

HEALTHY EATING & SUPPORTING LOCAL COMMUNITIES

We strive to provide our guests with the highest quality & safest ingredients, focusing on organic, locally sourced produce, aiming to give back to society as a whole, by supporting fair trade products, social enterprises & charity programs. Our menus offer healthy & balanced options that include nutritious & organic vegetables, herbs & salads. Rayavadee is dedicated to sustainable development & corporate responsibility.

We are proud to offer “Pong Krai” organic forest coffee served during breakfast. The Arabica coffee bean, the product of the Catimor breeding line from Columbia & is well-grown under the shade of forest trees with care by the local villagers in Baan Pong Krai, Maerim, Chiang Mai.

In addition, MiVana organic forest coffee, a Thailand-based community initiative, produces award-winning coffee while providing a livelihood for many in small rural communities in Chiang Rai. MiVana coffee is available throughout the day at every restaurant.

CHARITY

Rayavadee is proud to be a founding partner of the FOOD4GOOD charity program, which provides healthy meals for needy children throughout Thailand. As part of its commitment to the program, Rayavadee donates 1 Thai Baht for every dish ordered in every restaurant throughout the year.

SUSTAINABILITY

Rayavadee is committed to eliminating all plastic bottles & packaging when possible, implementing innovative solutions in the kitchens to avoid use of cling film & plastic packaging by the end of 2023, acquiring biodegradable packing & other materials to the fullest extent. In partnership with our suppliers, finding new alternative solutions to plastic packaging & foam boxes, developing plastic free options & organizing packaging take-back campaigns, Rayavadee is dedicated to recycling or composting all waste materials, when possible, on premises & sending to offsite recycling facilities.

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 (ข้าวหอมกุเขี้ยว)

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.

PLA GOONG LAI SUEA YANG SAMUNPRAI 	890
ปลากุ้งลายเสืออย่างสมุนไพโร	
Seared tiger prawns salad with lemongrass & herbs tossed with chili & lime dressing	
GAENG POO BAI CHA-PLU  	990
แกงปูใบชะพลู	
Crab meat in yellow curry with fragrant betel leaves & rice noodles	
CHU CHEE PLA  	840
जूชีปลา	
Grouper in creamy red curry coconut milk foam, kaffir lime leaves	
GAENG PHED PED YANG 	780
แกงเผ็ดเป็ดย่าง	
Roasted duck red curry with pineapple jackfruit & 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

ข้าวหอมกุเขียว

Wild jasmine rice

KHAO HOM MALI DANG LAE MALI BAO

ข้าวหอมมะลิแดงและมะลิเบา

Red & young jasmine blend

KHAO HOM HUA BON

ข้าวหอมหัวบอน
















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

















SOM TUM GAI YANG  	610
ส้มตำไก่ย่าง Green papaya salad with charcoal grilled chicken	
THOD MUN GOONG SAMUNPRAI 	450
ทอดมันกุ้งสมุนไพร Crispy-fried spicy prawn cakes with Thai herbs, plum sauce	
GIEW PLA GAO NEUNG   	490
เกี้ยวปลาเก๋าแห้ง 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  	470
เปาะเปี๊ยะผักทอด Crispy-fried spring rolls filled with mung bean noodles seasonal garden vegetables & fresh shiitake mushrooms sweet & sour sauce	
POO NIM THOD KAI KEM  	690
ปูนึ่งทอดไข่เค็ม Phang Nga Bay soft-shell crab, 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
ยำส้มโอหอยเชลล์ฮอกไกโดย่าง 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
เสีอร่องไห้ Spicy Thai-Charolais tenderloin salad with roasted sticky rice powder chili dip & Thai herbs	
YUM HUA PLEE    	450
ยำหัวปลี Banana blossom salad tossed with chili paste shaved coconut & crispy shallots	
LAAB KUA HED PA   	450
ลาบคั่วเห็ดป่า Chiang Mai wild mushrooms with fresh herbs dry chili & roasted sticky rice powder	
YUM MAKEUA PAO   	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 KHA HED RUAM BAI LIANG 	420
ต้มข่าเห็ดรวมใบเหลียง Coconut milk soup with lemongrass, mixed mushrooms & malindjo leaves shrimp paste	
TOM KATI KRAJEAB KIEW SAI KAI	420
ต้มกะทิกะเจียบเขียวใส่ไข่ Coconut milk soup with okra, shallots, poached egg shrimp paste	
TOM SAEP HED LAE MAN THED  	420
ต้มแซ่บเห็ดและมันเทศ Spicy & sour soup with wild mushrooms & sweet potatoes	
PLA NUENG MANAW  	840
ปลาึ่งมะนาว Steamed snapper with lime & chilies	









