

CURRY

แ ก ง

แกงเผ็ดเปิดอย่างล้านนา

DUCK CURRY  **฿510**
Roasted Duck cooked with red curry, grapes and cherry tomatoes for a sweet and colourful dish


แกงฮังเล

PORK CURRY CHIANG MAI STYLE **฿465**
Pork belly cooked in Northern style curry paste

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

แกงพะแนงแกะ

PANANG LAMB CURRY LOVERS  **฿615**
Premium New Zealand Lamb in a thick red curry with coconut milk and Kaffir Leaf

แกงพะแนง

PANANG CURRY
Red curry topped with lemon leaves

กุ้ง – SHRIMP **฿525**

เนื้อ – BEEF **฿515**

หมู – PORK **฿465**

ไก่ – CHICKEN **฿455**

RICE

ข้าว

ข้าวผัดสับปะรด

PINEAPPLE FRIED RICE **฿345**
Pineapple Fried Rice with small portions of Shrimp, Chicken and Cashew Nuts


ข้าวสวย

THAI RICE - per person **฿80**


SOUP

ซุ๊ป

โปะะแตก

SPICY SEAFOOD CLEAR SOUP  **฿320**
Before the "Tom Yam" this was it. Traditional Spicy clear broth soup with seafood and lemongrass

ต้มยำกุ้ง

PRAWN SOUP  **฿320**
Fresh Tiger Prawns in a lemony broth spiced with Kaffir leaf ,chilli and coriander
The world famous "Tom Yam Goong"

ต้มข่าไก่

CHICKEN SOUP **฿235**
Chicken and lemongrass cooked in creamy Coconut milk with a zesty flavour

SALAD

ยำ


ยำทะเล

SEAFOOD SALAD **฿440**
Seafood sautéed with chilli and lemongrass, onion and shallots, for a spicy Salad

ยำส้มโอล้านนา

POMELO SALAD **฿390**
Pomelo with sautéed coconut, peanuts and Thai spices mixed with lime juice, Chicken and Shrimp for a tangy taste

ยำเนื้อ

GRILLED BEEF SALAD  **฿425**
Charcoal grilled Beef Sirloin, thinly sliced, served with cucumber

ยำวุ้นเส้น

YAM WOON SEN **฿435**
Juicy Vermicelli noodles steamed with Shrimp, green onion, bean sprouts and chilli

ยำหมึก

SQUID SALAD **฿425**
Steamed Fresh Squid and mixed with lime juice, shallots and chilli for a spicy treat


ลาบล้านนา

MINCED CHICKEN SALAD **฿325**
Minced Chicken Breast flavoured with spicy chilli, coriander, shallots, lemongrass, mint leaf and lime juice

ยำมะม่วง

GREEN MANGO SALAD  **฿280**
Young Green Mango mixed with vegetables, lemongrass, shallots, chilli and other Thai spices
A vegetarian treat

ส้มตำ

PAPAYA SALAD  **฿395**
Green papaya mixed with tasty dried Shrimp, peanuts, Tiger Prawn, lime juice and spicy chilli pepper

CHAR-GRILLED

อาหารย่าง

ไก่ย่าง

GRILLED WHOLE CHICKEN **฿495**
Grilled Chicken marinated with garlic, Lemongrass and honey served with a sweet chilli sauce

ปลาทะพงเผาใบตอง

SEA BASS BANANA LEAF  **฿745**
Grilled Sea Bass wrapped in a banana leaf and served with traditional Thai sauces
'A WHOLE FISH'


หมูแผ่น

GRILLED MARINATED PORK **฿435**
Northern style Grilled Pork Neck tender

STIR – FRIED

อาหารทอด-ผัด

กุ้งนางทอดกระเทียมพริกไทย

GARLIC PRAWN  **฿695**
King sized Tiger Prawns marinated in garlic, soya, black pepper and a touch of honey topped with coriander

ปูนิ่ม – SOFT SHELL CRAB **฿675**

เนื้อ – BEEF **฿535**

ไก่ – CHICKEN **฿420**

ผัดทะเลน้ำพริกเผา

MIXED SEAFOOD **฿635**
Shrimp, Squid and Fish sautéed with sweet chilli paste and basil leaf

จู้ฉี่เนื้อ

RED CURRY BEEF **฿535**
Tender slices of Beef Sirloin stir-fried in a red curry paste with chilli, kaffir leaf, and a touch of coconut milk

เนื้อผัดคะน้าน้ำมันหอย

BEEF & BABY KAILAN **฿515**
Stir-fried Baby Kailan with slices of Beef Sirloin


ไก่ผัดเม็ดมะม่วงหิมพานต์

CASHEW NUT CHICKEN **฿445**
Tender slices of Chicken Breast stir-fried with cashew nuts oyster sauce and dried chilli
A very popular mild entrée

