

Lanna Set Menu

Nam Phrik Ong

Minced Pork, tomato chilli paste(Lanna style), cucumber and carrot wrapped in Tortilla

Yum Mara Dong Pla Yang

Grilled sea bass with pickled bitter melon, dry shrimps, cashews nuts, shallots and a spicy three flavour sauce

Gai Tom Khamin

Chicken drumsticks marinated in fresh turmeric boiled with galangal and Thai coriander

Served with steamed Jasmine rice

Sweet Purple Potato Sticky Rice

Grilled Sweet Potato served with sticky rice

THB 850++ Per Couple
Family style Sharing



:Vegetarian food



: Chef's Signature



: Spicy

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

Thai Set Menu

Kho Moo Yang

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

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

Geang Phed Ped Yang

Duck confit in red curry with coconut milk, tomatoes, red grapes, pineapple and Thai sweet basil

Served with steamed Jasmine rice

Mango Sticky Rice

Sweet mango served with sticky rice, coconut milk

THB 850++ Per Couple
Family style Sharing



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Western Set Menu

Salmon Tartar

Diced salmon, avocado, ripe mango, tomato, dill, garlic, arugula rocket salad with a lemon dressing

Caesar Salad

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

Grilled Salmon with Lemon Cream Sauce

Sautéed mixed capsicum, onion served with lemon cream sauce

Berry Cheese Cake

Philadelphia cream cheese, cracker, mixed berries, sherry.

THB 950++ Per Person



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Nam Phrik Ong	150
Minced pork, tomato chili paste, cucumber, carrot wrapped in tortilla	
Lanna Por Pia 	180
Spring rolls filled with Chiangmai pork sausage, pork roll, carrots, cabbage and eggplant chili dip	
Peak Gai Thod Makhaen	220
Chicken wings marinated in Chiangmai peppercorn sauce, served in a nest from egg noodles	
Yum Yod Mekham Pla Nueng 	220
Steamed sea bass with passion fruit served on a spicy top tamarind leaf salad	
Yum Puk Kood Goong Thod 	220
Shrimp Tempura with Pako ferns, shallots, in a spicy tamarind sauce	
Yum Mara Dong Pla Yang 	260
Grilled sea bass with pickled bitter melon, dry shrimps, cashews nuts, shallots and a spicy three flavour sauce	
Gaeng Liang	240
Northern jelly soup with pumpkins, baby corn, carrots, sponge gourd and shrimps	
Sup Bai Cha Ploo Pla Chon	240
Snake head fish and crispy fish served on a layer of bitter leaves	
Sup Kra Jeib Gai Yad Sai Phak Khom	220
Rosella flower soup with spinach stuffed chicken breast	
Gaeng Phak Wan Pla Shishamo Yang 	220
Grilled shishamo fish served with sweet leaves and northern herbs	
Pad Hed Naam Prik Kla 	280
Stir-fried Thai puffball mushrooms in a mushroom sauce served with galangal chili paste	
See Khong Moo Hung-ley 	280
Pork rib stew with hung-ley curry and pickled ginger	
Pad Phed Yod Ma Prao Goong 	260
Stir fried top coconut, chili, and sweet basil with shrimps	
Gai Tom Kha-min	240
Chicken drumsticks marinated in fresh turmeric and boiled with galangal and Thai coriander	
Kao Pad Naam Makham Nue Yang	320
Fried rice with tamarind sauce, chili and served with grilled Thai tenderloin beef	
Kao Pad Massaman Nue 	320
Massaman curry fried rice with beef knuckle and pickled ginger	



