# HEALTHY EATING & SUPPORTING LOCAL COMMUNITIES

We strive to provide our guests with the highest quality & safest ingredients, focusing on organic, locallysourced produces, 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 treeswith 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 alternatives 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.

# **FARMERS & FISHERMEN**

# **HERBS & VEGETABLES**

Nestled in the rolling hills of Chiang Mai, "Uraiwan" 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. At their farm, they believe that organic farming is not just a way of growing food, it's a way of life. 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.

# FISH & SEAFOOD

On a small, charming Island in Krabi, the friendly Klonhlu 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, called Koh Klang, 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 was 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, People still extract & make 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 Coaeliac Australia.

# **WESTERN FLAVOURS**

# **SALADS**

ORGANIC MIXED GREEN SALAD 🗯 🖯 S 🔍 สลัดผักออร์แกนิด Mixed lettuce & seasonal vegetables, nuts & seeds croutons, hazelnut vinaigrette	450
CAESAR SALAD # ( v) ซีซาร์สลัด Classic with a twist, vegetarian Caesar dressing shaved Parmesan & croutons	490
With grilled chicken   ไก่ย่าง With bacon   เบดอน	570 570
TUNA NIÇOISE ทูน่าย่างนิซัวส์สลัด Grilled medium rare tuna steak, organic mixed greens seasonal vegetables, kalamata olives, anchovies boiled egg, Provençale dressing	640
HORS D'OEUVRES	
TARTARE D'AVOCAT 🕁 😡 อโวคาโด้เสิร์ฟพร้อมน้ำสลัดเสาวรส และผักกรอบ Avocado tartare, coriander, pomegranate, pine nuts vegetable crips, passion fruit vinaigrette	490
ROASTED PEPPERS ปี V พริกหวานย่างและชีสริดอตต้า Jartisann's smoked ricotta, pistachios, olives, pesto rosso	540
CHARCUTERIES โดลด์ดัทรวม Cold cuts of the day & condiments	790
SPANISH GARLIC PRAWNS # 🗇 กุ้งผัดกระเทียมและเครื่องเทศเสิร์ฟพร้อมขนมปังกระเทียมกรอบ Sautéed with garlic, smoked paprika, Espelette chili pepper parsley & garlic bread	740



# **PASTA**

PENNE ALL'ARRABIATTA 🕸 🗇 🔍 เพนเน่ซอสมะเขือเทศ พริก กระเทียมและใบโหระพา Spicy garlic tomato sauce, fresh basil, olives & fresh chilies	490
GNOCCHI BEEF CHEEK BOLOGNESE ∰ ก็ น็อกกี้ชอสเนื้อและแก้มวัวตุ๋น Braised beef cheeks, Bolognese sauce Parmesan cheese	790
ROCK LOBSTER LINGUINI 🗯 🗍 กั้งกระดานย่างและลิงกวินี่ดำซอสมะเขือเทศ Grilled rock lobsters, squid ink linguini, cherry tomatoes fresh chilies, Espelette chili pepper, basil, garlic & lemon	1,290
SANDWICHES All sandwiches & burgers are served with a side of fries salad, mayonnaise & ketchup. Burgers are cooked well done only. แซนด์วิชและเบอร์เกอร์เสิร์ฟพร้อมมันฝรั่งทอด สลัด มายองเนส และซอสมะเบอร์เกอร์ปรุงสุกอย่างเดียวเท่านั้น	ขื่อเทศ
SMASHED DOUBLE CHEESEBURGER # 🖺 🖺 (S) เบอร์เกอร์เนื้อและซี่สเซดด้าร์ Thai-Charolais beef, aged Cheddar cheese, dill pickle pickled chili, sesame bun & secret sauce	690
GRILLED HAM & CHEESE SANDWICH 🗯 🗍 แชนด์วิช แฮมและชีส Paris ham, Mozzarella & Cheddar cheese in toasted brioche	590
CAPRESE CROISSAN'DWICH # 5 S Fresh mozzarella, sliced tomato & cucumber pesto sauce in croissant dough sandwich	390
CLUB SANDWICH # ่ โ คลับแซนด์วิช Grilled smoked chicken breast lettuce chiffonade with mayonnaise bacon, tomatoes, egg & toast	620
GRILLED VEGETABLE WRAP ฿฿ ๎เติ พักย่างโรลเสิร์ฟพร้อมซอสฮัมมุส Marinated summer vegetables, lettuce, olives sundried & fresh tomatoes, herb hummus	590



