



Appetizers & Salads

Caesar Salad

Romaine cos, classic Caesar dressing topped with poached egg, crispy bacon, garlic bread and parmesan shavings

240



Garden Salad with Rocket

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

250



Mix Fruits Spicy Salad with Smoked Salmon (Yum Polamai Salmon)

Nature cut of seasonal fruits, smoked salmon, shallots, spring onion, cherry tomatoes, chili and cashew nuts

280



Mushroom Salad (Yum Hed Ruam)

Mixed mushrooms (Erinji, Shitake, Shimeji and Enoki), parsley, shallot, spring onion, chilli, cherry tomatoes with spicy ginger dressing

220



Duo Fresh Noodle Rolls (Guay Tieow Liu Suan)

Rice noodle sheet rolls with prawns and pork rolls, fresh vegetables, coriander, carrot, mint, cucumber, scallion served with wasabi green chili dip

240



Sum Tum with Pork neck or Chicken

Papaya, carrots, dried shrimps, peanut, sherry tomatoes, crispy pork skins with spicy sauce with grill pork neck or grill BBQ chicken

220



Goong Sarong

White prawns wrapped with rice noodle served with sweet chili mayonnaise and mango salad

250



French Fries

Homemade steak cut potato fries served with garlic mayonnaise

120

Garlic Bread

Homemade focaccia brushed with garlic olive oil

100



Traditional Prepared Sea bass

480

Chef's special recipe of poached Sea Bass 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.

 :Vegetarian food

 : Chef's Signature

All prices are in Thai Baht and subject to 10% standard service charge and 7% government tax.



Soups

Wild Mushroom Soup

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

210



Pumpkin Soup

Topped with sunflower seed and served with croutons

180



Spicy Prawn 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



Pizzas & Pastas



Spaghetti Arrabbiata

Spaghetti with spicy tomato sauce, onion, pork sausage, dried chili, basil, parmesan cheese

290



Black Ink Ravioli with Crab

Crab meat, black ink ravioli, salmon, feta cheese, snow peas, tomato cream sauce, lemon & lime zest and parmesan cheese

400



Margarita Pizza

Tomato sauce, fresh tomato, basil and mozzarella cheese

220

Hawaiian Pizza

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

330

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

Sandwich and Burgers



Hamburger

Australian beef minced with bacon, fried egg, cheddar cheese, onion served with potato truffle fries and garlic mayonnaise
(****For beef served well done**)

390



Sala Club Sandwich

Focaccia toasted with crispy chicken, fried egg, cheddar cheese, bacon, tomatoes, served with mixed salad and garlic mayonnaise

350



Grilled Veggy Focaccia

Focaccia bread, capsicum, eggplant, mozzarella cheese, pesto sauce served with mixed salad and potato fries

270




Fish & Chips

Crispy fried seabass and potato fries served with tartar sauce

370

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Chicken and Avocado Tortilla Wrap  280
Roasted chicken breast, scrambled eggs, avocado, romaine with mixed salad, mustard sauce, chili mayonnaise, cheddar cheese and wrapped in Tortilla



Main Dishes

Fried Rice with Chicken or Pork (Kao Phad Moo or Gai) 180
Egg, onion, spring onion, carrot and tomato




Fried Rice with Shrimps (Kao Phad Goong) 250
Shrimps, egg, onion, spring onion, carrot and tomato



Kao Soy Chicken 220   
“Chiang Mai Traditional” Curry noodle with chicken served with condiments



Phad Thai Goong 250 
The most famous of fried noodle with shrimps, bean sprout and tamarind sauce

Stir-fried Pork or Chicken with Hot Basil (Phad Ka Pao Rad Kao Moo or Gai) 200  
Stir-fried Pork or Chicken, garlic, chili and hot basil leaf served with steam rice



Green Curry with Prawns (Geang Keaw Waan Goong) 380 
Green curry with river prawns, coconut milk, mix eggplant and sweet basil served with Roti



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 Chicken with Cashew Nut (Gai Phad Med Mamuang) 280
Stir fried chicken breast with cashew nuts, onion, capsicum, scallion and dried chili



Salmon 550
Seared Salmon with sautéed vegetables and béarnaise sauce



Kurobuta Pork 450
Roased Kurobuta Pork with sautéed vegetables and rosemary sauce



Whole Chicken 420
Grilled Whole Chicken with sautéed vegetables and pepper sauce

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On the Ping
riverfront eatery and bar

AFTERNOON TEA

Daily from 13.00 – 17.00 pm.



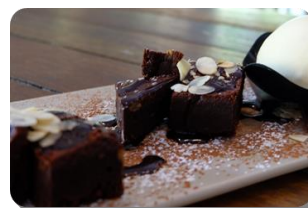
650++ Baht / Set
(1 set for 2)

“Including”
Freshly Brewed Tea
Premium Italian Coffee
Our Fantastic Mocktail
Cinderella
Shirley Temple
Virgin Mojito
Passionate
Revitalizing Smash
Lemon berry Smash

Served with *Panna Cotta, Berry Cheese Cake, Caramel Custard Pudding ,
Chocolate Muffin, Brownie, Banana Roll, Ham& Cheese Sandwich,
Caesar Salad and Grilled Salmon*

HOMEMADE DESSERTS

Yoghurt Pannacotta	170
<i>Yoghurt flavoured pannacotta topped with passionfruit and mango sauce and dried grape.</i>	
Lanna Tiramisu	190
<i>Espresso coffee, lady finger biscuit, mascarpone cheese, coffee seed</i>	
Dark Chocolate Brownie	190
<i>Homemade brownie Belgium dark chocolate 70%, chocolate sauce, almond served with vanilla ice cream</i>	
Berry Cheese Cake	180
<i>Philadelphia cream cheese, cracker, mix berry and sherry.</i>	
Affogato al caffè	160
<i>Vanilla ice cream, 'drowned' in espresso coffee, served with whipped cream and chocolate shavings.</i>	
Mango with Sticky Rice	220
<i>Sweet mango served with sticky rice, coconut milk and vanilla Ice cream</i>	



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