

STARTER MENU



ROCKET SALAD WITH NAMA-HAM
Fresh Rocket Salad
with Japanese Nama-Ham
Cherry Tomatoes, Parmesan Cheese,
Balsamic Vinaigrette, and Toasted Walnuts



**ROYAL PROJECT BUTTERNUT
AND KALE SALAD**
Crispy Kale, Grilled Butternut
Butternut Crisp, Pumpkin Seed
Bocconcini and Dijon Mustard Vinaigrette



CHIANGMAI TOMATO CAPRESE
Fancy Tomatoes, Bocconcini
Fresh Mango, Italian Basil
Balsamic Reduction
and Extra virgin Olive Oil



RA-YONG SOFT SHELL CARB
Soft Shell Carb Salad, Green Mango
Chili Paste Dressing
and Cured Egg Yolk



**THAI ANGUS-CHAROLAIS
LARB THOD**
Deep-fried Spicy Beef Salad
Croquette in Northern Thai Style
Served with Seasonal Vegetable
and Larb Chili Mayo



FOIE GRAS
Seared Foie Gras with Balsamic Glazed
Brioche Toasted
Royal Project Fig Compote
and Mixed Berry Sauce



HOKKAIDO SCALLOP
Pan-Seared Hokkaido Scallop, Bacon bite
Parmesan Chip, Cauliflower Purée
Sauté Shimeji Mushroom
and Yuzu-Ponzu Dressing

SOUP MENU



BUTTERNUT SQUASH SOUP
Butternut Squash Purée
with Fresh Cream
Pumpkin Seed, Truffle Oil
and Croutons



WILD MUSHROOM SOUP
Creamy Wild Mushroom Soup
with Truffle Oil and Croutons



SWEET CORN AND CARROT SOUP
Organic Sweet Corn and Carrot Soup
with Fresh Cream
Truffle Oil and Croutons

MAIN COURSE MENU



FILLET MINGON
Grilled E-Saan Fillet Mignon (150g)
with Red Wine Sauce
Potato Pavé, Taro Pavé, Green Herb Oil,
Pomme Pureé, Baked Root Vegetables
and Tamarind Galangal Dip



DUCK LEG
Khao Yai Duck Leg Confit
Beetroot Confit, Wild Berry Compote
Berries Sauce
and Confit de Canard Cromesqui



STRIPLOIN
Grilled E-Saan Fillet Mignon (150g)
with Red Wine Sauce
Potato Pavé, Taro Pavé, Green Herb Oil,
Pomme Pureé, Baked Root Vegetables
and Tamarind Galangal Dip



DUCK BREAST
Pan-Seared Khao Yai Duck Breast
with Duck Jus, Toast
Wild Berry Compote, Black Garlic
and Confit de Canard Cromesqui



SALMON
Pan-Seared Norwegian Salmon
with Miso Beurre Blanc Sauce
Butternut Purée, Edamame
and Mango Salsa



BEEF CHEEK STEW
Braised E-Saan Beef Cheek Stew
with Red Wine Peppercorn Sauce
Creamy Upland Rice, Perilla Seed
Green Herb Oil and
Baked Seasonal Vegetable



PORK CHOP
Grilled French-cut Pork Chop (180g)
served with
Creamy Truffle Sauce, Mashed Potato
Green Herb Oil
Perilla Seeds and Tamarind-Galangal Dip



ANDAMAN RED SNAPPER
Charred Red Snapper
with Crisped Fish Scales
Fermented Soybean Purée
Tamarind Consommé
Termite Mushrooms
and Thai Herb Dust



**HUNGARIAN FOIE GRAS
AND CHIANG MAI
FREE RANGE CHICKEN**
Grilled Free-Range Chicken Roulade
and Pan-Seared Hungarian Foie Gras
Fricassée served with Truffle Cream
Seasonal Vegetable Stew
and Baked Vegetables
Mochi Barley, Green Herb Oil and
Chicken Liver Cromesqui



SNOW FISH
Steamed Atlantic Snow Fish
wrapped with Turmeric and
Chili Fish Mousse
served with Northern Thai
Nam Prik Ong
Lemon Basil Oil
Seasonal Vegetable Stew
and Turmeric-Chili Emulsion

**SIGNATURE MENU BY
CHEF ARM ATHIWAT**



PORK CHEEK RAVIOLI
Pork Cheek Ravioli
with Red Wine Truffle Sauce
Nam Prik Ong, Green Herb Oil
and Baked Seasonal Vegetable



