



WELCOME TO ANANTARA CHIANG MAI RESORT

At Anantara Chiang Mai Resort, dining is a delight at any time of day. Explore delicacies from across Thailand, from the spicy south to the Lanna north, from one of the city's favourite restaurants, Bodhi Terrace. Or indulge in a succulent steak from The Service at 1921 House, our contemporary grill.

Young guests enjoy their own special menu, and if you have any special dietary requirements, please do let us know.

Bon appetit.

IN-ROOM DINING SERVICE

BREAKFAST

7.00 am – 10.30 am

RESTAURANT SIGNATURES

Lunch: 12.00 noon – 3.00 pm

Dinner: 5.30 pm – 10.00 pm

ALL-DAY DINING

11.30 am – 11.00 pm

JUST FOR LITTLE ONES

11.00 am – 9.30 pm

To order, or for enquiries, please dial ext. 0.

Did you know

- All our coffees and teas are sustainably sourced and certified.
- All our fruit, vegetables, poultry and pork are sustainably sourced from local, small-scale producers.
- Our seafood is locally sourced whenever possible, and imported seafood is MSC certified.

BREAKFAST

PERFECTLY BALANCED

620

Bircher Muesli

Toasted oats, honey, apple, pear, orange, almond, hazelnut and yoghurt

Baker's Basket

Three selections from: croissant, pain au chocolat, Danish, muffin, white or whole wheat toast
Accompanied by d'arbo spreads (raspberry, strawberry, apricot, bitter orange, honey)

Fruit Platter

Your selection or a combination

Freshly Pressed Juice

Orange, apple, watermelon, ABC (apple, beetroot, carrot)

Beverage

Your choice of: freshly brewed coffee, decaffeinated coffee, loose-leaf tea, hot or iced chocolate
Served with full cream, low-fat milk or soy milk

THE ANANTARA BREAKFAST

890

Two Farm-Fresh Eggs

Your choice of cooking style

Served with bacon, chicken or pork sausage, grilled tomato, sauteed mushroom and hash browns

Baker's Basket

Three selections from: croissant, pain au chocolat, Danish, muffin, white or whole wheat toast
Accompanied by d'arbo spreads (raspberry, strawberry, apricot, bitter orange, honey)

Fruit Platter

Your selection or a combination

Freshly Pressed Juice

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Beverage

Your choice of: freshly brewed coffee, decaffeinated coffee, loose-leaf tea, hot or iced chocolate
Served with full cream, low-fat milk or soy milk

Gluten Free  **Vegetarian**  **Vegan**  **Contains nuts** 

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BREAKFAST

THAI BREAKFAST

620

Your choice of:

Khao Tom: rice porridge with chicken/pork/shrimp and condiments

Pad Kraprao: stir-fried chicken/pork with hot basil on rice

Pad See Iew: stir-fried flat noodles with vegetables ✓

Fried Rice: with chicken/pork/shrimp and a fried egg

Pad Thai: wok-fried rice noodles with tamarind sauce, chicken and tofu

Patongo

Sino-Thai fried doughnuts with pandan custard dip

Fruit Platter

Your selection or a combination

Freshly Pressed Juice

Orange, apple, watermelon, ABC (apple, beetroot, carrot)

Beverage

Your choice of: freshly brewed coffee, decaffeinated coffee, loose-leaf tea, hot or iced chocolate

Served with full cream, low-fat milk or soy milk

A LA CARTE

Khao Tom

Rice porridge with chicken/pork/shrimp and condiments

220

Pad See Iew

Stir-fried flat noodles with chicken/pork/vegetables

320

Fried Rice

With chicken/pork/shrimp and a fried egg

320

Pad Thai

Wok-fried rice noodles with tamarind sauce, chicken and tofu

380

Two Farm-Fresh Eggs

Your choice of cooking style


Served with bacon, chicken or pork sausage, grilled tomato, sauteed mushroom and hash browns

