

*Krua
Phranang*



OUR FARMERS AND FISHERMEN

HERBS AND VEGETABLES

Nestled in the rolling hills of **Chiang Mai**, The local organic farm is committed to producing the highest quality vegetables. Their mission is simple: to grow healthy, delicious and tasty produce in a way that supports the health of their customers and the planet.

They believe that organic farming is not just a way of growing food, it's a way of life. That's why they use only natural methods to cultivate their vegetables, without the use of harmful pesticides or synthetic fertilizers.

By avoiding the use of chemicals and promoting biodiversity, they are able to protect the soil and water, preserve wildlife habitats, and reduce their carbon footprint.

POULTRY, LAMB AND EGGS

Rayavadee partners mainly with Thai farmers that humanely raise free-range animals which are naturally grass-fed and guaranteed hormone and anti-biotic free.

We recognize that animal welfare is an important part of a responsible food and service supply chain. We are pleased to announce our commitment to source 100% of our eggs from cage-free sources.

RICE

Koh Klang is a charming and peaceful island, where a small and friendly local community of villagers make a living through self-sufficient agricultural farming such as fishing, rice and handicrafts. Rayavadee is proud to support this community by offering you the Krabi originated Hom Hua Bon rice (ข้าวหอมหัวบอน) which is grown in a natural way.

Sakon Nakhon is a leading Thai province in specialized rice farming. 300 varieties of the best rice in Thailand are grown in the Hom Dok Hang (หอมดอกฮ้าง) community. The Hom Dok Hang rice conservation community takes great care in implementing best Thai farming practices, including careful water management, organic methods, crop selection matched to soil type, and more. Yet more important, they focus on educating the young generation to conserve the local tradition to protect the method from being extinct.

Our menu features 3 of its most representative varieties: fragrant pandan jasmine, red and young jasmine blend, wild jasmine rice Hom Pukhiao (ข้าวหอมกุยเขี้ยว)

FISH AND SEAFOOD

On the small island of Koh Klang, the friendly Klonglu community maintains a simple and modest life, which they are proud to share with visitors searching for an insight into authentic southern Thai culture. The island is surrounded by rich natural mangrove forest with many different fish species. The communities mostly work in coastal fisheries, have fish farms where they raise fish and seafood in a most natural way.

SALT

Bo Kluea (Thai for "natural salt pond") is located in Nan province, far away from the ocean and 2,000 meters above sea level. Local people say that salt production started in this area some 800 years ago. Apart from farming, the villagers also make a living as salt makers in those rock salt sources on the mountain. It is so incredible that at such a high altitude, Amphoe Bo Kluea has been a significant source for salt production since ancient time.

ORGANIC PALM SUGAR

In the **Satingphra, Songkhla** province, the people still extract and make the organic palm sugar in the same way as the old generations. They use a natural way of making the sugar directly from the tree to prevent the sap fermenting into a sour liquid and cook the sap over charcoal. The taste has natural hints of caramel and smokiness.

SEASONING

Our seasoning products, such as fish, oyster, light and dark soya, Thai sweet chili sauces are created using well-selected and finest quality ingredients only. By using the most natural ingredients as possible, we provide you the healthiest condiments with the cleanest flavours.

Our seasoning products are guaranteed with no 3-MCDP, no MSG, no color, no preservative, no chemical contaminations and gluten free certified by Coeliac Australia.

CHEF AMPHAN'S

CLASSICS


Choose from a selection of Chef Amphan's authentic home-style recipes and discover the delicious flavours of regional southern Thai cooking.

