

WELCOME TO ANANTARA CHIANG MAI RESORT

Savour distinctive specialties from Chiang Mai and across Thailand, delightful colonial rituals, secret Asian recipes and refined global tastes.

Toast signature cocktails crafted by our resident mixologist. Pair elegant nightcaps with a fine cigar.

Let our talented chefs, bartenders, Tea Master and Wine Guru create your ideal culinary journey from the unique menus of The Restaurant and The Service 1921.

IN-ROOM DINING TIMES

BREAKFAST IS SERVED FROM 07.00 AM – 10.30 AM

ALL-DAY DINING IS SERVED FROM 11.00 AM – 11.00 PM

For enquires and In-Room Dining orders, please dial “0”.

BREAKFAST RISE AND SHINE MENU

07.00 am – 10.30 am

PERFECTLY BALANCED BREAKFAST

590

Freshly pressed juice

Orange, apple, mango, watermelon, tomato, lemongrass, ginger

Selection of fresh fruit or combination plate (based on seasonality)

Watermelon, papaya, banana, mango, lime wedges

Baker's basket – selection of 3 items

Freshly baked chocolate croissant, plain croissant, fruit Danish, muffins, white toasted bread and whole wheat toasted bread.

Accompanied by a selection of signature d'arbo natural jams - raspberry, strawberry, cherry, blackcurrant, low sugar orange, bitter orange and honey

Bircher muesli

A granola of toasted oats and honey, with apple, pear, orange, almond, hazelnut and yoghurt

Choice of beverage

Freshly brewed gourmet coffee, decaffeinated coffee, loose leaf tea, hot or iced chocolate, served with full cream milk, low fat milk or soy milk

ANANTARA BREAKFAST

870

Freshly pressed juice

Orange, apple, mango, watermelon, tomato, lemongrass, ginger

Selection of fresh fruit or combination plate (based on seasonality)

Watermelon, papaya, banana, mango, lime wedges

Baker's basket – selection of 3 items

Freshly baked chocolate croissant, plain croissant, fruit Danish, muffins, white toasted bread and whole wheat toasted bread

Accompanied by a selection of signature d'arbo natural jams - raspberry, strawberry, cherry, black currant, low sugar orange, bitter orange and, honey

Two fresh farm eggs prepared any style

Fried/over easy, boiled, poached, scrambled or omelet, served with bacon, pork sausage and grilled Roma tomato

Choice of beverage

Freshly brewed gourmet coffee, decaffeinated coffee, loose leaf tea, hot or iced chocolate, served with full cream milk, low fat milk or soy milk

ASIAN BREAKFAST

590

Freshly pressed juice

Orange, apple, mango, watermelon, tomato, lemongrass, ginger

Selection of fresh fruit or combination plate (based on seasonality)

Watermelon, papaya, banana, mango

Your choice of Asian specialty

Khao Tom - Thai style boiled rice soup with pork or chicken or shrimp, served with roasted garlic, ginger and chili

or

Phad Kra Prow - Stir-fried hot basil with pork or chicken

or

Phad See Iew Pak - Stir-fried flat noodles with vegetables

or

Khao Phad – Wok-fried jasmine rice with pork or chicken or shrimp, with a fried farm egg

or

Dim Sum Basket - Pork bun, chicken siomai

or

Phad Thai Gai – Wok-fried rice noodles with chicken and tofu in tamarind sauce

Choice of beverage

Freshly brewed gourmet coffee, decaffeinated coffee, loose leaf tea, hot or iced chocolate, served with full cream milk, low fat milk or soy milk

BREAKFAST À LA CARTE ASIAN SPECIALTIES

Khao Tom Boiled rice soup with pork or chicken or shrimp serve with roasted garlic, ginger and chili	260
Phad See Iew Stir-fried flat noodles with vegetables, chicken or pork	330
Khao Phad Wok-fried jasmine rice with pork or chicken or shrimp, topped with a fried farm egg	330
Phad Thai Gai Wok-fried rice noodles with chicken and tofu in tamarind sauce	340

BREAKFAST FAVOURITES

Two Eggs (any style) Served with bacon or sausage or ham, with grilled cherry tomato and potato croquet	350
Omelet A mighty three farm regular whole egg or egg white omelet with a choice of fillings : Ham, cheese, mushroom, capsicum, onion, bacon, spinach leaves and tomato, served with a grilled cherry tomato and potato croquet	350
Eggs Benedict Two soft poached farm eggs with shaved ham on a toasted brioche, glazed with a creamy Hollandaise sauce, served with a grilled cherry tomato and potato croquet	399
Salmon Scramble Served with mascarpone cheese, Scottish smoked salmon, asparagus and potato croquet	440
Morning Pancakes Mixed stewed berries with maple syrup	320
Morning Waffles Homemade waffle and mixed stewed berries	320
French Toast Maple syrup and mixed stewed berries	320

Selection of Cereals	250
All Bran, Corn Flakes, Muesli, Chocos, Rice Krispies, Granola	
Homemade Yogurt	175
Natural low fat or with fresh fruits	
Exotic Fresh Fruit Plate	300
Chilled Fresh Fruit Salad	240
Baker's Basket – selection of 3 items	270
Freshly baked chocolate croissant, plain croissant, fruit Danish, muffins, white toasted bread, whole wheat toasted bread	

Accompanied by a selection of signature d'arbo natural jams - raspberry, strawberry, cherry, blackcurrant, low sugar orange, bitter orange, honey