**NORTHEASTERN
THAI BEEF SHORT RIB**
Braised Beef Short Rib in Red wine
and Chiang Mai
Peppercorn Sauce served
with Potato Pavé, Taro Pavé
Pomme Pureé, Nam Phrik Ong
and Green Herb Oi



AUSTRALIAN LAMB RACK
Grilled Australian Lamb Rack
with Sweet Basil Herb Crust
served with Green Curry Emulsion
Thai Eggplant, Coconut Milk Foam
Green Herb Oil and Lamb Croustade



RA-YONG CRAB MEAT
Crab Meat Salad
with Fermented Soy Bean and
Coconut milk Dressing
Seasonal Fresh Vegetable
Coriander Oil and Salmon Roe



TUNA LARB TARTARE
NORTHERN STLYE
Potatoes Pavé, Homemade Pickled Vegetables
Northern Herbs, Larb Chili Mayo
Fermented Soy Bean Powder
and Toasted Rice Sorbet

DESSERT MENU



**GAUFRETTE AU CHOCOLAT
(WRINKLE CHOCOLATE WAFER)**
Crispy Rolled Chocolate Wafer
with Mascarpone Cream
Nutella, Praline and Caramel



**COCONUT PUMPKIN
CRÈME BRÛLÉE**
WITH COCONUT BISCOITI
Coconut Crème Brûlée infused with
Pumpkin in Syrup
served with Toasted Coconut Biscotti



**CARAMALIZED BANANA
CROQUETTES**
WITH VANILLA ICE CREAM
Caramelized Banana Croquettes
wrapped in Filo Pastry
served with Vanilla Ice Cream



**STRAWBERRY
MILLE-FEUILLE TART**
Layered Strawberry Mille-Feuille Tart
Crisp Pastry,
Silky Vanilla Cream
Tangy Strawberry Sauce
and Fresh Strawberry



**CARAMALIZED APPLE
WITH OAT CRUMBLE
&
VANILLA ICE CREAM**
Caramelized Apple served with
Oat Crumble and Vanilla Ice Cream



**CHOCOLATE THAI TEA CAMEL
LAVA CAKE**
WITH VANILLA ICE CREAM
Chocolate Lava Cake infused
with Thai Tea Caramel
served with Vanilla Ice Cream

TERROIR TALES MENU



CHIANG MAI BEEF SAI OUA
Homemade Chiang Mai Beef
Charolaise sausage
and Larb sauce, served with Herb
Mayonnaise and Fiddlehead Ferns



SCALLOP & LOCAL VEGETABLE
Pan-seared Hokkaido Scallop Salad
with Yuzu Mustard Green Foam
Salmon Roe and Fancy Vegetable



**THAILAND EAST COAST
SPLENDID SQUID**
Char Grilled Splendid Squid Noodle
Yellow Curry Sauce, Pickle Shallot
Pickle Cabbage, Coconut Milk Foam
and Potato Curry Chips



SLIPPER LOBSTER TORTELLINI
Tortellini Stuffed Slipper Lobster
Spinach Gel, Nam Phrik Ong
Green Herb Oil
Bake Chiang Mai Seasonal Vegetable Tortellini



BEEF SHORT RIB
Braised Beef Short Rib with Red Wine
Chiang Mai Pepper Corn Sauce, Popping Rice
Hooker Chives and natural MSG Fern



GRANITA
Pineapple Passion Fruit Granita
with Chili & Salt



COCONUT PUDDING
Coconut Pudding served with Toasted Sesame
Coconut Ice Cream
Sweet Coconut Filling, Black Sticky Rice
and Popping Rice

MAIN COURSE
(SELECT ONE ITEM)



BEEF
Thai-Wagyu Beef Tenderloin steak
with Red wine Toasted
Galangal Sauce, Sun choke Puree
Sun choke Chips
and Baked Variety Vegetable



DUCK
Duck Breast from Khao-Yai
with Wild Berry Sauce
Berry Compote, Beet Root Confit
and Pickle Beet Root



SNOW FISH
Sous Vide 55c' 30-minute
Snow Fish from Antarctica
with Coconut Milk Velouté
Lump-fish Caviar, Banana Blossom
Coconut Shoot Coriander Oil
and Chili Foam



LAMB RACK
Pan-Seared Australian Lamb Rack
with Red Wine and Asian
Five Spice Sauce Millet Seed Crust
Pea Puree and Roasted Chestnut