

## 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'

หมูเหมี้ยว

**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**  
Filets 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

ปลาทะพงนึ่งมะนาว 

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

ปลาทะพงนึ่งจิง

**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

ปลาทะพง 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**  
Spring rolls filled with vegetables

ปอเปี๊ยะกุ้ง 

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

ไส้อ้ว

**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 

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