



## Appetizers

### Australian Beef Carpaccio

*Cold and thin sliced of imported Australian beef, arugula rocket, parmesan cheese, garlic and lemon dressing*

350



### Potato Bacon Cheese Croquet

*Potato mash, bacon, mozzarella cheese, mixed salad with tomato salsa*

240



### Salmon Tartar



*Diced Salmon, avocado, ripe mango, tomato, dill, garlic, arugula rocket, crispy sweet potato and lemon dressing*

300



### Cheese Board & Parma Ham

*Mixed selection of cheese and Parma ham served with mixed fruits, walnuts, raisins, olives, pickles and focaccia bread*

370



### Bruschetta Mista



*Homemade focaccia with tomato, garlic & basil, mushrooms & gruyere cheese, fresh spinach & feta cheese*

180



 :Vegetarian food

 : Chef's Signature

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## Salads

### Prosciutto Wrapped Prawns and Avocado Salad

*Mixed salad leaves, cherry tomato, parmesan shavings and balsamic dressing*

320



### Classic Caesar Salad

*Romaine cos, classic Caesar dressing topped with anchovies, crispy bacon, garlic bread and parmesan shavings*

220



### Garden Salad with Rocket

*Mixed salad leaves, rocket, cherry tomato, feta cheese sundried grapes, and honey balsamic dressing*

250



### Smoked Salmon Salad

*Mixed salad leaves, sweet mango, capers, shallots, cherry tomato, arugula rocket, croutons with lemon dressing & mustard dressing*

280



## Soups

### Wild Mushroom Soup

*Enriched with black truffle topped with poached quail egg, grilled mushrooms and served with croutons*

210



### Clam Mussel Chowder Soup

*Calm, mussel, mix vegetable, white wine creamy*

260



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## Pastas

### Spaghetti Carbonara

*Smoked bacon, egg yolk, cream and parmesan cheese*

280



### Linguine Vongole

*Seafood, Clams, white wine, garlic, chilli, cherry tomato, extra virgin olive oil and parmesan cheese*

320



### Potato Gnocchi Cheese

*"Homemade potato dumpling" with sauce of gorgonzola, gruyere, parmesan and mozzarella cheese*

290



### Mushroom Beetroot Risotto

*Arborio rice, shimeji mushroom, beetroot, whipping cream*

310



## Pizzas

### Parma Ham & Rocket Pizza

*Tomato sauce, Parma ham, arugula rocket, parmesan shavings and mozzarella cheese*

380



### Hawaiian Pizza

*Tomato sauce, prawns, pork ham, pineapple and mozzarella cheese*

330



### Pesto Mascarpone Ricotta Pizza

*Pesto sauce, Shimeji mushroom, Ricotta, mozzarella cheese*

340



**\*\* Pizza take 15 minutes for cooking \*\***

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## Main Courses

### From The Sea

#### Baked Seabass Fillet

*Marinated seabass with herbs, asparagus and vegetables served with sautéed risotto fennel and cream sauce*

590



#### Grilled Norwegian Salmon

*Sautéed mixed capsicum, onion, squid ink ravioli stuffed salmon and pink lemon sauce*

650



#### Baked Snow Fish with Potato Gnocchi 890

*Arugula rocket, Spicy tomato salsa and mushroom cream sauce*



### Selected Prime Cuts

|  |       |            |
|--|-------|------------|
| <b>AUS. Lamb Rack</b>                      | 250 G | <b>900</b> |
| <b>NZ. Tenderloin Grass Fed (150 days)</b> | 250 G | <b>980</b> |
| <b>NZ. Rib Eye</b>                         | 250 G | <b>950</b> |
| <b>Kurobuta Pork Chop</b>                  | 250 G | <b>500</b> |
| <b>Grilled Whole Chicken</b>               |       | <b>480</b> |

#### **Sauce** (Choose 1 item per Dish and Extra sauce....**60** per item):

Béarnaise Sauce, Red wine jus, Pepper Sauce, Rosemary Sauce

#### **Side Dish**

**90**

Truffle fries, Sautéed spinach and almond, Sweet mash potato, Sautéed vegetables (broccoli, carrot, asparagus, snow pea)

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**Traditional Prepared Pacific Snow Fish 590**

Chef's special recipe of poached Snow fish prepared in a northern curry made of galangal, lemongrass, shallots, kaffir lime leaf, garlic and Shimeji mushrooms and charcoal grilled to perfection in a handwoven Bamboo cylinder covered with banana leaves.

