



## 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.

### Breakfast

7:00 am – 10:30 am

### Restaurant Signatures

Lunch: 12:00 pm – 3:00 pm

Dinner: 5:30 pm – 10:00 pm

### All-day Dining

11:30 am – 11:00 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, orange, honey)

#### **Fruit Platter**

Your selection or a combination

#### **Freshly Pressed Juice**

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

#### **Hot Beverage**

Your choice of: freshly brewed coffee, decaffeinated coffee, loose-leaf tea, hot chocolate (or iced)  
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  
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**Gluten Free**  **Vegetarian**  **Vegan**  **Nuts** 

All prices are in Thai baht and are subject to 10% service charge and 7% Government tax.

# 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)

### Hot Beverage

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

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

## A La Carte

### Khao Tom 220

Rice porridge with chicken/pork/shrimp and condiments

### Pad See Iew 320

Stir-fried flat noodles with chicken/pork/vegetables

### Fried Rice 320

With chicken/pork/shrimp and a fried egg

### Pad Thai 380

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

### Two Farm-Fresh Eggs 440

Your choice of cooking style

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

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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, orange, honey)

### **Fruit Platter 240**

Your selection or a combination

## Breakfast Beverages

**TWG Black Tea 220**

English Breakfast Earl Grey

**TWG Green Tea 220**

Grand Jasmine Moroccan Mint

**TWG Red Tea 220**

Vanilla Bourbon

**TWG Blue Tea 220**

Oolong Prestige

**TWG Herbal Tea 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)

## 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

##### **Pad Kaprao Wagyu 520**

Wok-fried wagyu beef and tendon with chilli, holy basil and onsen egg

##### **Khao Soi Gai 480**

Egg noodle curry with chicken, crispy noodles, pickled cabbage, shallots, chilli oil and lime

##### **Khao Pad Chao Lay 480**

Fried rice with seafood and chilli paste

#### 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

## Restaurant Signatures

### The Service

#### Appetisers

##### **Beef Tartare 670**

With bone marrow emulsion, sous-vide egg yolk, Parmesan and Sriracha

##### **The Service 1921 Prawn Cocktail 540**

With avocado, baby cos and caviar

##### **Beef Short-Rib Croquettes 590**

With chimichurri mayo

#### Mains

##### **Dry-Aged Beef Ribeye 1,950**

300 g with triple-cooked chips and bearnaise sauce

##### **Sloan's Pork Chop 940**

Thick-cut 400 g with smoky mustard and apple glaze

##### **Wild Halibut Fillet 1,550**

220 g with bearnaise sauce, capers, dill and potato puree

##### **Beef Cheek Risotto 1,090**

With salsa verde, Parmesan and bone marrow jus

##### **Black Cod 890**

With carrot puree, caviar beurre blanc, charred spring onion, chive oil

#### Dessert

##### **Our Eton Mess 350**

Seasonal strawberry, whipped cream, meringue, creme patissiere, rhubarb gelato

##### **Chocolate & Hazelnut 380**

Valrhona chocolate fondant with hazelnut ice-cream

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ANANTARA

CHIANG MAI RESORT

## All-day Dining

### Thai

#### 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 plum 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 galangal curry with chicken

**Tom Yum Goong 540**

Spicy and sour soup with prawn and mushroom

#### From the 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 balsamic dressing

**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

#### Pasta & Pizza

**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 Kaprao 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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## All-Day Beverages

	Glass	Bottle
<u>Sparkling/Champagne</u>		
<b>V8+ Prosecco Brut</b> , Berto DOC, Italy	420	1,980
<b>Veuve du Vernay Brut</b> , Burgundy, France	440	2,200
<b>Moet Chandon Brut Imperial</b> , Champagne, France (200 ml)		1,700
<b>Moet Chandon Brut</b> , Champagne, France		9,500
<b>Dom Perignon</b> , Champagne, France		21,000
<u>White</u>		
<b>Sensi Collezione Pinot Grigio</b> , Veneto, Italy, 2021	470	2,580
<b>Vasse Felix Chardonnay</b> , Margaret River, Australia, 2021	520	2,750
<b>Dr. Loosen Dry Riesling</b> , Mosel, Germany, 2021	490	2,900
<u>Rosé</u>		
<b>Chateau d'Esclans 'Whispering Angel'</b> , Provence, France, 2021	500	2,650
<u>Red</u>		
<b>Morgan Bay Cellars Cabernet Sauvignon</b> , California, USA, 2021	500	2,650
<b>Mouton Cadet Classic</b> , Bordeaux AOC, France, 2020	490	2,750
<b>Le Volte dell' Ornellaia</b> , Tuscany, Italy, 2019	700	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

### JUICE 240

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

## 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