YUM TUA PLU (N)  540
ยำถั่วพลู

Spicy wing bean salad with prawns, shallots
soft-boiled egg, cashew nuts and coconut milk

GAENG POO BAI CHA-PLU  950
แกงปูใบชะพลู

Crab meat in yellow curry with fragrant betel leaves
and rice noodles

CHU CHEE PLA  790
ชุ้ปลา

Grouper in creamy red curry
coconut milk foam, kaffir lime leaves

GAENG PHED PED YANG  720
แกงเผ็ดเป็ดย่าง

Roasted duck red curry with pineapple
jackfruit and water chestnuts

RICE

Please select your favourite

KHAO HOM MALI
ข้าวหอมมะลิ
Jasmine rice

KHAO NIEOW
ข้าวเหนียว
Issan sticky rice

KHAO HOM BAI TOEI
ข้าวหอมใบเตย
Fragrant pandan jasmine

KHAO HOM PUKHIAO
ข้าวหอมกุยเขี่ยว
Wild jasmine rice

KHAO HOM MALI DANG LAE MALI BAO
ข้าวหอมมะลิแดงและมะลิเบา
Red and young jasmine blend

KHAO HOM HUA BON
ข้าวหอมหัวบอน
Krabi Hom Hua Bon rice grown in Koh Klang

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(V) Vegetarian (VG) Vegan  Mildly Spicy  Spicy

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APPETIZERS

PLA HAENG TAENG-MO ปลาแห้งแตงโม Watermelon, dried fish flakes and crispy shallots	350
THOD MUN PLA GRAI KHAI KEM (N)  ทอดมันปลากรายไข่เค็ม Deep-fried spicy fish cakes with salted egg yolk Penang sauce	420
GIEW PLA GAO NEUNG (G)  เกี้ยวปลาเก๋านึ่ง Steamed grouper wontons, clear chicken broth spicy seafood sauce	450
BUR THOD (G) (N) เบือทอด Deep-fried prawns with wild Chrysanthemum leaves with Thai sweet chili sauce	490
PENANG POH PIAH SOD (G) ปิ้งเปาะเปี๊ยะสด Fresh spring rolls with crab claw and pork strips garden vegetables, plum and Penang sauce	590
POH PIAH PAK THOD (G) (V) เปาะเปี๊ยะผักทอด Crispy-fried spring rolls with pumpkin and tofu sweet and sour sauce	420
POO NIM THOD KAI KEM ปูนึ่งทอดไข่เค็ม Phang Nga Bay farm soft-shell crab with tom yum emulsion, tamarind sauce and salted egg yolk	650
PLA MUEK THOD KRATIEM SAUCE MUEK DAM ปลาหมึกทอดกระเทียมซอสหมึกดำ Crispy-fried squid with garlic and squid ink sauce	490

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SALADS





YUM DOK DALA 	450
ยำดอกดาหลา	
Home-grown torch ginger flowers, minced chicken and fresh Thai herbs	
YUM SOM-O HOY SHELL HOKKAIDO YANG 	690
ยำส้มโอหอยเชลล์ฮอกไกโดย่าง	
Spicy pomelo salad with grilled Hokkaido scallops coconut and pomegranate	
YUM POLLAMAI GOONG MEA NAM YANG 	690
ยำผลไม้กุ้งแม่น้ำย่าง	
Krabi seasonal fruits with char-grilled river prawns and lime-chili relish	
SUEA RONG HAI 	790
เสือร้องไห้	
Spicy Thai-Charolais rib-eye salad with roasted sticky rice powder chili dip and Thai herbs	
YUM HUA PLEE (G) (V) 	420
ยำห้วปลี	
Banana blossom salad tossed with chili paste shaved coconut and crispy shallots	
LAAB KUA HED PA (VG) 	420
ลาบคั่วเห็ดป่า	
Chiang Mai wild mushrooms with fresh herbs dry chili and roasted sticky rice powder	
YUM MAKEUA PAO (VG) 	420
ยำมะเขือเผา	
Smoked eggplant salad with coconut milk chili and home-grown gotu kola	

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FROM THE POT







PO TEAK NUEA SAM BAB 	690
โป๊ะแตกเนื้อสามแบบ	
Slow-braised beef cheek and blade, thin slices of rib eye in spicy Thai aromatic soup	
TOM YUM GOONG 	650
ต้มยำกุ้ง	
Fragrant hot and sour lemongrass soup with prawns, straw mushrooms and kaffir lime leaves	
TOM KHA GAI DUM KHAMIN SOD	520
ต้มข่าไก่ดำขมิ้นสด	
“Trang” organic black chicken soup with seasonal mushrooms fresh turmeric and grilled banana blossom	
TOM KATI PAK (V)	390
ต้มกะทิผัก	
Coconut milk soup with lemongrass and seasonal vegetables	
TOM SAEP HED LAE MAN THED (V) 	390
ต้มแซ่บเห็ดและมันเทศ	
Spicy and sour soup with wild mushrooms and sweet potatoes	
PLA NUENG MANAW 	790
ปลาึ่งมะนาว	
Steamed snapper with lime and chilies	

