



THAI DISH

Appetizers

Chicken Satay (Gai Satay)

180

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

Deep Fried Spring Rolls (Por Pia Thod) 🌿

160

Deep fried vegetable spring rolls served with pineapple chili dips

Duo Fresh Noodle Rolls (Guay Tieow Liu Suan)

220

Rice noodle sheet rolls with fresh vegetables, coriander, carrot, mint, zucchini, scallion, prawn and pork roll served with wasabi green chili dip

Grilled Pork Neck (Kho Moo Yang)

280

Pork neck marinated northern style grilled on charcoal
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"

Prawns Tempura (Goong Chup Pang Thod)

280

Deep fried prawns and pumpkin served with peanut chili dips

Fried Chicken Wings

(Peak Gai Thod Noom Pla)

220

Deep fried marinated chicken wings with fish sauce
served with sweet chilli dip



🌿:Vegetarian food

🌶️ : Less Spicy

🌶️🌶️ : Medium Spicy

🌶️🌶️🌶️ : Spicy



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Salads

- Grilled New Zealand Mussels Spicy Salad** 🌶️🌶️ 320
(Hoi Malaeng Pu Nam Tok)
Grilled New Zealand mussel marinated white wine on top with shallots and chili flack dressing
- Tuna and Lemongrass Spicy Salad** 🌶️🌶️ 280
(Yam Tra Krai Tuna)
Crispy fried Tuna, lemongrass, mango shallot, celery, cashew nut and chili dressing
- Mango with Soft Shell Crab Spicy Salad** 🌶️🌶️ 320
(Yam Ma Muang Poo Nim)
Crispy fried soft shell crab, green mango, shallot, sweet basil, mint and chili pasted
- Mix Fruits Spicy Salad with Smoked Salmon** 🌶️🌶️ 280
(Yum Polamai Salmon)
Nature cut of seasonal fruits, smoked salmon, cherry tomatoes, chili and cashew nuts
- Mushroom Salad (Yum Hed Ruam)** 🍄 280
Mixed mushroom (Erinji, Shitake, Shimeji and Enoki) with Soya Ginger Dressing
- Deep-fried Seabass with Mango Salad**
(Pla Ka Pong Thod Yum Ma Muang) 250
Seabass marinated fish sauce, mango, chilli and cashew nuts
- Roasted Beef with Eggplant Spicy Salad** 🌶️🌶️ 750
(Yam Nuea Yang)
Roasted beef Rib Eye (Australian beef 120 days grass fed), eggplants, lemongrass, mint and chili pasted

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Soups

- Spicy Prawns Soup (Tom Yam Goong or Seafood)** 🌶️🌶️ 320
The most famous spicy and sour soup with prawn or seafood
- Coconut Milk Soup with Salmon (Tom Kla Salmon)** 370
Coconut soup galangal flavour with salmon fillet, mushroom and chili
- Pork spare Ribs Chinese herbs Soup** 300
(Sêe krong Moo Toon Yaa Jeen)
Poached soft rib with Chinese herbs and ginger
- Sea weed Clear Soup (Geang Jued Sa Rai)** 🍄 180
Clear soup with Soya tofu, Japanese sea weed, celery and mushroom
- Spicy Lemongrass Soup with Chicken (Geang Aom Gai)** 🌶️🌶️ 220
Poached chicken wings with Northern style chilli pasted and kaffir lime leave



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Green Curry with Prawn (Geang Keaw Waan Goong) 🌶️ 320
Green curry with river prawns, coconut milk, mix eggplant and sweet basil

Massaman Curry with Beef Shank (Massaman Nue) 🌶️ 350
Stewed beef shank in spice curry, coconut milk, potato and carrot

Red Curry with Duck (Geang Phed Ped Yang) 🌶️🌶️ 300
Roasted duck breast in red curry with coconut milk, tomatoes, red grape, longan, pineapple and Thai Sweet Basil leaves

Red Curry with Morning Glory and Grilled Pork (Geang Tha Pho Koo Moo Yang) 🌶️🌶️ 250
Grilled pork neck with red curry kaffir lime flavour, coconut milk and morning glory

Yellow Curry with Mussels and Pineapple 🌶️🌶️ 320
Yellow curry with New Zealand mussel, pineapple, betel leave and coconut milk