MORNING BEVERAGES

Premium Ronnefeldt Loose Leaf Teas

Black Tea

Sri Lanka – English Breakfast	180
Sri Lanka – Earl Grey	180
India – Darjeeling Jungpana	180
India – Irish Malt	200

Green Tea

China – Jasmine	180
Taiwan – Oolong n°12	188
Japan – Fruity Sencha	150

Herbal Tea

Germany – Pure Chamomile	180
Germany – Peppermint	180
Aromatic Lemongrass	180

Coffee Shop

Espresso	190
Macchiato	190
Americano	190
Cappuccino	220
Affogato	220
Latte	220
Flavoured Latte (Hazelnut or Vanilla)	220
Mocha	240

Freshly Pressed Juice	240
Orange, apple, mango, watermelon, tomato, lemongrass, ginger	

ALL DAY DINING MENU

11.00 am – 11.00 pm

SALAD MARKET

Yam Nua Yang Grilled beef salad in a chili and lime dressing	290
Yum Talay Seafood salad in chili and lime dressing	310
Caesar Salad with chicken breast	399
with smoked salmon	410
	450
Caprese Salad Organic tomato, fresh mozzarella and rocket leaves with balsamic dressing	420
Mixed Greens Local greens, shaved Grana Padano and honey mustard dressing	350

SOUPS

Tomato Consommé Spinach tortellini and vegetables	340
Tom Yum Goong Spicy and sour prawn soup with Thai herbs and mushroom	350
Tom Kha Gai Aromatic coconut milk soup in a secret mission with chicken, galangal shoots and kaffir lime leaves	350
Tom Yum Hed Spicy and sour mushroom soup, Thai herbs	300

THAI KITCHEN, HOT WOK, STIR-FRY AND CURRY

Phad Kaprow Nua Wok-fried Black Angus tenderloin beef with hot basil and chili	360
Khao Phad Pu Crab meat fried rice with egg	350
Phad Thai Talay Wok-fried rice noodles with seafood and tofu	420
Phad Phak Ruam Mitr Sautéed greens with garlic and oyster sauce	200
Rad Na Stir-fried noodles with vegetable and chicken or pork in brown gravy sauce	350

All price are in Thai Baht and are subject to 10% service charge and 7% Government tax

Khao Phad Vegan 340
Friced rice with vegetables

Phad Thai Vegan 340
Wok-fried rice noodles with vegetables in tamarind sauce

Phad See Iew Vegan 340
Stir-fried flat noodles

THE UPPER CRUST

All burgers and sandwiches come with home fries

Vegetarian Wrap 400
Mediterranean inspired tortilla wrap with slow roasted thyme vegetables, basil pesto and feta cheese

Club Sandwich 510
Chicken breast, back bacon, egg, avocado, romaine leaves and tomato

Wagyu Burger 630
150 gram premium Wagyu burger with gruyère cheese, tomato and iceberg lettuce

SCORCHED BY THE PIZZA OVEN

Pizza Margherita 460
Mozzarella cheese, vine ripened tomatoes, fresh basil leaves and virgin olive oil

Pizza Four Cheese 480
Mozzarella, parmesan, gorgonzola and cheddar

Focaccia Mascarpone 510
Focaccia with mascarpone and truffle oil

PASTA HOUSE

Spaghetti Carbonara 500
Mushroom, bacon and cream with parmesan

Penne 540
Penne with tomato sauce or oil and garlic

Spaghetti Seafood 650
Scallop, prawn, mussel and calamari with tomato sauce

DESSERT

Yuzu Cheese Cake	340
Yuzu Cheese cake with seasonal fresh fruit and passion sauce	
Khao-Niew Ma Muang	310
Sweet sticky rice, fresh mango with Thai herbs, young rice crispy, coconut tuiles, young coconut sorbet	
Pollamai Ruam	300
A selection of fresh seasonal fruits	
Ice Cream	110 (per scoop)
Vanilla, chocolate, coconut, strawberry	
Sorbet	110 (per scoop)
Yoghurt, raspberry, mango passion, lime, apple and lemongrass	

THE SERVICE 1921 SECRET RECIPES

11.00 am - 09.30 pm

CHINESE KITCHEN

Kung Pao Chicken 330
An explosive Sichuan style wok-fried chicken dish with cashew nut and dry red chili

THAI KITCHEN

Gaeng Nue Yang Bai Chaplu 330
Braised beef shank concealed in yellow curry with betel leaf

Gaeng Kiew Waan Gai 310
Chicken green curry

Gaeng Kiew Waan Pak 300
Vegetable green curry

Phad Thai Pak 340
Stir-fried noodles with egg, bean sprout and garlic chive in Phad Thai style

Phad Thai Vegan 340
Stir-fried noodles with vegetables in Phad Thai style

JUST FOR LITTLE ONES

11.00 am – 09.30 pm

BABY FOOD

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

MIGHTY KIDS' MEALS

Crisp fried fish and chips	299
Fried chicken strips with French fries	299
Mini beef burger and French fries	299
Mini pizza with ham and cheese	299
Spaghetti with tomato or meat sauce	299
Fried rice with chicken and vegetables	299
Penne with cream sauce	299
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 fresh milk	200
Fresh sliced fruits	200

Ice Cream 100 (per scoop)
Vanilla, chocolate, coconut, strawberry

Sorbet 100 (per scoop)
Raspberry, yoghurt, mango passion, lime, apple and lemongrass

SHAKES AND SMOOTHIES

Blended ice milkshakes with a choice of banana, strawberry or chocolate	120
Chilled tropical juices: orange, watermelon and mango	120