440

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BREAKFAST

Omelette	320
Three eggs or egg whites with your choice of fillings: Ham, bacon, cheese, mushroom, capsicum, onion, tomato and chilli Served with grilled cherry tomato and potato	
Eggs Benedict	420
Two soft-poached eggs Served with ham and hollandaise sauce on toasted brioche	
Avocado Toast 	440
Two poached eggs, avocado, heirloom tomato and rocket	
Mango Pancakes	290
With coconut cream and palm sugar syrup	
Waffles	290
With grilled banana, Nutella and chocolate	
French Toast	290
With maple syrup, strawberry compote and mascarpone	
Cereal	150
Your choice of: corn flakes, Special K, Fruit Loops, Coco Pops, Rice Krispies or granola	
Homemade Yoghurt	150
Natural low-fat or sweetened with fresh fruits	
Baker's Basket	270
Three selections from: croissant, pain au chocolat, Danish, muffin, white or whole wheat toast Accompanied by d'arbo spreads (raspberry, strawberry, apricot, bitter orange, honey)	
Fruit Platter	240
Your selection or a combination	

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MORNING BEVERAGES

TWG Black Teas	220
English Breakfast Earl Grey	
TWG Green Teas	220
Grand Jasmine Moroccan Mint	
TWG Red Teas	220
Vanilla Bourbon Germany Peppermint	
TWG Blue Teas	220
Oolong Prestige	
TWG Herbal Teas	220
Rare Chamomile	
 COFFEE	
Espresso	190
Americano	190
Macchiato	190
Cappuccino	220
Latte	220
Mocha	240
 Freshly Pressed Juice	 240
Orange, apple, watermelon, ABC (apple, beetroot, carrot)	

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RESTAURANT SIGNATURES

BODHI TERRACE

Northern Thai

Larb Meuang 410
Minced pork salad with Szechuan pepper and Vietnamese coriander

Gaeng Hung Lay 480
Braised pork leg curry with herbs and spices

Kua Haeng Neua 590
Braised beef with herbs and curry paste

Khao Soi Gai 480
Egg noodle curry with chicken, crispy noodles, pickled cabbage, shallots, chilli oil and lime

Khao Pad Nam prik Noom 420
Fried rice with green chilli paste and pork rinds

Southern Thai

Moo Hong 460
Slow-braised pork belly in a rich sauce of dark soy, star anise, cinnamon and shiitake mushroom

Khao Yum Pak Tai 440
Butterfly pea jasmine rice, dried shrimp, roasted coconut, bean sprouts, long beans, green mango, dried chilli, lemongrass and lime leaf

Gaeng Rawang Wagyu 1,450
Red and green curry with wagyu beef, turmeric and red chilli

Pad Mhee Hokkien 480
Stir-fried noodle with prawn, bok choy and egg

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RESTAURANT SIGNATURES

THE SERVICE 1921

Appetisers

Beef Tartare With bone marrow emulsion, sous-vide egg yolk, Parmesan and Sriracha	670
The Service 1921 Prawn Cocktail With avocado, baby cos and caviar	540
Beef Short-Rib Croquettes With chimichurri mayo	590

Mains

Dry-Aged Beef Ribeye 300 g with triple-cooked chips and bearnaise sauce	1,950
Sloan's Pork Chop Thick-cut 400 g with smoky mustard and apple glaze	940
Wild Halibut Fillet 220 g with bearnaise sauce, capers, dill and potato puree	1,550
Beef Cheek Risotto With salsa verde, Parmesan and bone marrow jus	1,090
Black Cod With avocado, chorizo, charred spring onion and beurre blanc	890

Dessert

Our Eton Mess Fresh mango, mango and lime puree, whipped cream and meringue	350
Chocolate & Hazelnut Valrhona chocolate fondant with hazelnut ice-cream	380

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ALL-DAY DINING

THAI HERITAGE

Appetisers, Salads & Soups

Por Pia Sod 	280
Fresh spring rolls with local vegetables and herbs and tamarind dip	
Por Pia Tod	360
Deep-fried spring rolls with crab meat and sweet chilli sauce	
Satay	290
Marinated chicken skewers with peanut sauce and cucumber relish	
Yum Talay	490
Seafood salad with spicy seafood sauce	
Tom Kha Gai	340
Coconut milk galangal curry with chicken	
Tom Yum Goong	540
Spicy and sour soup with prawn and mushroom	
Wok & Curries	
Pad Kraprao	350
Wok-fried minced chicken/pork with hot basil on rice with fried egg	
Fried Rice	
With chicken/pork	320
With vegetables 	280
Pad See Iew	
Stir-fried flat noodles with dark soy sauce	
With chicken/pork	320
With vegetables 	280
Pad Thai	520
Wok-fried rice noodles with tamarind sauce and tiger prawn	
Pad Med Mamuang	420
Chicken stir-fried with cashew nut, onion, bell pepper, chilli and spring onion	
Green Curry	
With chicken	440
With tofu 	380
Chuchee Goong Chao Wang	780
Royal red curry with peanut, kaffir lime and tiger prawn	

