

To Start With

AS SIMPLE AS:

Selection of charcuterie for sharing 650
French and Italian cold cuts, terrine and condiments

Smoked salmon and blue cheese salad 590
Fresh pear, pumpkin seeds, walnuts and balsamic dressing

* Caesar salad 420
Crispy bacon, croutons and parmesan shavings

Duck confit salad 730
Shredded duck confit, gizzards, roasted pumpkin mixed salad, shallots, apple and raspberry dressing

Tiger prawn, cocktail sauce 650
Fresh pomelo and avocado

WITH A TWIST:

Alaskan scallops carpaccio 750
Flavored with “Menton” lemon extra virgin olive oil pomegranate and rocket salad

Blue fin tuna tartare 650
Soya, lemon confit, crushed avocado tomatoes, shallots and rice crisp

* Andaman rock lobster Salad 790
Green apple, bean sprouts, brick pastry and light mayonnaise

* Beet cured Tasmanian salmon gravlax 590
Horseradish condiment, toasted pumpernickel bread

Soups

Mussel saffron cream soup 470


 Potato, cep mushroom and truffle velouté 470

* Contains gluten  Spicy

 Does not contain animal products  Vegetarian, contains egg or dairy products.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax

Pasta & Risotto

* Squid-ink spaghetti	990
Seafood of the day, vodka-tomato sauce	
 * Chorizo, penne and bell pepper casserole	550
Parmesan-chorizo crumble	
* Pan-seared Alaskan scallops	890
Cep mushroom risotto	
* Krabi lobster tail	1,300
Linguini in herbed cream sauce	
* Braised Wagyu beef cheek lasagna	650
Homemade tomato sauce	

Braised & Slow-cooked

48-hour slow-cooked lamb shank	990
Seasonal vegetables and lamb jus	
Braised Wagyu beef cheek	1,300
Roast potatoes, pearl onions, garlic French beans and red wine jus	
Duck leg confit	850
Vegetable casserole, sautéed potatoes and port wine sauce	

Raya Dining Specialties

Grilled “organic Red Label” chicken breast with morel mushrooms	890
Potato gratin, brandy morel sauce	
* Chiang Mai baby pork spare ribs	890
Sweet potato fries, homemade BBQ sauce	
* Sampling of Rayavadee signature gourmet burgers	890
Hokkaido scallops, Wagyu beef tenderloin and Krabi rock lobster	
French fries and truffle ketchup	

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 Spicy



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From the Grill

Australian Wagyu beef marble score 4-5	
Chateaubriand 500 grams, served sliced	4,200
A supplement charge of THB 1,000 applies for this item when selected as part of a half/full board or dinner package	
Tomahawk 1,200 grams, served sliced	3,800
A supplement charge of THB 1,000 applies for this item when selected as part of a half/full board or dinner package	
Tenderloin 250 grams	2,300
A supplement charge of THB 500 applies for this item when selected as part of a half/full board or dinner package	
Striploin 300 grams	2,100
Australian Angus/Charolais grain fed beef	
Hanging tender steak 300 grams	1,800
Australian lamb cutlets	1,500
PLEASE SELECT YOUR FAVORITE SAUCE:	
Green peppercorn	Herb butter
Whole grain Dijon mustard	White wine
Port wine jus	Béarnaise
Rayavadee home-grown mushroom cream	
PLEASE SELECT YOUR ACCOMPANIMENTS:	
* Rayavadee home-grown mushroom tempura	
French fries with truffle oil	Roasted potatoes
Sautéed seasonal vegetable	Potato gratin
Sautéed bok-choy with garlic	Garlic French beans
Green peas “à la Française”	

Seafood

* Krabi lobster “au gratin”	2,600
Gratinated lobster tail	
Your choice of 2 sides and a sauce	
A supplement charge of THB 600 applies for this item when selected as part of a half/full board or dinner package	
* Roasted Tiger prawns with garlic butter	990
Smoked paprika, toasted garlic baguette	
Your choice of 1 side	
Pan-roasted Grouper Caprese	890
Grouper filet, Mozzarella gratinated, olives, cherry tomatoes	
basil and sautéed asparagus, lemon jus	
* Sea bass “Provençale”	760
Baked sea bass filet topped with black olive crumble	
seasonal vegetables and Béarnaise sauce	
Red snapper filets à la plancha	760
“Menton” lemon olive oil flavored mashed potato	
and cumin-carrot mousseline, white wine sauce	

Vegetarian

*  Vegetarian Niçoise salad	490
Black olive tapenade	
 Watermelon salad, roasted beets	490
Feta cheese, sunflower seeds, raspberry vinaigrette	
 Oriental quinoa and grilled vegetable salad	490
Fava beans, pomegranate, sunflower seeds, turmeric ginger dressing	
 Creamy carrot coconut ginger soup	390
*  Fresh goat cheese and zucchini in brick pastry	490
Honey and fresh herb salad	
 Roasted root vegetables	490
Truffle rosemary olive oil	
*  Penne with black truffle and mascarpone	750
*  Spaghetti pesto sauce	450
Confit tomatoes, olives and fresh basil	
*  Spinach gnocchi and fresh Ricotta	490
Tomato sauce, cherry tomatoes and Parmesan	
 Truffle mushroom risotto, crispy Parmesan	890

Desserts

Selection of farmhouse cheese	750
Served with condiments	
* Chiang Mai organic chocolate fondant	390
Raspberry coulis, cocoa nib tuile	
* Caramelized apple tart with Tahiti vanilla ice cream	350
Salted butter caramel sauce	
* Vanilla pannacotta and watermelon verrine	320
Almond crumble	
* The “Bounty”	350
Coconut cream, biscuit and milk chocolate mousse	
* Rayavadee Signature	350
Almond-coconut Dacquoise, mango mousse and coconut heart	
Exotic seasonal fruit platter	330
Ice Cream (Per Scoop)	170
Tahiti vanilla, Belgium dark chocolate	
Malaga rum raisin, Pistachio, Blueberry yoghurt	
Sorbets (Per Scoop)	170
Dark chocolate, White chocolate and raspberry	
Raspberry, Lime, Passion fruit, Young coconut, Strawberry	

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