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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 TOON    	1,390
มัสมั่นขาแกะตุ๋น	
Slow-braised lamb shank, sweet potatoes lychee & cashew nuts	
GAENG PRIK PLA GAO  	790
แกงพริกปลาเก๋า	
Southern style grouper curry with black peppercorn local southern vegetables	
PANAENG NUEA TOON 	990
พะเนียงเนื้อตุ๋น	
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
แกงกะทรีผลไม้	
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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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 JEAU 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	
KRAJEAB KIEW PHAD PRIK KLUEA  	490
กระเจียบเขียวผัดพริกเกลือ Stir-fried okra with chili, kaffir lime leaves & salt	
TAOHU LAE PHUEAK PHAD MED MAMUANG   	490
เต้าหู้และเผือกผัดเม็ดมะม่วง Stir-fried tofu & taro with cashew nuts	
BAI LIANG PHAD KHAI	450
ใบเหลียงผัดไข่ Stir-fried malindjo leaves with egg	

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RICE & NOODLES

PHAD THAI GOONG MANGKORN 	2,490
ผัดไทยกุ้งมังกร Wok-fried thin rice noodles with Andaman 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 shiitake 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	
PHAD SAM MENN 	610
ผัดสามเหม็น Stir-fried mung bean noodles, minced pork, acacia leaves pungent beans & pickled garlic.	

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 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 With grilled chicken: ไก่ย่าง 570 With 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 TARTARE  (VG)	490
อโวคาโดเสิร์ฟพร้อมน้ำสลัดเสาวรส และผักกรอบ Coriander, pomegranate, pine nuts vegetable crisps, passion fruit vinaigrette	
ROASTED SWEET PEPPERS   (V)	450
พริกหวานย่างและชีสรีคอตต้า Smoked ricotta, pistachios, olives, pesto rosso	
CHARCUTERIES	790
โคลด์คัทรวม Cold cuts of the day & condiments	
SPANISH GARLIC PRAWNS   	740
กุ้งผัดกระเทียมและเครื่องเทศ พร้อมขนมปังกระเทียมกรอบ Sautéed with garlic, smoked paprika, Espelette chili pepper parsley & garlic bread	










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PASTA

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

PIZZA

- MARGHERITA   590
มาร์การิต้า
Tomato sauce, organic tomatoes, fresh mozzarella & basil
- PROSCIUTTO E QUESO   690
พาร์มาแฮม ชีสมาสคาโปนและสลัคร์ร็อกเก็ต
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

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SANDWICHES

All sandwiches & burgers are served with a side of fries, salad mayonnaise & ketchup. Burgers are cooked well done only.

แซนด์วิชและเบอร์เกอร์ พร้อมมันฝรั่งทอด สลัด มายองเนส และซอสมะเขือเทศ
เบอร์เกอร์ปรุงสุกอย่างเดียวเท่านั้น

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


ครัวซองต์แซนด์วิชมอสซาเรลลาและมะเขือเทศ

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

ผักย่างโรล พร้อมซอสฮัมมุส









Marinated summer vegetables, lettuce, olives
sundried & fresh tomatoes, herb hummus

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MAIN COURSES











CAULIFLOWER STEAK 	590
ดอกกะหล่ำอย่าง ซอสกะทิผงกะหรี่ Roasted cauliflower, curry coconut cream, tomatoes chickpeas & snap peas	
BUTCHER'S CUT OF THE DAY  	2,490
เนื้อสตี๊กย่าง Grilled Thai-Charolais beef, truffle scented French fries sautéed seasonal vegetables, green peppercorn sauce & Thai chili dipping 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>	
GRILLED PRAWNS  	1,390
กุ้งย่างและพาสต้าเฟดดูชินี่ 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
อกไก่ย่างซอสครีมเห็ด พร้อมข้าวหอมมะลิ Seared chicken breast with mushroom cream sauce Thai jasmine rice	