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Gai Satay	160
Grilled marinated chicken skewers served with peanut sauce and cucumber relish.	
Kho Moo Yang	210
Pork neck marinated with root coriander, oyster sauce, soya sauce served with spicy tamarind dip	
Poo Nim Phad Prik and Kra Thiam	290
Wok-fried soft shell crab with butter milk caviar, kaffir lime leaf, green pepper, garlic and chili	
Yum Som - O Goong Yang 	190
Thai Pomelo salad with grilled prawns, Thai sauce plum sugar, lime, garlic, dried chili, roasted coconut, ginger and fried shallots	
Pla Ka Pong Thod Yum Ma Muang 	270
Deep fried seabass marinated fish sauce served with mango salad with chilli, shallots, spring onions and cashew nuts	
Tom Yum Goong  	270
The famous spicy and sour soup with prawns	
Tom Kha Gai	240
Coconut soup galangal flavour with chicken, mushrooms and chili	
Gaeng Keaw Waan Goong	270
Green curry with prawns, coconut milk, mix eggplant and sweet basil served with Roti	
Gaeng Phed Ped Yang  	290
Duck confit in red curry with coconut milk, tomatoes, red grapes, pineapple and Thai sweet basil leaves served with roti	
Kao Soy Chicken	210
"Chiang Mai Traditional" Curry noodle with chicken served with condiments	
Pad Thai Goong	220
The most famous fried noodles with shrimps, bean sprouts and tamarind sauce	
Pad Se Ew Moo	180
Stir-fried fresh rice noodles with pork, carrot, broccoli and cauliflower	
Poo Nim Pad Phong Ka Ree	350
Soft shell crab, yellow powder, egg, onion, carrot, capsicum, scallion and coconut milk	
Gai Pad Med Mamuang	230
Stir fried chicken breast with cashew nuts, onion, capsicum, scallion and dried chili	
Steamed Jasmine Rice	50



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Salmon Tartar 	240
Diced Salmon, avocado, ripe mango, tomato, dill, garlic, arugula rocket salad and lemon dressing	
Caesar Salad	210
Romaine cos, classic Caesar dressing topped with a poached egg, crispy bacon, garlic bread and parmesan shavings	
Garden Salad with Rocket	220
Mixed salad leaves, rocket, cherry tomato, feta cheese sundried grapes and honey balsamic dressing	
Smoked Salmon Salad	230
Mixed salad leaves, sweet mango, capers, shallots, cherry tomato, arugula rocket, croutons with lemon dressing & mustard dressing	
Spaghetti Carbonara	290
Smoked bacon, egg yolk, cream and parmesan cheese	
Spaghetti Phad Kee Mao with Northern Pork Sausages 	280
Spaghetti, garlic, dried chili, fresh chili, capsicum, hot basil, northern sausages, sweet basil, pork sausages, onions, oyster sauce	
Parma Ham & Rocket Pizza 	320
Tomato sauce, Parma ham, arugula rocket parmesan shavings and mozzarella cheese	
Hawaiian Pizza	280
Tomato sauce, prawns, pork ham, pineapple and mozzarella cheese	
** Cooking time for Pizza is 20 minutes **	
Grilled Norwegian Salmon	450
Sautéed mixed capsicum, onion served with lemon cream sauce	
Kurobuta Pork Chop	390
Sautéed mixed vegetables served with pepper Sauce	



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Homemade Dessert

Mango Sticky Rice	180
Sweet Mango served with sticky rice, coconut milk	
Sweet Purple Potato with Sticky Rice	180
Grilled sweet purple potato served with sticky rice	
Mango Pannacotta	150
Pannacotta topped with Fresh mango and mango sauce	
Berry Cheese Cake	170
Philadelphia cream cheese, cracker, mix berry, Sherry	
Dark Chocolate Lava (cooking time 15 minutes)	170
Belgium dark chocolate 70%, rich pudding with molten chocolate centre served with vanilla ice cream	
Dark Chocolate Brownie	190
Homemade brownie Belgium dark chocolate 70%, chocolate sauce, almond served with vanilla ice cream and chocolate shavings.	
Gelato Italiano (Your choice of 3 flavors)	180
Vanilla ice cream, Dark Chocolate ice cream, Strawberry ice cream, Lemon sorbet, Mango sorbet	
Seasonal Fresh Fruit	120

SALA LANNA AFTERNOON TEA

Daily from 13.00 – 17.00 pm.

SALA LANNA AFTERNOON 650 ++ Baht / Set (1 set for 2)

Served with

Panna Cotta with Mango
Berry Cheese Cake
Caramel Custard Pudding
Chocolate Muffin
Dark Brownie
Banana Roll
Ham & Cheese Sandwich
Caesar Salad
Grilled Salmon

“Including” Freshly Brewed Tea and Premium Coffee



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