



canopy

A TREE TOP DINING EXPERIENCE

Gourmet Odyssey

savoury expedition

- Local burrata cheese with sliced prosciutto ham, arugula, and extra virgin olive oil •
- Sourdough bruschetta with sweet basil and Kalamata olives •
- Seared king scallops in gazpacho and mint chili oil, topped with sliced white truffles •
- Royal Project caviar and blinis served with traditional condiments •
- Local Chiang Rai cheese and sliced Jamón Ibérico, accompanied by pickles, nuts, and sliced breads •
- Wagyu beef M5 tartare with caper berry and Pommery mustard, served with crisp Parmesan •
- Watermelon and marinated local feta cheese with caramelized walnuts •

sweet venture

- Kaffir lime financier with local vanilla and passion fruit lime compote •
- Rose and baked pumpkin mousse with sour cream •
- Burnt coconut crème brûlée •
- Chiang Rai chocolate tart with mixed fresh berries •
- Skewers of local fresh tropical fruits •