetables.

B350

ไส้อ้ว

CHIANG MAI STYLE SAUSAGE

Grilled herb Pork sausage. A Northern Thailand Specialty.

B320

สะเต๊ะ

SATAYS

Choice of Chicken, Sirloin Beef or Pork Satays served with peanut sauce and pickle.

สะเต๊ะรวมมิตร - MIXED SATAYS

B365

เนื้อ – BEEF

B395

ไก่ – CHICKEN

B280

หมู – PORK

B280

หอยผัดเผ็ด

STIR FRIED MUSSELS

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

B360

หอยย่าง

GRILLED MUSSELS

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

B360

ปลาหมึกชุบแป้งทอด

SQUID RINGS

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


B330

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


## SOUP

### ซุ๊ป


### โป๊ยะแตก

**SPICY SEAFOOD CLEAR SOUP**  **B290**  
*Before the “Tom Yam” this was it. Traditional spicy clear broth with seafood and lemon grass.*

### ต้มยำกุ้ง

**PRAWN SOUP**  **B295**  
*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**  **B270**  
*Chicken and lemon grass cooked in creamy coconut milk with a zesty flavour.*

## SALAD

### ยำ

### ยำทะเล

**SEAFOOD SALAD**  **B440**  
*Seafood sautéed with chilli and lemon grass, onion and shallots, for a spicy Salad.*

### ยำส้มโอลานนา

**POMELO SALAD** **B375**  
*Pomelo with sautéed coconut, peanuts and Thai spices. Mixed with lime juice, Chicken and Shrimp for a tangy taste.*

### ยำเนื้อ

**GRILLED BEEF SALAD**  **B395**  
*Charcoal grilled Sirloin Beef, thinly sliced, served with cucumber.*

### ยำวุ้นเส้น

**YAM WOON SEN** **B400**  
*Juicy Vermicelli noodles steamed with Shrimp, green onion ,bean sprout and chilli.*

### ยำปลาหมึก

**SQUID SALAD** **B385**  
*Fresh Squid steamed and then mixed with lime juice , shallots and chilli for a spicy treat.*


### ลาบลาหนา

**MINCED CHICKEN SALAD** **B350**  
*Minced Chicken Breast flavoured with spicy chilli, coriander ,shallots , lemon grass , mint-leaf and lime juice.*

### ยำมะม่วง

**GREEN MANGO SALAD** **B275**  
*Young Green Mango mixed with vegetables, lemon grass , shallots,chilli,and other Thai spices. A vegetarian treat.*

### ส้มตำ

**PAPAYA SALAD**  **B380**  
*Green papaya mixed with tasty dried Shrimp, peanuts, Tiger Prawn, lime juice and spicy chilli pepper.*

## CHARCOAL GRILLED

### อาหารย่าง

### ไก่ย่าง

**GRILLED CHICKEN** **B460**  
*Grilled Chicken marinated with garlic, lemon grass and honey. Served with a sweet chilli sauce.*

### ปลากระพงเผาใบตอง

**SEA BASS BANANA LEAF** **B670**  
*Grilled Sea Bass wrapped in a banana leaf and served with traditional Thai sauces. One whole fish*

### หมูแม่ั่ว

**GRILLED MARINATED PORK** **B435**  
*Northern style Pork grilled to a tender finish.*

### แอบอ้วไก่ลานนาไทย

**CHICKEN LAN NA THAI** **B420**  
*Minced Chicken steamed with lemon grass, shrimp paste, kaffir leaf, chilli and wrapped in banana leaf.*

## STIR – FRIED

### อาหารทอด-ผัด

### กุ้งนางทอดกระเทียมพริกไทย

**GARLIC PRAWN** **B610**  
*King sized Tiger Prawns marinated in garlic ,soya, black pepper and a touch of honey. Topped with coriander.*

