

# OUR FARMERS & FISHERMEN

## HERBS & 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 & tasty produce in a way that supports the health of their customers & 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 & promoting biodiversity, they are able to protect the soil & water, preserve wildlife habitats & reduce their carbon footprint.

## POULTRY, LAMB & EGGS

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

We recognize that animal welfare is an important part of a responsible food & 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 & peaceful island, where a small & friendly local community of villagers make a living through self-sufficient agricultural farming such as fishing, rice & 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 (หอมดอกช้าง) 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 & 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 & young jasmine blend, wild jasmine rice Hom Pukhiao (ข้าวหอมกุยเขี้ยว)

## FISH & SEAFOOD

On the small island of Koh Klang, the friendly Klonglu community maintains a simple & 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 & seafood in a most natural way.

## SALT

**Bo Kluea** (Thai for "natural salt pond") is located in Nan province, far away from the ocean & 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 & 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 & cook the sap over charcoal. The taste has natural hints of caramel & smokiness.

## SEASONING








Our seasoning products, such as fish, oyster, light & dark soya, Thai sweet chili sauces are created using well-selected & 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 & gluten free certified by Coeliac Australia.

# CHEF AMPHAN'S

## CLASSICS

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

- YUM TUA PUU   750  
ยำถั่วพู  
Spicy winged bean salad, tiger prawns, minced pork  
poached egg, toasted coconut
- GAENG POO BAI CHA-PLU   990  
แกงปูใบชะพลู  
Crab meat in yellow curry with fragrant betel leaves  
& rice noodles
- CHU CHEE PLA   840  
ชุฉีปลา  
Grouper in creamy red curry  
coconut milk foam, kaffir lime leaves
- GAENG PHED PED YANG  780  
แกงเผ็ดเป็ดข่า  
Roasted duck red curry with pineapple  
jackfruit & water chestnuts

## RICE

*Please select your favourite*














- |  |   |
|--|---|
| KHAO HOM MALI<br>ข้าวหอมมะลิ<br>Jasmine rice   | KHAO NIEOW<br>ข้าวเหนียว<br>Issan sticky rice             |
| KHAO HOM BAI TOEI<br>ข้าวหอมใบเตย<br>Fragrant pandan jasmine                             | KHAO HOM PUKHIAO<br>ข้าวหอมกุยเขี่ยว<br>Wild jasmine rice |
| KHAO HOM MALI DANG LAE MALI BAO<br>ข้าวหอมมะลิแดงและมะลิเบา<br>Red & young jasmine blend |   |
| KHAO HOM HUA BON<br>ข้าวหอมหัวบอน<br>Krabi Hom Hua Bon rice grown in Koh Klang           |   |




 Contains Gluten  Contains Dairy  Contains Nuts  Contains Seeds  Chef's signature dish

 Sustainable/Local  Vegetarian  Vegan  Mildly Spicy  Spicy

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## APPETIZERS

PLA HAENG TAENG-MO	370
ปลาแห้งแตงโม	
Watermelon, dried fish flakes & crispy shallots	
THOD MUN PLA GRAI KHAI KEM  	450
ทอดมันปลากรายไข่เค็ม	
Deep-fried spicy fish cakes with salted egg yolk Penang sauce	
GIEW PLA GAO NEUNG   	490
เกี้ยวปลาเก๋านึ่ง	
Steamed grouper wontons, clear chicken broth spicy seafood sauce	
BUR THOD   	540
เบือทอด	
Deep-fried prawns with wild Chrysanthemum leaves with Thai sweet chili sauce	
PENANG POH PIAH SOD 	590
ปิ้งเปาะเปี๊ยะสด	
Fresh spring rolls with crab claw & pork strips garden vegetables, plum & Penang sauce	
POH PIAH PAK THOD  (V)	470
เปาะเปี๊ยะผักทอด	
Crispy-fried spring rolls with pumpkin & tofu sweet & sour sauce	
POO NIM THOD KAI KEM  	690
ปูนึ่งทอดไข่เค็ม	
Phang Nga Bay farm soft-shell crab with tom yum emulsion tamarind sauce & salted egg yolk	
PLA MUEK THOD KRATIEM SAUCE MUEK DAM 	540
ปลาหมึกทอดกระเทียมซอสหมึกดำ	
Crispy-fried squid with garlic & squid ink sauce	

