

APPETISERS

LANNA NORTHERN CUISINE

In the remote and rural Esarn region of the northeast, dishes are simple yet creative with blends of exotic spices that creates distinctive unique flavors...

LAAB MOO MUANG (ลาบหมูเมือง)

 220

Minced pork salad with Chiang Sean dried spices, coriander, fresh herbs and garden greens

SAI KROG MUENG (ไส้กรอกเมือง)

  290

Northern style herb pork sausage and steam pork sausage with fresh ginger, roasted peanut, coriander and chilli

LANNA DIP (น้ำพริกแบบล้านนา)

  320

Two northern famous dip - minced pork with tomato dip and young green chili dip accompanies with fresh and blanched vegetables, boiled farm fresh organic egg and crispy pork skin

NOR AUR (หน่ออั่ว)

 220

Stuffed young bamboo with herb minced pork, dry shrimp and soy sauce

YAM TAKRAI (ยำตะไคร้)

   220

Lemongrass salad with minced pork, shallot, kaffir lime, roasted peanut, spring onion, coriander and lime juice



ANANTARA TASTING (ของว่างสไตล์อินทราสามเหลี่ยมทองคำ)

 999

Grilled chicken satay, northern minced pork salad, spicy green papaya salad, deep fried fish cake, vegetable spring roll, chicken and mushroom spring roll served with sweet chilli sauce, garden vegetables and sticky rice

POR PIA PHAK (ปอเปี๊ยะผัก)

V 250

Vegetable spring roll served with plum sweet chilli sauce with cucumber

YAM SOM O (ยำส้มโอ)

  310

Pomelo, shredded chicken, quail eggs and roasted coconut

- KRA BONG THOD (กระบองทอด)** V 165
 Deep fried sweet pumpkin and taro in a light red curry batter,
 plum sweet chilli sauce with cucumber
- POR PIA HED HORM GAI (ปอเปี๊ยะเห็ดหอมไก่)** 350
 Doi Tung Royal Project shitake mushroom and chicken spring roll,
 plum sweet chilli sauce and cucumber
- SOM TAM GAI YANG (ส้มตำไก่ย่าง)** ♥🌶️ 220
 Green papaya salad with grilled chicken in a spicy lime dressing
- CHICKEN SATAY (สะเต๊ะไก่)** 250
 Marinated chicken skewer with crusty garlic bread, peanut sauce
 and cucumber relish
- YAM NUEA YANG (ยำเนื้อย่าง)** 🌶️ 290
 Grilled Angus beef tenderloin salad with coriander, spring onion
 and fresh tomato in a spicy garlic lime dressing
- YAM MOO NAM TOK (ยำหมูน้ำตก)** 🌶️🌶️ 320
 Marinated pork salad, spring onion, shallot, sliced ginger and water chestnuts

HERB AND SPICY SOUPS

- TOM YUM GOONG (ต้มยำกุ้ง)** 🐘 🌶️🌶️🌶️ 360
 Chiangrai river prawn spicy soup with straw mushrooms,
 lemongrass, kaffir lime, Thai chilli and lime juice
- TOM KHA GAI (ต้มข่าไก่)** 🌶️🌶️ 200
 Coconut milk soup with chicken, galangal, kaffir lime and lime juice
- TOM SAEB NUEA (ต้มแซ่บเนื้อวัว)** 🌶️🌶️🌶️ 210
 Spicy braised beef soup with dried spices, spring onion and coriander



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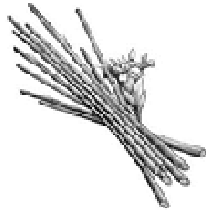
Flavours of a time gone by, including fragrant, delicate wild herbs and fresh local product...

- KHAO SOY (ข้าวซอยไก่)**  **300**
Chicken curry with yellow egg noodles, coriander, Mae Sai pickled lettuce and roasted dry chilli
- GAENG HUNG LAY (แกงฮังเลหมู)**  **260**
Braised pork curry with ginger, peanuts and coriander
- GEANG HO (แกงโฮ๊ะ)**   **240**
Dry curry pork with glass noodles and mixed local vegetables
- PLA NUENG PRIG KEANG (ปลานิลหนึ่งเครื่องแกง)**    **390**
Steamed tilapia, Chef Paitoon red curry, dill and local vegetables
- GEANG YOD MAPRAW GAI BAI CHA PLU (แกงยอดมะพร้าวไก่ใบชะพลู)**    **390**
Northern style chicken curry with young coconut tip and wild betel leaves

MAINS

- PLA NUENG MA NOW (ปลาทับทิมหนึ่งมะนาว)**    **650**
Steamed tilapia, Thai bird chilli, lime, garlic in a coriander dressing
- GHOONG GRAM DEANG MARKHAM (กุ้งชอสมะขาม)**  **890**
Chiang Rai river prawn with red onion and tamarind sauce
- GAENG KIEW WAAN GAI (แกงเขียวหวานไก่)**     **390**
Chicken green curry, pea aubergine, water chestnuts, sweet basil and galangal
- PANEANG PET YANG (แพนงเป็ดย่าง)**    **570**
Roasted duck leg red coconut curry with kaffir lime
- GEANG MASSAMAN NUEA (แกงมัสมั่นเนื้อ)**  **350**
Tender braised beef Massaman curry with coconut milk

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| PHAD PAK RUAM NAM MAAN HOY (ผัดผักรวมน้ำมันหอย) | | 280 |
| Stir fried Chiang Rai Royal Project mixed vegetables in garlic oyster sauce | | |
| GAENG PHED PED YANG (แกงเผ็ดเป็ดย่าง) |  | 390 |
| Roasted duck red curry, Phulae pineapple, lychee, kaffir lime and Thai basil | | |
| TAO HOO PHAD KRA PROW (เต้าหู้ผัดกะเพรา) |  | 290 |
| Deep fried bean curd, garlic, chilli, mushroom, Thai basil and soy sauce | | |
| PHAD KANA MOO GROB (ผัดคะน้าหมูกรอบ) |  | 290 |
| Chinese Kale, crispy pork, garlic, Thai bird chilli and oyster sauce | | |



-  Signature dishes
-  Mildly spicy,
-  Medium spicy,
-  Very spicy,
-  Purist lifestyle,
-  Vegetarian dishes,

If you do not find your favourite item please do not hesitate to ask for the chef
All prices listed are in Thai Baht and are subject 10% service charge and applicable government tax.