

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 (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 & 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.

THAI CLASSICS

WHISPERS TO BEGIN

POH PIAH THOD 

เปาะเปี๊ยะทอด

Crispy-fried spring rolls, peanut dip & Thai sweet chili sauce

Vegetables | ผัก (V)

450

Prawns or chicken | กุ้งหรือไก่

490

JAN RUAM PING YANG, KHAO NIEOW, NAM JIM JEOW 

520

จานรวมปิ้งย่าง ข้าวเหนียว น้ำจิ้มแจ่ว

Grilled chicken & pork, sticky rice, tangy spicy sauce & relish

LARB 

ลาบ

Aromatic spicy Northeastern salad

Mushrooms | เห็ด (VG)

450

Minced pork or chicken | หมูหรือไก่

520

YUM WOONSEN TALAY YANG 

750

ยำวุ้นเส้นทะเลย่าง

Spicy grilled seafood & glass noodle salad

YUM TUA PUU  

750

ยำถั่วพู

Spicy winged bean salad, tiger prawns, minced pork

poached egg, toasted coconut

YUM NUEA SEE KHRONG YANG 

790

ยำเนื้อซี่โครงย่าง

Grilled Thai-Charolais beef short rib salad

A WARM POUR OF TRADITION

TOM KHA GAI CHEEK FAKTONG YANG

520

ต้มข่าไก่ฉีกฟักทองย่าง

Fragrant coconut soup with Thai aromatics, shredded chicken

roasted pumpkin & mushrooms

TOM YUM PLA CHON TALAY  

690

ต้มยำปลาช่อนทะเล

Lemongrass & kaffir lime scented hot & sour clear soup with cobia fish

oyster mushrooms

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GRAINS & STRANDS

PHAD SEE-EW

ผัดซีอิ้ว

Stir-fried flat rice noodles with dark soya sauce
eggs & Chinese broccoli

Vegetarian (contains eggs) | ผัก (V)

520

Chicken, pork, beef or prawns | ไก่ หมู เนื้อ หรือกุ้ง

590

KHAO PHAD POO

950

ข้าวผัดปู

Wok-fried rice with crab meat, eggs, garlic & spring onions

PHAD THAI GOONG YANG (S)

890

ผัดไทยกุ้งย่าง

Wok-fried thin rice noodles with tamarind sauce
grilled tiger prawns, peanuts & lime

PHAD KEEMAO TALAY

890

ผัดซีเมาทะเล

Spicy wok-fried Drunken flat rice noodles
with seafood, green peppercorn, finger root, Thai basil

BAMEE RAYAVADEE GAI

590

บะหมี่รายาวดีไก่

Wok-fried egg noodles with garlic, red curry & chicken

FLAMES OF THE WOK

KAI JEOW MOO SAP HORAPA

490

ไข่เจียวหมูสับโหระพา

Wok-fried Thai omelette with minced pork & sweet basil

GAJ PHAD KING

650

ไก่ผัดขิง

Stir-fried chicken with ginger, jelly mushrooms
Thai spur chilies & spring onions

PHAD KAPRAO

ผัดกะเพรา

Wok-fried holy basil with garlic & chili

Crispy pork belly | หมูกรอบ

690

Minced chicken, pork or beef | ไก่ หมู หรือเนื้อสับ

620

PHAD PHAK BOONG

390

ผัดผักบุ้ง

Stir-fried morning glory with oyster sauce, soybean paste, garlic & chili

PHAD PHAK RUAM

390

ผัดผักรวม












Wok-fried seasonal vegetables with light soy sauce & garlic











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HEART OF THE FEAST



GAENG MASSAMAN NUEA TOON GAB ROTI   	990
แกงมัสมั่นเนื้อตุ๋นกับโรตีสาน	
Rich & mild Southern style slow-braised beef curry with confit potatoes, onion, peanuts & crispy roti	
PLA CHON TALAY THOD RAD KRUANG GAENG  	720
ปลาช่อนทะเลทอดราดเครื่องแกง	
Deep-fried cobia fish in red curry, kaffir lime leaves & lemongrass	
GAENG KIEW WAAN 	
แกงเขียวหวาน	
Green curry with organic baby eggplants, lotus stem	
Smoked beef cheek แก้มวัวรมควัน	990
Avocado อาโวคาโด 	540
PANAENG 	
พะแนง	
Fragrant thick red curry with kaffir lime leaves	
Grilled pork neck คอหมูย่าง	720
Grilled tempeh ถั่วเทมเป้ย่าง 	590
KHAO MOK GAI 	690
ข้าวหมกไก่	
Southern turmeric chicken biryani, crispy shallots	
sweet tangy chili sauce 	
PLA NUENG KING SEE-EW	840
ปลานึ่งขิงซีอิ๊ว	
Steamed white snapper in soya sauce, ginger celery & shitake mushrooms	

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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
พริกหวานย่างและชีสริคอตต้า 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
น็อกกีซอสเนื้อและแก้มวัวตุ๋น
Braised beef cheeks, Bolognese sauce, Parmesan cheese
- ROCK LOBSTER LINGUINI    1,290
กุ้งกระดานย่างและลิ่งกวินีดำซอสมะเขือเทศ
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
ชีสนมแพะและมะเขือเทศอบแห้ง Tomato sauce, fresh goat cheese, pesto, sundried tomatoes	

















MAIN COURSES

CAULIFLOWER STEAK 	590
ดอกกะหล่ำย่าง ซอสกะทิผัดกะหรี่ Roasted cauliflower, curry coconut cream, tomatoes chickpeas & snap peas	
BUTCHER'S CUT OF THE DAY  	2,490
เนื้อสับย่าง 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

SELECTION OF FRENCH AFFINÉ CHEESE  	890
Served with crackers, fruit jelly & nuts	
SWEET OF THE DAY   	390
ของหวานประจำวันจากเซฟ	
Our service attendant is here to assist you	
BANANA CHOCOLATE CAKE 	420
เค้กช็อกโกแลต และกล้วยคาราเมล	
Caramelised banana, dark chocolate ganache, biscuit Joconde, apricot gel	
COCONUT LIME CRÈME BRÛLÉE 	390
ครีมทุสมะนาวและไวท์ช็อกโกแลต	
Citrus, passion & peach crémeux, oat & white chocolate crumble, pomegranate	
PIÑA COLADA    	420
พิน่าโคลาด้า	
Roasted pineapple, coconut sablé & financier, vanilla whipped cream	
Issan rum, young coconut & lime zest	
EXOTIC SEASONAL FRESH FRUIT PLATTER 	370
ผลไม้รวมหลากหลายชนิด	
ICE CREAM (PER SCOOP) ไอศกรีม (ต่อลูก)  	195
Madagascar vanilla	วานิลลามาดากัสการ์
Dark chocolate	ช็อกโกแลตเบลเยียม
Thai tea	ชาไทย
Banana	กล้วย
Homemade Jasmine rice	ข้าวหอมมะลิ
Cookies & cream	คุกกี้และครีม
Matcha green tea	ชาเขียวมัทฉะ
Kaffir lime	มะกรูด
Coconut 	มะพร้าว
SORBET (PER SCOOP) ซอร์เบต (ต่อลูก) 	195
Yuzu	ยูซุ
Lemon basil	มะนาวโหระพา
Lemongrass	ตะไคร้
Passion fruit	เสาวรส
Pabana (<i>passion fruit, banana, mango</i>)	เสาวรส กล้วย และมะม่วง
Chiang Mai lychee	ลิ้นจี่เชียงใหม่
Supreme mango	มะม่วง
Strawberry	สตรอเบอร์รี่

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