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# SALADS









YUM DOK DALA  	450
ยำดอกดาหลา Home-grown torch ginger flowers, minced chicken & fresh Thai herbs	
YUM SOM-O HOY SHELL HOKKAIDO YANG 	790
ยำส้มโอหอยเชลล์ชอกโกโดย่าง Spicy pomelo salad with grilled Hokkaido scallops coconut & pomegranate	
YUM POLLAMAI GOONG MEA NAM YANG  	750
ยำผลไม้กุ้งแม่น้ำย่าง Krabi seasonal fruits with char-grilled river prawns & lime-chili relish	
SUEA RONG HAI 	920
เสือร้องไห้ Spicy Thai-Charolais tenderloin salad with roasted sticky rice powder chili dip & Thai herbs	
YUM HUA PLEE  (V)  	450
ยำห้วปลี Banana blossom salad tossed with chili paste shaved coconut & crispy shallots	
LAAB KUA HED PA (VG)  	450
ลาบคั่วเห็ดป่า Chiang Mai wild mushrooms with fresh herbs dry chili & roasted sticky rice powder	
YUM MAKEUA PAO (VG)  	450
ยำมะเขือเผา Smoked eggplant salad with coconut milk chili & home-grown gotu kola	





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## FROM THE POT

PO TEAK NUEA SAM BAB 	740
โป๊ะแตกเนื้อสามแบบ	
Slow-braised beef cheek & blade, thin slices of rib eye in spicy Thai aromatic soup	
TOM YUM GOONG  	690
ต้มยำกุ้ง	
Fragrant hot & sour lemongrass soup with prawns, straw mushrooms & kaffir lime leaves	
TOM KHA GAI KHAMIN SOD	520
ต้มข่าไก่ขมิ้นสด	
Free-range chicken soup with seasonal mushrooms fresh turmeric & grilled banana blossom	
TOM KATI PAK 	420
ต้มกะทิผัก	
Coconut milk soup with lemongrass & seasonal vegetables	
TOM SAEP HED LAE MAN THED  	420
ต้มแซ่บเห็ดและมันเทศ	
Spicy & sour soup with wild mushrooms & sweet potatoes	
PLA NUENG MANAW  	840
ปลานึ่งมะนาว	
Steamed snapper with lime & chilies	

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## FROM THE WOK















GAI BETONG PHAD MACADAMIA   	780
ไก่เบตงผัดแมคคาเดเมีย	
Stir-fried Betong chicken with dried chili roasted Chiang Mai macadamia nuts & crispy taro	
NUEA PHAD KRUANG GAENG  	1,100
เนื้อผัดเครื่องแกง	
Stir-fried Thai Charolais beef tenderloin with red curry paste & cockle mushrooms	
GOONG PHAD KAPI SATOR  	890
กุ้งผัดกะปิสะตอ	
Wok-fried river prawns with authentic Krabi shrimp paste & pungent beans	
MOO SAM CHAN THOD KLUEA 	690
หมูสามชั้นทอดเกลือ	
Crispy-fried pork belly with salt, kaffir lime leaves & garlic	
KAI JEAW POO LAE POO NIM THOD 	720
ไข่เจียวปูและปูนิ่มทอด	
Thai omelet with crispy-fried soft-shell crab	
PLA CHON TALAY THOD SEE-EW	720
ปลาช่อนทะเลทอดซีอิ๊ว	
Deep-fried cobia fish with soya sauce fresh green mango & apple salad	
DOK MAI TAM REDU GARN LAE  	490
KANOON PHAD KRUANG GAENG	
ดอกไม้ตามฤดูกาลและขนุนผัดเครื่องแกง	
Braised local vegetables with red curry, edible flowers jack fruit & kaffir lime	
TAOHU LAE PHUEAK PHAD SATOR PRIK LUEANG  	490
เต้าหู้และเผือกผัดสะตอพริกเหลือง	
Stir-fried tofu & taro with pungent beans & yellow chilies	
BAI LIANG PHAD KHAI	450
ใบเหลียงผัดไข่	
Stir-fried malindjo leaves with egg	

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## OUR CURRIES

GAENG KIEW WAAN GAI 	670
แกงเขียวหวานไก่	
Free range chicken leg in green curry, smoked aubergine sweet basil, wild pea aubergines	
MASSAMAN KHA GAE    	1,390
มัสมั่นขาแกะ	
Slow-braised lamb shank, sweet potatoes mangosteen & cashew nuts	
GAENG PRIK PLA GAO  	790
แกงพริกปลาเก๋า	
Southern style grouper curry with black peppercorn local southern vegetables	
PANAENG NUEA	990
พะนางเนื้อ	
Thai-Charolais beef cheek in creamy red curry deep-fried Thai eggplants	
GAENG SOM PLA KAPONG KHAO NORMAI DONG  	650
แกงส้มปลากะพงขาวหน่อไม้ดอง	
White snapper filet in traditional southern yellow curry pickled bamboo shoots & Krabi pineapple	
GAENG GARI POLLAMAI  	490
แกงกะหรี่ผลไม้	
Seasonal fruits & organic Chiang Mai root vegetables in aromatic yellow curry	
GAENG KIEW WAAN AVOCADO   	540
แกงเขียวหวานอะโวคาโด	
Fresh & deep-fried avocado, seasonal vegetables in Grandma's green curry	