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ALL-DAY DINING

WESTERN

Salads

Heirloom Tomato Caprese ✓ 420
Organic tomato, mozzarella and rocket with balsamic dressing

Pumpkin, Rocket & Avocado Salad ✓ 390
With French vinaigrette

Caesar Salad 390
With chicken breast 440
With smoked salmon 490

Burgers & Sandwiches

Club Sandwich 510
With chicken breast, back bacon, egg, avocado, lettuce and tomato

Wagyu Burger 650
With bacon, Gruyere, crispy shallots, pickles and house sauce

Pizza & Pasta

Spaghetti with Bacon & Chilli 410
With Thai basil and Parmesan

Smoked Salmon Fusilli 560
With cream sauce and spring onion

Pizza Margherita ✓ 380
Tomato sauce, mozzarella and basil

Pizza Quattro Formaggi ✓ 450
Mozzarella, blue cheese, brie and Parmesan

Pizza Kraprao 420
Wok-fried pork with holy basil, chilli and mozzarella

Dessert

Khao Niew Mamuang 360
Mango and sticky rice with coconut tuile and young coconut sorbet

Fruit Platter 300
A selection of fresh seasonal fruits

Gelato 160 (per scoop)
Vanilla, chocolate, strawberry, Thai tea

Sorbet 160 (per scoop)
Mango, coconut, mixed berry, lychee

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JUST FOR LITTLE ONES

BABY FOOD

Puréed or diced fruits	100
Puréed or diced steamed mixed vegetables	100
Plain rice porridge	100

MIGHTY KIDS

Fish and chips	240
Fried chicken strips with French fries	240
Mini-beef burger with French fries	280
Spaghetti with tomato sauce or Bolognese	260
Penne with cream sauce	240
Fried rice with chicken and vegetables	220
Steamed greens	180
French fries	180

LITTLE SWEET THINGS

Fruit salad and vanilla ice-cream	200
Banana split and two scoops of ice-cream	200
Chocolate cookies and a glass of milk	200
Fruit platter	200

BEVERAGES

Milkshake: banana, strawberry, chocolate	120
Juice: orange, watermelon, mango	120

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BEVERAGES

FROM THE WINE GURU

Sparkling/Champagne

V8+ Prosecco Brut , Berto DOC, Italy	1,980
Veuve du Vernay Brut , Burgundy, France	2,200
Moet Chandon Brut Imperial , Champagne, France (200 ml)	1,700
Moet Chandon Brut , Champagne, France	9,500
Dom Perignon , Champagne, France	21,000

White

Sensi Pinot Grigio , Veneto, Italy, 2021	2,580
Vasse Felix Chardonnay , Margaret River, Australia, 2021	2,750
Dr. Loosen Dry Riesling , Mosel, Germany, 2021	2,900

Rosé

Château d'Esclans 'Whispering Angel' , Provence, France, 2021	2,650
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Red

Morgan Bay Cellars Cabernet Sauvignon , California, USA, 2021	2,650
Mouton Cadet Classic , Bordeaux AOC, France, 2020	2,750
Le Volte dell'Ornellaia , Tuscany, Italy, 2019	3,500

CLASSIC COCKTAILS

430

- Negroni:** gin, sweet vermouth, Campari, orange zest
Old Fashioned: Bourbon, aromatic bitters, sugar cube
Margarita: tequila, orange liqueur, lime juice, honey
Mojito: white rum, brown sugar, mint, lime, soda water
Mai Tai: white rum, dark rum, orgeat syrup, orange liqueur, lime juice

MOCKTAILS

250

- Sparkling Apple & Ginger:** apple juice, apple cider, ginger, cinnamon
Passion Fizz: passion fruit, lychee syrup, soda water
1921 Virgin Mojito: apple juice, mint, lime, sugar, soda water

JUICES

Orange, pineapple, mango, lime, watermelon, coconut, apple	210
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