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DESSERTS

SELECTION OF EUROPEAN AFFINÉ CHEESES   	
served with crackers, fruit jelly & nuts	
Selection of 3 items	890
Selection of 5 items	1,290
Selection of 7 items	1,590
Spain: Sheep cheese with truffle	
France: Tomme de Savoie Comte Brie Bleu d’Auvergne	
Italy: Pecorino Romano Asiago	
CAKE KHANOM MO-KAENG   	390
เค้กขนมห้อแกง	
Taro chiffon cake, Thai coconut custard, taro cream with coconut ice cream	
SOM-CHUN   	350
ส้มฉุน	
Lychee-mango-salacca sorbet, pomelo & kaffir lime leaves in jasmine-lemon syrup cinnamon-coconut foam, sesame tuile	
KHAO NIEOW MAMUANG   	390
ข้าวเหนียวมะม่วง	
Fresh mango, sticky rice & coconut milk emulsion	
ICE CREAM PUDDING KHAO HOM MALI    	390
ไอศกรีมพุดดิ้งข้าวหอมมะลิ	
Jasmine rice ice cream, macadamia crumble & tuile	
ICE CREAM KATI MIANG KHAM KHAO NIEOW MOON 	450
ไอศกรีมกะทิเมียงคำข้าวเหนียวมูน	
Coconut ice cream, betel leaves with condiments tamarind sauce, wild sticky rice, fresh avocado custard	
BANANA CHOCOLATE CAKE 	420
เค้กช็อกโกแลต และกล้วยคาราเมล	
Caramelised banana, dark chocolate ganache biscuit Joconde, apricot gel	
COCONUT LIME CRÈME BRÛLÉE 	390
ครีมลูสมะนาวและไวท์ช็อกโกแลต	
Citrus, passion & peach crèmeux 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	

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ICE CREAM (PER SCOOP) ไอศกรีม (ต่อลูก)  	195
Madagascar vanilla	วานิลลามาดากัสการ์
Dark chocolate	ช็อกโกแลตเบลเยียม
Arabica coffee	กาแฟอาราบิก้า
Malaga rum raisin 	เหล้ารัมและลูกเกด
Caramel macadamia 	ถั่วแมคคาเดเมียคาราเมล
Cassata Amaretto 	เหล้าหวานกลิ่นอัลมอนด์และขนมคาสซาด้า
Mint chocolate	ช็อกโกแลตและมินต์
Amarena cherry 	เชอร์รี่อามาเรนา
Speculoos 	ขนมปังกรอบสเปคูลอส
Vanilla chocolate brownie  	บราวนี่วานิลลาและช็อกโกแลต
Thai tea	ชาไทย
Banana	กล้วย
Homemade Jasmine rice	ข้าวหอมมะลิ
Cookies & cream	คุกกี้และครีม
Matcha green tea	ชาเขียวมัทฉะ
Coconut 	มะพร้าว
Pabana (<i>passion fruit, banana, mango</i>)	เสาวรส กล้วย และมะม่วง

SORBET (PER SCOOP) ซอร์เบท (ต่อลูก) 	195
Yuzu	ยูซุ
Lemon basil	มะนาวโหระพา
Lemongrass	ตะไคร้
Passion fruit	เสาวรส
Chiang Mai lychee	ลิ้นจี่เชียงใหม่
Supreme mango	มะม่วง
Strawberry	สตรอว์เบอร์รี่
Lime	มะนาว
Blood orange campari 	เหล้าแคมปารีและส้มสีเลือด
Beriolette (<i>mixed berries</i>)	ราสเบอร์รี่ บลูเบอร์รี่ และดอกไวโอเล็ต

All ice cream & sorbet are served with biscuit 

 Contains Gluten  Contains Dairy  Contains Nuts  Contains Seeds  Chef's signature dish
 Contains Alcohol  Sustainable/Local  Vegetarian  Vegan  Mildly Spicy  Spicy

Prices are in Thai Baht, subject to 10% service charge
& applicable 7% government tax