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## RICE & NOODLES

PHAD THAI CHAO WANG GOONG MANGKORN 	2,490
ผัดไทยชาววังกุ้งมังกร	
Wok-fried thin rice noodles with Krabi lobster & 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 	790
ข้าวผัดน้ำพริกกะปิกับหมูฮ้อง	
Phuket famous braised pork belly with quail eggs shitake mushrooms & authentic shrimp paste fried rice	
KHAO MAN KATI TAOHU SONG KRUENG  	590
ข้าวมันกะทิเต้าหู้ทรงเครื่อง	
Coconut flavoured jasmine rice with sweet spicy tofu organic vegetables, crispy-fried mushrooms & sweet chili sauce	
GUAY TIEW PHAD KHI MAO PAK  	590
ก๋วยเตี๋ยวผัดซี๋เมาผัก	
Drunken rice vermicelli with chili, basil, green peppercorn wild ginger & organic seasonal vegetables	

## VEGETABLES

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




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# WESTERN FLAVOURS

## SALADS

ORGANIC MIXED GREEN SALAD   (S) (V)	450
สลัดผักออร์แกนิก	
Mixed lettuce & seasonal vegetables, nuts & seeds croutons, hazelnut vinaigrette	
CAESAR SALAD   (V)	490
ซีซาร์สลัด	
Classic with a twist, vegetarian Caesar dressing shaved Parmesan & croutons	
Grilled chicken   ไก่ย่าง	570
Bacon   เบคอน	570
TUNA NIÇOISE	640
ทูน่าย่างนิซัวส์สลัด	
Grilled medium rare tuna steak, organic mixed greens, seasonal vegetables kalamata olives, anchovies, boiled egg, Provençale dressing	

## HORS D'OEUVRES

AVOCADO VINAIGRETTE (VG)	490
อโวคาโดเสิร์ฟพร้อมน้ำสลัดมัสตาร์ด ถั่วเหลืองและผักกรอบ	
Fresh avocado, soy & mustard vinaigrette, vegetable crisps	
ROASTED PEPPERS  (V)	540
พริกหวานย่างและชีสรีคอตต้า	
Jartisann's smoked ricotta, pistachios, olives, pesto rosso	
CHARCUTERIES	790
โคลด์คัทรวม	
Cold cuts of the day & condiments	
SPANISH GARLIC PRAWNS   	740
กุ้งผัดกระเทียมและเครื่องเทศ เสิร์ฟพร้อมขนมปังกระเทียมกรอบ	
Sautéed with garlic, smoked paprika, Espelette chili pepper parsley & garlic bread	

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## PASTA


- PENNE ALL'ARRABIATTA   (V)  490  
พenneซอสมะเขือเทศ พริก กระเทียมและใบโหระพา  
Spicy garlic tomato sauce, fresh basil, olives & fresh chilies
- GNOCCHI BEEF CHEEK BOLOGNESE   790  
น็อกกีซอสเนื้อและแก้มวัวคูน  
Braised beef cheeks, Bolognese sauce, Parmesan cheese
- ROCK LOBSTER LINGUINI    1,290  
กั้งกระดานย่างและลิงกวินีดำซอสมะเขือเทศ  
Grilled rock lobsters, squid ink linguini, cherry tomatoes  
fresh chilies, Espelette chili pepper, basil, garlic & lemon

## SANDWICHES

All sandwiches & burgers are served with a side of fries  
salad, mayonnaise & ketchup.

Burgers are cooked well done only.

แซนด์วิชและเบอร์เกอร์เสิร์ฟพร้อมมันฝรั่งทอด สลัด มายองเนส และซอสมะเขือเทศ  
เบอร์เกอร์ปรุงสุกอย่างเต็มที่เท่านั้น










- SMASHED DOUBLE CHEESEBURGER   (S) 690  
เบอร์เกอร์เนื้อและชีสเชดดาร์  
Thai-Charolais beef, aged Cheddar cheese, dill pickle  
pickled chili, sesame bun & secret sauce
- GRILLED HAM & CHEESE SANDWICH   590  
แซนด์วิช แฮมและชีส  
Paris ham, Mozzarella & Cheddar cheese in toasted brioche
- CAPRESE CROISSAN'DWICH    (S) 390  
ครัวซองต์แซนด์วิชมะเขือเทศ และชีสมอสซาเรลล่ากับซอสเพสโต้  
Fresh mozzarella, sliced tomato & cucumber  
pesto sauce in croissant dough sandwich
- CLUB SANDWICH   620  
คลับแซนด์วิช  
Grilled smoked chicken breast, lettuce chiffonade with mayonnaise  
bacon, tomatoes, egg & toast
- GRILLED VEGETABLE WRAP  (VG) 590  
ผักย่างโรลเสิร์ฟพร้อมซอสฮัมมุส  
Marinated summer vegetables, lettuce, olives  
sundried & fresh tomatoes, herb hummus