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OUR CURRIES







GAENG KIEW WAAN GAI DUM 	670
แกงเขียวหวานไก่ดำ Organic black chicken leg in green curry, smoked aubergine sweet basil, wild pea aubergines	
MASSAMAN KHA GAE (N) 	1,290
มัสมั่นขาแกะ Slow-braised lamb shank, sweet potatoes mangosteen and cashew nuts	
GAENG PRIK PLA GAO 	750
แกงพริกปลาเก๋า Southern style grouper curry with black peppercorn local southern vegetables	
PANAENG NUEA 	990
พะแนงเนื้อ Grilled marinated Thai Charolais rib-eye in creamy red curry deep-fried Thai eggplants	
GAENG SOM PLA MONG NORMAI DONG 	620
แกงส้มปลามงทनोंไม้ดอง Caranx fish filet in traditional southern yellow curry pickled bamboo shoots and Krabi pineapple	
GAENG GARI POLLAMAI 	450
แกงกะทรีผลไม้ Seasonal fruits and organic Chiang Mai root vegetables in aromatic yellow curry	
GAENG KIEW WAAN AVOCADO (G)	490
แกงเขียวหวานอะโวคาโด Fresh and deep-fried avocado, seasonal vegetables in Grandma's green curry	

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FROM THE WOK

<p>GAI BETONG PHAD MACADAMIA (N) </p> <p>ไก่เบตงผัดแมคคาเดเมีย</p> <p>Stir-fried Betong chicken with dried chili roasted Chiang Mai macadamia nuts and crispy taro</p>	720
<p>NUEA THAI CHAROLAIS PHAD KRUANG GAENG </p> <p>เนื้อไทยชาโรเล่ผัดเครื่องแกง</p> <p>Stir-fried Thai Charolais beef striploin with red curry paste and cockle mushrooms</p>	990
<p>GOONG PHAD KAPI SATOR </p> <p>กุ้งผัดกะปิสะตอ</p> <p>Wok-fried river prawns with authentic Krabi shrimp paste and pungent beans</p>	850
<p>MOO KUA PRIK KLUEA </p> <p>หมูคั่วพริกเกลือ</p> <p>Wok-fried pork belly with chili and salt, kaffir lime leaves</p>	690
<p>KAI JEAW POO LAE POO NIM THOD (G)</p> <p>ไข่เจียวปูและปูนึ่งทอด</p> <p>Thai omelet with crispy-fried soft-shell crab</p>	720
<p>PLA CHON TALAY THOD SEE-EW</p> <p>ปลาช่อนทะเลทอดซีอิ๊ว</p> <p>Deep-fried cobia fish with soya sauce fresh green mango and apple salad</p>	650
<p>DOK MAI TAM REDU GARN LAE (VG) </p> <p>KANOON PHAD KRUANG GAENG</p> <p>ดอกไม้ตามฤดูกาลและขนุนผัดเครื่องแกง</p> <p>Braised local vegetables with red curry, edible flowers jack fruit and kaffir lime</p>	490
<p>TAOHU LAE PHUEAK PHAD SATOR PRIK LUEANG (VG) </p> <p>เต้าหู้และเผือกผัดสะตอพริกเหลือง</p> <p>Stir-fried tofu and taro with pungent beans and yellow chilies</p>	450
<p>BAI LIANG PHAD KHAI</p> <p>ใบเหลียงผัดไข่</p> <p>Stir-fried malindjo leaves with egg</p>	450