### เนื้อ – BEEF

**BEEF** **B520**

### ไก่ – CHICKEN

**CHICKEN** **B440**

### ผัดทะเลน้ำพริกเผา

**MIXED SEAFOOD**  **B570**  
*Shrimp, Squid and Fish sautéed with sweet chilli paste and basil leaf.*

### เนื้อ – BEEF


**BEEF** **B500**  
*Tender slices of Sirloin Beef stir-fried in a red curry paste with chilli,Kaffir Leaf,and a small amount of coconut milk.*

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### เนื้อผัดคะน่าน้ำมันหอย

**BEEF & BABY KAILAN** **B470**  
*Baby kailan stir-fried with slices of Sirloin Beef.*


### ไก่ผัดเม็ดมะม่วงหิมพานต์

**CASHEW NUT CHICKEN**  **B450**  
*Tender slices Chicken Breast stir-fried with cashew nut, oyster sauce and dried chilli. A very popular mild entrée.*

### เปิดผัดพริกแกงแดง

**DUCK WITH KAFFIR LEAF** **B490**  
*Tender slices of Duck stir-fried with red curry paste, aubergine, bell pepper, kaffir leaf and Thai basil.*

### ผัดไท

**PHAD THAI**  **B375**  
*Thai Rice noodles fried with tangy tamarind sauce Shrimp, chives green onion, bean sprout and crushed peanut.*

### ไก่ผัดใบกะเพรา

**BASIL CHICKEN** **B420**  
*Slices of Chicken Breast stir-fried with spicy chilli peppers and Thai basil.*

### ปลาเปรี้ยวหวาน

**SWEET & SOUR RED SNAPPER** **B595**  
*Filletts of fresh Red Snapper with pineapple,tomato,and bell pepper.Prepared with little chilli,but plenty of flavour.*

## VEGETABLES

### ผัดผัก


### ผัดผักเบญจรงค์

**MIXED VEGETABLES** **B225**  
*Sautéed mixed vegetables.*

### มะเขือยาวผัดเต้าเจี้ยว

**EGGPLANT IN YELLOW BEAN SAUCE** **B225**  
*Fried long eggplant in a mild yellow bean sauce.*

### ผัดผักบุ้งไฟแดง

**STIR FRIED MORNING GLORY**  **B200**  
*Sautéed morning glory with soya bean sauce.*

### ผัดถั้วลันเตา เห็ดฟาง ข้าวโพดอ่อน

**SNOW PEAS, STRAW MUSHROOM, AND BABY CORN** **B200**  
*Stir-fried snow peas, straw mushroom and baby corn with oyster sauce.*

## STEAMED

### อาหารนึ่ง


### ปลากระพงนึ่งมะนาว

**SEA BASS WITH LIME** **B680**  
*Steamed Sea Bass with lime juice and chilli. One whole fish.*

### ปลากระพงนึ่งขิง

**SEA BASS WITH GINGER** **B680**  
*Steamed Sea Bass with Soya, black bean sauce and ginger. One whole fish.*


### กุ้งนึ่งมะนาว

**FRESH WATER PRAWN**  **B620**  
*King sized fresh water Prawn steamed and served with a spicy lemon chilli sauce.*


## DEEP-FRIED

### อาหารทอด


### กุ้งตะไคร้หอม

**PRAWN LEMON GRASS**  **B620**  
*Tiger Prawn fried with lemon grass. Served with a spicy and sour sauce.*

### ปลาเก๋าสามรส

**WHOLE GAROUPA FISH**  **B675**  
*Deep-fried Garoupa topped with a sweet and spicy tomato based sauce.*

### กุ้งจี่กุ้งนาง

**COCONUT PRAWN**  **B620**  
*Prawn peeled, deep-fried and topped with a thick coconut sauce with red curry.*

### ปูนิ่มทอดกรอบ

**SOFT SHELL CRAB** **B600**  
*Crispy Deep fried Soft Shell Crab flavoured with chilli, garlic and tangy lime juice.*

### ปลากระพง หรือ กุ้งนางซอสมะขาม

**SEA BASS WITH TAMARIND SAUCE** **B675**  
*Deep fried Sea Bass topped with exotic tamarind sauce and herbs.One whole fish.*

**กุ้ง – With TIGER PRAWNS** **B620**