เปิดผัดพริกแกงแดง

DUCK WITH KAFFIR LEAF **฿525**
Tender slices of Duck stir-fried with red curry paste, aubergine, bell pepper, kaffir leaf and Thai basil

ผัดไท

PHAD THAI  **฿395**
Thai Rice noodles fried with tangy tamarind sauce, shrimp, chives green onion, bean sprouts and crushed peanuts

ไก่ผัดใบกะเพรา

BASIL CHICKEN **฿425**
Slices of Chicken Breast stir– fried with spicy chilli peppers and Thai basil

ปลาปรี๊ยหวาน

SWEET & SOUR SEA BASS **฿690**
Fillets of fresh Sea Bass with pineapple, tomato and bell peppers, prepared with little chilli and plenty of flavour

VEGETABLES

ผัดผัก

ผัดผักเบญจรงค์

MIXED VEGETABLES **฿245**
Sautéed mixed vegetables

มะเขือยาวผัดเต้าเจี้ยว

EGGPLANT IN YELLOW BEAN SA **฿245**

Fried long eggplant in a mild yellow bean sauce

ผัดผักบุ้งไฟแดง

STIR-FRIED MORNING GLORY **฿225**

Sautéed morning glory with soya bean sauce

ผัดถั้วลันเตาเห็ดฟาง ข้าวโพดอ่อน

SNOW PEAS, STRAW MUSHROOM AND BABY CORN **฿225**

Stir-fried snow peas, straw mushroom and baby corn with oyster sauce

CHEF PHAISARN KHANTHI WELCOMES YOU
PLEASE ASK YOUR SERVER FOR OUR VEGETARIAN MENU



STEAMED

อาหารนึ่ง

ปลากระพงนึ่งมะนาว

SEA BASS WITH LIME  **฿745**
Steamed Sea Bass with lime juice and chilli
'A WHOLE FISH'

ปลากระพงนึ่งขิง

SEA BASS WITH GINGER **฿745**
Steamed Sea Bass with soya, ginger and black bean sauce
'A WHOLE FISH'

กุ้งนึ่งมะนาว

TIGER PRAWN WITH LIME  **฿695**
King sized Prawn steamed and served with a spicy lemon chilli sauce

DEEP–FRIED

อาหารทอด

กุ้งตะไคร้หอม

PRAWN LEMONGRASS **฿695**
Tiger Prawn fried with lemongrass served with a spicy and sour sauce

ปลาเก๋าสามรส

WHOLE GAROUPA FISH **฿745**
Deep-fried Garoupa topped with a sweet and spicy tomato based sauce


จู้ฉี่กุ้งนาง

COCONUT PRAWN  **฿695**
Deep-fried Peeled Prawn topped with a thick coconut sauce and red curry

ปูนิ่มทอดกรอบ

SOFT SHELL CRAB **฿675**
Crispy deep-fried Soft Shell Crab flavoured with chilli, garlic and tangy lime juice

ปลากระพง หรือ กุ้งนางซอสมะขาม

SEA BASS WITH TAMARIND SAUCE  **฿745**
Deep-fried Sea Bass topped with an exotic tamarind sauce and herbs
'A WHOLE FISH'

กุ้ง – TIGER PRAWN **฿695**

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


APPETIZERS

อาหารว่าง

อาหารว่างหลากหลาย

APPETIZERS ASSORTMENT **฿300**
A combination of our best appetizers served with three types of sauces

ไก่ห่อใบเตย

PANDAN CHICKEN  **฿315**
Succulent fried marinated chicken wrapped in fragrant pandan leaf

ทอดมันปลา

FISH CAKE **฿345**
Minced fish with curry and Thai spices, deep-fried to a golden patty cake served with a sweet and spicy sauce

ทอดมันกุ้ง

PRAWN CAKE  **฿395**
Prawn patty cake deep-fried to a golden colour

ปอเปี๊ยะไก่

CHICKEN SPRING ROLL **฿275**
Golden spring rolls filled with Chicken and Vegetables served with a sweet and sour sauce

ปอเปี๊ยะเจ

VEGETARIAN SPRING ROLL **฿225**

ปอเปี๊ยะกุ้ง


PRAWN SPRING ROLL  **฿355**
Spring rolls filled with Prawn and vegetables

ไส้อั่ว

CHIANG MAI STYLE SAUSAGE **฿325**
Grilled herbed Pork sausage from a Northern Thailand Speciality

สะเต๊ะ

SATAYS
Choice of Chicken, Beef Sirloin or Pork Satays served with peanut sauce and pickles

สะเต๊ะรวมมิตร – MIXED SATAYS  **฿395**

เนื้อ – BEEF

฿440 

ไก่ – CHICKEN **฿300**

หมู – PORK **฿300**

หมึกชุบแป้งทอด 

SQUID RINGS **฿365**
Fresh Squid deep-fried to a crispy finish served with a spicy chilli garlic sauce