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## PIZZA

MARGHERITA  	590
มาร์การิต้า Tomato sauce, organic tomatoes, fresh mozzarella & basil	
PROSCIUTTO E QUESO  	690
พาร์มาแฮม ชีสมาสคาโปนและสลัดร็อกเก็ต Tomato sauce, mozzarella, mascarpone, Parma ham, organic wild rocket	
PEPPERONI  	690
เปปเปอร์โรนี Tomato sauce, pepperoni, fresh mozzarella	
CAPRA   	650
ชีสมมแพะและมะเขือเทศอบแห้ง Tomato sauce, fresh goat cheese, pesto, sundried tomatoes	








## MAIN COURSES

CAULIFLOWER STEAK 	590
ดอกกะหล่ำอย่าง ซอสกะทิผงกะหรี่ Roasted cauliflower, curry coconut cream, tomatoes chickpeas & snap peas	
BUTCHER'S CUT OF THE DAY  	2,490
เนื้อสตีคย่าง Grilled Thai-Charolais beef, truffle scented French fries sautéed seasonal vegetables, green peppercorn sauce & Thai chili dipping sauce <i>A supplement charge of THB500 applies for this item when selected as part of a half/full board or dinner package</i>	
GRILLED PRAWNS   	1,390
กุ้งย่างและพาสต้าเฟตตูชีนี Marinated Andaman prawns in garlic & parsley butter pesto rosso fettuccine	
ROASTED WHITE SNAPPER  	990
ปลากระพงขาวอบซอสไวน์ขาวและมันฝรั่ง Baked Andaman snapper with white wine, olive oil, lemon butter, cherry tomatoes, Kalamata olives, basil & sautéed potatoes	
CHICKEN FRICASSÉE 	720
อกไก่ย่างซอสครีมเห็ดเสิร์ฟพร้อมข้าวหอมมะลิ Seared chicken breast with mushroom cream sauce Thai jasmine rice	

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## DESSERTS

CAKE KHANOM MO-KAENG   (V)	390
เค้กขนมหม้อแกง	
Taro chiffon cake, Thai coconut custard, taro cream with coconut ice cream	
SOM-CHUN (VG)	350
ส้มชุน	
Lychee, green mango, salacca, dry coconut	
KHAO NIEOW MAMUANG  (S) (VG)	390
ข้าวเหนียวมะม่วง	
Fresh mango, sticky rice & coconut milk emulsion	
ICE CREAM PUDDING KHAO HOM MALI   (V)	390
ไอศกรีมพุดดิ้งข้าวหอมมะลิ	
Jasmine rice ice cream, macadamia crumble & tuile	
ICE CREAM KATI MIANG KHAM KHAO NIEOW MOON 	450
ไอศกรีมกะทิเมียงคำข้าวเหนียวมูน	
Homemade coconut ice cream, betel leaves with condiments tamarind sauce, wild sticky rice, fresh avocado custard	
EXOTIC SEASONAL FRESH FRUIT PLATTER (VG)	370
ผลไม้รวมหลากหลายชนิด	
ICE CREAM (PER SCOOP)   ไอศกรีม (ต่อลูก)  (V)	195
Madagascar vanilla	วนิลา มาดากัสการ์
Dark chocolate	ช็อกโกแลตเบลเยียม
Thai tea	ชาไทย
Banana	กล้วย
Homemade Jasmine rice	ข้าวหอมมะลิ
Cookies & cream	คุกกี้และครีม
Matcha green tea	ชาเขียวมัทฉะ
Kaffir lime	มะกรูด
Coconut (VG)	มะพร้าว
SORBET (PER SCOOP)   ซอร์เบต (ต่อลูก) (VG)	195
Yuzu	ยูซุ
Lemon basil	มะนาวโหระพา
Lemongrass	ตะไคร้
Passion fruit	เสาวรส
Pabana (passion fruit, banana, mango)	เสาวรส กล้วย และมะม่วง
Chiang Mai lychee	ลิ้นจี่เชียงใหม่
Supreme mango	มะม่วง
Strawberry	สตรอเบอร์รี่

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