**THAI DISH**

**Appetizers**

**Chicken Satay (Gai Satay)**

**180**

*Grilled marinated chicken skewers served with peanut sauce and cucumber relish.*



**Vegetable Spring Rolls (Por Pia Thod)**

**160**

*Deep fried vegetable spring rolls served with palm sauce and sweet chilli sauce*



**Pork Neck (Kho Moo Yang)**

**280**

*Pork neck marinated with root coriander, oyster sauce, soya sauce served with spicy tamarind dip*



**Assorted Lanna Platter**

**320**

*Grilled Chiang-Mai spicy sausage and pork roll, and crispy pork skin served with boiled vegetable and young chilli dip "Naam Prik Noom"*



**Soft Shell Crab with Garlic and Chili (Poo Nim Phad Prik and Kra Thiam)**

**320**

*Wok-fried soft shell crab with butter milk caviar, kaffir lime leaf, green pepper, garlic and chili*



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## THAI DISH

### Grilled River Prawns

with Lemongrass Salad 🌶️🌶️🌶️👨🍳  
(Pla Goong Yang )

*Grill river prawns salad with lemongrass,  
pineapple, shallot, chili, kaffir lime*

360



### Pomelo Salad with Grilled Prawns (Yum Som - O Goong Yang)

*Thai Pomelo salad with grilled prawns,  
Thai sauce plum sugar, lime, garlic, dried chili,  
roasted coconut, ginger and fried shallots*

240



### Seabass with Mango Salad (Pla Ka Pong Thod Yum Ma Muang)

*Deep fried seabass marinated fish sauce  
severed with mango salad with chilli, shallot,  
spring onion and cashew nuts*

270



## THAI DISH

### Spicy Prawns Soup 🌶️🌶️ (Tom Yum Goong or Seafood )

*The most famous spicy and sour soup  
with prawns or seafood*

320



### Coconut Milk Soup with Chicken 🌶️ (Tom Kha Gai)

*Coconut soup galangal flavour with chicken,  
mushroom and chili*

250

### Sea weed Clear Soup 🌿 (Geang Jued Sa Rai)

*Clear soup with soya tofu, Japanese sea weed,  
celery, mushroom and deep fried garlic*

180



## Salads

## Soups

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## THAI DISH

### Green Curry with Prawns (Geang Keaw Waan Goong) 🌶️

Green curry with river prawns, coconut milk, mix eggplant and sweet basil

360



### Massaman Curry with Beef Shank (Massaman Nue) 🌶️

Stewed beef shank in spice curry, coconut milk, potato and carrot

350



### Red Curry with Duck (Geang Phed Ped Yang) 🌶️👨🍳

Roasted duck breast in red curry with coconut milk, lychee tomatoes, red grape, pineapple and Thai Sweet Basil leaves

300



## THAI DISH

### Kao Soy Chicken 🌶️👨🍳

“Chiang Mai Traditional” Curry noodle with chicken served with condiments

220



### Phad Thai Goong 👨🍳

The most famous of fried noodle with shrimps, bean sprout and tamarind sauce

250



### Steamed Jasmine Rice

50

## Curries

## Noodles

🍃 :Vegetarian food

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## THAI DISH

## Main Courses

### Steamed Whole Seabass with Young Chili dip (Pla Neung Kiang Nam Prik Noom)



640

*Whole Seabass, vegetable crudité's served with local chili dip "Naam Prik Noom"*



### River Prawn with Tamarind Sauce (Goong Ma Kham)



490

*River Prawn tempura topped with tamarind Sauce with palm sugar, fried shallot, dried chili and coriander*



### Grilled Salmon with Sweet & Sour Sauce (Salmon Yang Rad Sauce)

380

*Salmon, pineapple, capsicum, tomato, onion and chili*



### Stir-fried AUS. Beef shank with Hot Basil (Phad Ka Pao Beef shank)



400

*Slow cooked beef shank 4 hours, garlic, chili and hot basil leaf*



### Stir-Fried Soft Shell Crab with Yellow Curry Powder (Poo Nim Phad Phong Kra -Ree)



380

*Soft shell crab, yellow powder, egg, onion, carrot, capsicum, scallion and coconut milk*



### Wok-Fried Duck Breast with Black Pepper Sauce (Phed Phad Prik Thai Dum)



350

*Roasted duck breast, carrot, onion, capsicum and black pepper sauce*



### Stir Fried Chicken with Cashew Nut (Gai Phad Med Mamuang)

280

*Stir fried chicken breast with cashew nuts, onion, capsicum, scallion and dried chili*



### Stir-Fried Pork Neck with Lemongrass (Moo Phad Ta -Krai)



300

*Stir fried pork neck with lemongrass, onion, capsicum, scallion and dried chili*



### Stir Fried Vegetable (Phad Pak Ruam)

250

*Baby corn, sweet pea, asparagus, carrot, bok-choy, garlic and mushroom sauce*

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