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RICE AND NOODLES

PHAD THAI CHAO WANG GOONG MANGKORN (N) ผัดไทยชาววังกุ้งมังกร	2,190
Wok-fried thin rice noodles with Krabi lobster and tamarind sauce <i>A supplement charge of THB 500 applies for this item when selected as part of a half/full board or dinner package</i>	
KHAO PHAD NAM PRIK KAPI KAB MOO HONG  ข้าวผัดน้ำพริกกะปิกับหมูฮ้อง	750
Phuket famous braised pork belly with quail eggs, shitake mushrooms and authentic shrimp paste fried rice	
KHAO MAN KATI TAOHU SONG KRUENG (G) (VG) ข้าวมันกะทิเต้าหู้ทรงเครื่อง	590
Coconut flavoured jasmine rice with sweet spicy tofu, organic vegetables, crispy-fried mushrooms and sweet chili sauce	
GUAY TIEW PHAD KHI MAO PAK (V)  ก๋วยเตี๋ยวผัดซี๋เมาผัก	590
Drunken rice vermicelli with chili, basil, green peppercorn, wild ginger and organic seasonal vegetables	

VEGETABLES

PHAD PHAK KOOD (VG)  ผัดผักกูด	390
Stir-fried edibles ferns with soya, garlic and chili	
PHAD PAK KHANA (VG)  ผัดผักคะน้า	390
Stir-fried organic kale with mushroom sauce, chili and garlic	
PHAD YOD MARA WAAN (VG) ผัดยอดมะระหวาน	390
Stir-fried chayote leaves with garlic and light soy sauce	
PHAD MAKEUA (VG)  ผัดมะเขือ	390
Wok-fried aubergine with fermented soybean, chili and basil	
HED MOK NAI GRABOK MAI PHAI (VG)  เห็ดหมกในกระบอกลำไย	390
Local seasonal mushrooms with Thai herbs cooked in bamboo	
PHAD PHAK BOONG FAI DAENG  ผัดผักบุ้งไฟแดง	390
Wok-fried morning glory with garlic, chili and oyster sauce, crispy-fried eggs	

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DESSERTS

CAKE KHANOM MO-KAENG (G) (D) (V) เค้กขันทมม้อแกง Taro chiffon cake, Thai coconut custard, taro cream with young coconut sorbet	380
SOM-CHUN (VG) ส้มชุน Lychee, green mango, salacca, dry coconut	320
KHAO NIEOW MAMUANG (VG) (N) (S) ข้าวเหนียวมะม่วง Fresh mango, sticky rice and coconut milk emulsion	380
ICE CREAM PUDDING KHAO HOM MALI (G) (D) (V) ไอศกรีมพุดดิ้งข้าวหอมมะลิ Jasmine rice ice cream, macadamia crumble and tuile	380
ICE CREAM KATI MIANG KHAM KHAO NIEOW MOON (N) ไอศกรีมกะทิเมี่ยงคำข้าวเหนียวมูน Homemade coconut Ice cream, betel leaves with condiments tamarind sauce, wild sticky rice, fresh avocado custard	450
EXOTIC SEASONAL FRESH FRUIT PLATTER (VG) ผลไม้รวมหลากหลายชนิด	370
ICE CREAM (PER SCOOP) ไอศกรีม (ต่อลูก) (D) Madagascar vanilla วานิลลามาดากัสการ์ Belgium dark chocolate ช็อกโกแลตเบลเยียม Thai tea ชาไทย Banana กล้วย Homemade Jasmine rice ข้าวหอมมะลิ Cookies and cream คูกี้และครีม Matcha green tea ชาเขียวมัทฉะ Chiang Mai honey น้ำผึ้งเชียงใหม่	195
SORBET (PER SCOOP) ซอร์เบต (ต่อลูก) Yuzu (D) ยูซุ Lemon and ginger (D) ขิงมะนาว Lemongrass ตะไคร้ Passion fruit เสาวรส Chiang Mai lychee ลิ้นจี่เชียงใหม่ Supreme mango มะม่วง Strawberry สตรอเบอร์รี่ Young coconut (D) มะพร้าวอ่อน ***our sorbets may contain milk and eggs***	195

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