

*Raya
Dining*

THAI & ASIAN

Appetizers

- Banh hoi beef (g) (n) 490
Vietnamese style grilled beef
wrapped in betel leaf with garlic
vermicelli noodles and radish dip
- Duck spring rolls (g) 290
Wok-fried mixed vegetables with duck confit
plum sauce

Salads

- Yam ped krop (g) (n) 420
Crispy duck shreds tossed
with spicy green mango salad
- Yam som oh (v) 340
Fresh pomelo salad, mild lime-chili sauce

Soups & Noodles

- Crispy egg noodles (g) (n) 440
and braised chicken
Braised chicken thigh
in Thai northern style curry
with crispy egg noodle
- Tom yum goong 390
Hot and spicy Thai soup with prawns
and seasonal mushrooms
- Tom kha gai khamin sod 360
Chicken coconut soup with galangal
mushrooms, fresh turmeric and lemon
- Phad Thai goong lai suea (n) 670
Wok-fried rice noodles with tiger prawns
bean sprout, lime with tamarind chili sauce

Seafood

- Goong ma kham (g) (n) 810
Fried tiger prawns with tamarind sauce
- Gaeng khieow warn pla gao 690
Green curry of Grouper fish with eggplant
red chilli and sweet basil leaves
- Pla sam rod 790
Crispy whole sea bass
topped with a traditional three-flavor sauce

(g) contains gluten (v) vegetarian (vg) vegan
(s) contains seeds (n) contains nuts (d) dairy

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Meats

Nyonya beef curry (g) (n) 960
Malaysian style slow-braised beef shank
in thick curry, cinnamon, potatoes, onion
cashew nuts and roti pancake

Thai southern lamb curry (g) (n) 690
Dry lamb curry, vegetables and Thai aromatics

Thai organic rice sampling
(Jasmine, rice berry, sangyod, sticky rice)
COMPLIMENTARY

WESTERN

Starters

Lemon garlic marinated prawns (g) (s) (d) 550
Tzatziki, bell peppers, pita crisps
and sunflower seeds

Yellow fin tuna tartare (g) 650
Lemon confit, crushed avocado, tomatoes
shallots and baguette crisps

Salads

Watermelon and feta salad (v) (s) (d) 420
Grilled watermelon, feta, red onion
cos lettuce, cucumber, chia seeds
pomegranate and pomegranate dressing

Mediterranean cobb salad (v) (s) 450
Grilled chicken, seasonal crudité's
chickpeas, avocado, almonds, dried figs
and ginger tahini vinaigrette

Caesar salad (g) (v) (d) 390
Romaine lettuce, Parmesan shaving
Parmesan crisps and croutons

With grilled chicken 420

With crispy bacon 420

With grilled prawns 550

Soups

Coconut ginger carrot soup (vg) 390

Mushroom and barley soup (g) (v) (d) 390

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Pasta & Risotto

Penne all'arrabiatta (g) (d) 🌶️	400
Spicy garlic tomato sauce and fresh basil	
Squid ink linguini (g) (d) 🌶️	790
Grilled rock lobster, cherry tomatoes fresh chilies, basil, gratinated mozzarella	
Lamb ragu fettuccine (g) (d)	520
Slow-cooked minced lamb, pimientos fresh ricotta	
Pappardelle al tartufo e funghi (g) (d)	690
Egg pasta, bacon, mushrooms truffle and mozzarella sauce	
Vegetarian risotto (g) (d)	590
Grilled asparagus, fresh peas with herbs	

Pizza

Parma (g) (d)	550
Tomato, Italian prosciutto fresh mascarpone, truffle oil, arugula	
Margherita (g) (v) (d)	420
Tomato and fresh mozzarella cheese	
Verdure (g) (v) (d)	450
Tomato, shiitake mushrooms, roasted capsicums scamorza cheese, mozzarella cheese	
Prosciutto cotto (g) (d)	490
Tomato, cooked ham, mozzarella cheese and fresh rosemary	

Seafood

Sea bass "Provençale" (g) (d)	760
Baked sea bass filet topped with black olive crumble, seasonal vegetables, Béarnaise sauce	
Spicy Sicilian style tiger prawns (d) 🌶️	990
Sicilian style tiger prawns with capers sun-dried chilies, garlic, butter, lemon and fresh parsley	

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Meats

Free-range pork spare ribs (g)(d) 890
Sweet potato fries, homemade bbq sauce

Wagyu striploin 300gr (d) 2,200

A supplement charge of THB 500 applies for this item when selected as part of a half/full board or dinner package

Australian lamb cutlets (d) 1,500

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A choice of sauce

Green peppercorn (d) Herb butter (d)

Whole grain dijon (d) White wine (d)

Demi-glace (d) Béarnaise (d)

A choice of side dish 190

Truffle scented French fries (d)

Crushed baby potatoes (d)
with caramelized onions

Mixed mushrooms sautéed with smoked oil (d)

Wok-fried zucchini with curry (d)

Grilled eggplant (d)
with ginger and soya dressing

Desserts

Caramelized apple tart (g)(d) 350
with Tahitian vanilla ice cream
Salted butter caramel sauce

Chiang Mai organic chocolate fondant (g)(d) 390
Raspberry coulis, cocoa nib tuile

Chinese plum pudding (g)(n)(d) 290
Warm plum pudding, lemongrass
toffee caramel sauce, roasted cashew nuts
vanilla ice cream

Mango sticky rice spring roll (g)(n)(d) 310
Sweet sticky rice spring roll, fresh mango
mango espuma, mango sorbet
and coconut coulis

Exotic seasonal fresh fruit platter (vg) 330

Ice cream (per scoop) (d) 170
Tahitian vanilla / Belgium dark chocolate
Malaga rum raisin / Pistachio
Blueberry yoghurt

Sorbets (per scoop) 170
Dark chocolate / Passion fruit
White chocolate and raspberry
Young coconut / Lime / Raspberry
Strawberry

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