Baked Snow Fish with Chu-Chi Sauce (Chu Chi Pla Hi Ma) 🌶️🌶️ 790
Snow fish, red curry, green pea, kaffir lime leaf, chilli and coconut milk

Curries



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Rices and Noodles

Fried Rice *** All dish served with Fried egg ***

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

Chiang-Mai Fried Rice (Kao Phad Chiang Mai) 280
Chiang-Mai pork sausages, pork roll, sour pork, egg, onion, spring onion and tomato

Shrimp Fried Rice with Shrimp Fat (Kao Phad Mun Goong) 270
Shrimp, Shrimp fat, egg, onion, spring onion and tomato

Yellow Curry Fried Rice with Crab or Tuna (Kao Phad Phong Kra-ree Poo or Tuna) 290
Yellow curry, butter, egg, onion, spring onion and tomato

Steamed Jasmine Rice 50

Noodle

Kao Soy Chicken or Beef 🌶️ 250 / 370
"Chiang Mai Traditional" Curry noodle with chicken or beef served with condiments

Noodle or Wonton Phad Thai Goong 290
The most famous of fried noodle with shrimps, bean sprout and tamarind sauce

Spaghetti Ki-Mao Seafood 🌶️🌶️ 290
Stir-fried spaghetti with seafood, chili, Thai spices and herbs



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Main Courses

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| Stir Fried Chicken with Cashew Nut (Gai Phad Med Mamuang) <i>Stir fried chicken breast with cashew nuts, onion, capsicum, scallion and dried chili</i> | 280 |
| Steamed Seabass served with Young Chili dip (Pla Neung Kiang Nam Prik Noom) <i>Seabass, vegetable crudités served with local chili dip "Naam Prik Noom"</i> | 350 |
| Stir-fried Beef shank with Hot Basil (Phad Ka Pao Beef shank) 🌶️🌶️ <i>Slow cooked beef shank 4 hours, garlic, chili and hot basil leaf</i> | 320 |
| Wok-Fried Soft shell crabs with Garlic and Chili (Poo Nim Phad Prik and Kra Thiam) <i>Soft shell crab, butter milk caviar, kaffir lime leaf, green pepper, garlic and chili</i> | 320 |
| Stir Fried Vegetable (Phad Pak Ruam) 🌿 <i>Baby corn, sweet pea, asparagus, carrot, bok-choy, garlic and mushroom sauce</i> | 250 |
| Stir-Fried Mix Mushroom (Hed Ruam Phad Noie) <i>Erinji, Shitake, Shimeji and Enoki mushroom with garlic and butter</i> | 280 |
| Wok-Fried Lamb Chop with Spice & Herbs (Lamb Phad Cha) 🌶️🌶️ <i>AUS lamb chop, green pepper, rhizome galangal, garlic, chili, hot sweet basil</i> | 690 |
| Stir-Fried Seafood with Chili Pasted (Phad Nam Prik Phoa Seafood) 🌶️🌶️ <i>Prawns, squid, clam, mussel, onion, capsicum and chili pasted</i> | 380 |
| Stir-Fried Soft Shell Crab with Yellow Curry Powder (Poo Nim Phad Phong Kra -Ree) <i>Soft shell crab, yellow powder, egg, onion, carrot, capsicum, scallion and coconut milk</i> | 380 |
| Wok-Fried Duck Breast with Black Pepper Sauce (Phed Phad Prik Thai Dum) 🌶️ <i>Roasted duck breast, carrot, onion, capsicum and black pepper sauce</i> | 350 |
| Grilled Salmon with Sweet & Sour Sauce (Salmon Yang Rad Sauce) <i>Salmon, pineapple, capsicum, tomato, onion and chili</i> | 380 |
| Wok-Fried Sour Pork with Egg (Hneam Phad Kai) <i>Traditional Chiang Mai sour pork with egg, chilli, garlic, onion and scallion</i> | 280 |
| Stir-Fried Chayote (Phad Yod Puk) <i>Chayote sprouts, Erinji mushrooms, dried chilli, garlic and mushroom sauce</i> | 180 |
| Steamed Snow fish with Soya Sauce or Spicy Sauce (Pla Hi ma Neung) 🌶️🌶️ <i>Snow fish, ginger, mushroom, scallion, sesame oil and soya sauce or spicy lime sauce</i> | 850 |



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