# **PIZZA**

MARGHERITA ฿฿์ ☐ มาร์การิต้า Tomato sauce, organic tomatoes fresh mozzarella & basil	590
PROSCIUTTO E QUESO # 🗇 พาร์ม่าแฮม ซีสมาสคาโปนและสลัดร็อกเก็ต Tomato sauce, mozzarella, mascarpone, Parma ham organic wild rocket	690
PEPPERONI ∰ ๎ ☐ เปปเปอร์โรนี่ Tomato sauce, pepperoni, fresh mozzarella	690
CAPRA 🗯 🗍 🖯 ชื่สนมแพะและมะเจือเทศอบแห้ง Tomato sauce, fresh goat cheese, pesto & sundried tomatoes	650
MAIN COURSES	
CAULIFLOWER STEAK (เดื ดอกกะหล่ำย่าง ซอสกะทิผงกะหรื่ Roasted cauliflower, curry coconut cream, tomatoes chickpeas & snap peas	590
BUTCHER'S CUT OF THE DAY โบ้อสเต็กย่าง Grilled Thai-Charolais beef truffle scented French fries, sautéed seasonal vegetables green peppercorn sauce & Thai chili dipping sauce A supplement charge of THB500 applies for this item when selected as part of a half/full board or dinner package	2,490
GRILLED PRAWNS 🕸 🗇 กุ้งย่างและพาสต้าเฟตตูชินี่ Marinated Andaman prawns in garlic & parsley butter pesto rosso fettuccine	1,390
ROASTED WHITE SNAPPER 🗇 A ปลากะพงขาวอบซอสไวน์ขาวและมันฝรั่ง Baked Andaman snapper with white wine, olive oil lemon butter, cherry tomatoes, Kalamata olives basil & sautéed potatoes	990
CHICKEN FRICASSÉE 🗍 อกไก่ย่างซอสครีมเห็ดเสิร์ฟพร้อมข้าวหอมมะลิ Seared chicken breast with mushroom cream sauce Thai jasmine rice	720



# THAI CLASSICS

# WHISPERS TO BEGIN

POH PIAH THOD ∰ ⊕ เปาะเบี๊ยะทอด Crispy-fried spring rolls, peanut dip & Thai sweet chili sauce VEGETABLES   ผัก ♥ PRAWNS OR CHICKEN   กุ้งหรือไก่	450 490
JAN RUAM PING YANG, KHAO NIEOW NAM JIM JEOW จานรวมปิ้งย่าง ข้าวเหนียว น้ำจิ้มแจ่ว Grilled chicken & pork, sticky rice, tangy spicy sauce & relish	520
LARB ลาบ Aromatic spicy Northeastern salad Mushrooms   เห็ด vo Minced Pork or Chicken   หมูหรือไก่	450 520
YUM WOONSEN TALAY YANG ยำวุ้นเส้นทะเลย่าง Spicy grilled seafood & glass noodle salad	750
YUM TUA PUU 🖯 ยำถั่วพู Spicy winged bean salad, tiger prawns, minced pork poached egg, toasted coconut	750
YUM NUEA SEE KHRONG YANG ยำเนื้อซี่โครงย่าง Grilled Thai-Charolais beef short rib salad	790
A WARM POUR OF TRADITION	
TOM KHA GAI CHEEK FAKTONG YANG ต้มข่าไก่ฉีกฟักทองย่าง Fragrant coconut soup with Thai aromatics, shredded chicken roasted pumpkin & mushrooms	520
TOM YUM PLA CHON TALAY / ถึง ตั้มยำปลาช่อนทะเล Lemongrass & kaffir lime scented hot & sour clear soup with cobia fish, oyster mushrooms	690



#### **GRAINS & STRANDS**

# **PHAD SEE-EW** ผัดซี่อิ๊ว 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 ข้าวผัดป Wok-fried rice with crab meat, eggs, garlic & spring onions PHAD THAI GOONG YANG 890 ผัดไทยกุ้งย่าง Wok-fried thin rice noodles with tamarind sauce grilled tiger prawns, peanuts & lime PHAD KEEMAO TALAY 890 ผัดขี่เมาทะเล Spicy wok-fried Drunken flat rice noodles with seafood, green peppercorn, finger root, Thai basil BAMEE RAYAVADEE GAI 🥖 590 บะหมีรายาวดีไก่ 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 **GAI PHAD KING** 650 ไก่ผัดขึ้ง 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



# **HEART OF THE FEAST**

GAENG MASSAMAN NUEA TOON ติ 🖨 🦪 GAB ROTI แกงมัสมั่นเนื้อตุ๋นกับโรตี Rich & mild Southern style slow-braised beef curry with confit potatoes, onion, peanuts & crispy roti	990
PLA CHON TALAY THOD RAD KRUANG GAENG ปลาช่อนทะเลทอดราดเครื่องแกง Deep-fried cobia fish in red curry, kaffir lime leaves & lemongrass	720
GAENG KIEW WAAN แกงเจียวหวาน Green curry with organic baby eggplants, lotus stem SMOKED BEEF CHEEK   แก้มวัวรมควัน AVOCADO   อาโวคาโด vig	990 540
PANAENG พะแนง Fragrant thick red curry with kaffir lime leaves GRILLED PORK NECK   ดอหมูย่าง GRILLED TEMPEH   ถั่วเทมเปีย่าง 😡	720 590
KHAO MOK GAI ข้าวหมกไก่ Southern turmeric chicken biryani, crispy shallots sweet tangy chili sauce	690
PLA NUENG KING SEE-EW 🧳 ปลานึ่งขิงซีอิ๊ว Steamed white snapper in soya sauce, ginger celery & shitake mushrooms	840



# **DESSERTS**

SELECTION OF FRENCH AFFINÉ CHEESE 🗇 🖯 Served with crackers, fruit jelly & nuts		890
SWEET OF THE DAY # 1 0 ของหวานประจำวันจากเชฟ Our service attendant is here to assist y	/ou	390
BANANA CHOCOLATE CAKE (เค้กซ็อกโกแลต และกล้วยคาราเมล Caramelised banana, dark chocolate ga biscuit Joconde, apricot gel		420
COCONUT LIME CRÈME BRÛLE ครีมมูสมะนาวและไวท์ช็อกโกแลต Citrus, passion & peach crémeux oat & white chocolate crumble, pomegra		390
PIÑA COLADA # (กิ (กิ (กิ ค)) คิ พีน่าโคลาด้า Roasted pineapple, coconut sablé & fin vanilla whipped cream, Issan rum young coconut & lime zest	ancier	420
EXOTIC SEASONAL FRESH FRI	UIT PLATTER (G	370
ICE CREAM (PER SCOOP) TO Dark chocolate Cookies & cream Malaga rum raisin (A) Cassata Amaretto (A) Coconut (VG) Vanilla chocolate brownie	Madagascar vanilla Arabica coffee Caramel macadamia () Mint chocolate Speculoos	195
SORBET (PER SCOOP) (G) Berriolette (mixed berries) Strawberry Raspberry Passion fruit Amarena cherry Pabana (passion fruit, banana, mango)	Lime Yuzu Supreme mango Blood orange campari	195

