THE GARDEN

LOCAL - SUSTAINABLE - ORGANIC

aleenta

CONCEPT AND PRODUCT SOURCING

Local

THE GARDEN restaurant in Chiang Mai takes immense pride in sourcing over 95% of its produce from within Thailand. by focusing on local ingredients, we not only support the regional economy but also ensure the freshness and authenticity of the dishes. From the jasmine rice of San Pa Thong to the organic chicken eggs of San Kamphaeng and the fish sauce from Ayutthaya, every component on the menu celebrates the rich culinary heritage of Thailand and especially the norther region.

Sustainable

Sustainability is at the core of THE GARDEN's ethos. The restaurant prioritizes the use of natural, chemical-free ingredients and works closely with local farmers to promote fair trade practices. By supporting smaller producers and the Royal Project, THE GARDEN actively contributes to a greener and more equitable food system, ensuring that each diner's experience positively impacts the local community and the environment.

Organic

Organic farming is a key pillar of THE GARDEN menu. The restaurant sources a majority of its fruits, vegetables, and other produce from organic suppliers, guaranteeing that the ingredients are not only fresh and flavorful but also free from harmful pesticides and chemicals. This commitment to organic practices aligns with The Gardens' mission to provide diners with safe, nutritious, and environmentally-conscious fare.

Sourcing of produce	**Province**	**Country**
Wagyu from Thai wagyu farm in	Surin	Thailand
Farm raised buffalo	Chiang Mai	Thailand
Pork	Chiang Mai	Thailand
Free range Chicken from Organic village in San Kam Pang,	Chiang Mai	Thailand
Eggs from organic egg Nai Ness in San Kam Pang village,	Chiang Mai	Thailand
Fish and Seafood		
Sturgeon from Royal project in Doi Inthanon	Chiang Mai	Thailand
Pla Chon from Organic farm	Chiang Mai	Thailand
Seafood prawn and squid from the	Gulf of Thailand	Thailand
River Prawns	Ayutthaya	Thailand
Fruits and Vegetables		
Vegetables from San Pa Thong Organic village,	Chiang Mai	Thailand
Fruits from Local fresh market in	Chiang Mai	Thailand
Others		
Mountain Salt	Nan	Thailand
Vanilla from HAMAN Farm	Chiang Rai	Thailand
Pasta and Pizza flour	Imported	Italy

THE GARDEN RESTAURANT & THE 1892 BAR

Immerse Yourself in a Timeless Culinary Journey at The Garden Restaurant & The 1892 Bar

Nestled within a 200-year-old golden teak building, THE GARDEN restaurant invites you to embark on a captivating culinary odyssey. This former private residence has been transformed to host our renowned restaurant, as well as The 1892 Bar and two cozy meeting rooms on the upper floor.

Step into an atmosphere of timeless elegance, where the rich, warm hues of reclaimed teak finishings and majestic golden teak wood transport you to a bygone era. Experience the perfect blend of heritage and modern culinary excellence as you indulge in inspired dishes crafted by our talented chefs. Allow your senses to be captivated by the harmonious interplay of flavors, textures, and the enduring ambiance that defines THE GARDEN restaurant.

Introducing a culinary journey that transcends generations, blending traditional flavors with modern wellness concepts with a unique combination of mellow and intense central Thai flavors using local ingredients.

THE GARDEN restaurant continues this tradition, presenting Thai cuisine from the northern and central regions with authentic flavors in a contemporary style. We creations are backed by deep research into the unique ingredients of Northern Thailand, ensuring each dish is a true representation of the region's rich culinary heritage.

Experience the perfect fusion of heritage and innovation, designed to align with Aleenta's wellness core culinary principles. Discover the intricate flavors of Northern Thailand, meticulously crafted with a focus on health, wellness, and a celebration of local products.

The 1892 Bar set under the roof of the original golden teak wood house our bar will offer seating inside as well as on the beautiful, covered balcony overlooking.
The 1892 Bar offers an eclectic selection of spirits and serving a range of exclusive signature and classic cocktails with unique atmosphere is enhanced with a antiquities piano to provide guests with a unique and classic atmosphere and will offer a unique refined selection of Thai izakaya style bar snacks composed from locally sourced ingredients.

FLAVORS OF THAILAND

(set menu)

Dishes are served individually
1,490++ for 2 person

CHICKEN SATAY OR BEEF SATAY CONTAINS NUTS
Char grilled chicken tender or beef skewers marinated in turmeric and garlic, peanut chili dip.

TOM KHA KAI SOUP
Hot and sour free-range chicken coconut soup, straw mushroom, heirloom cherry tomatoes.

PAD THAI GOONG CONTAINS NUTS
Wok sauteed flat rice noodles with king prawns and chili tamarind sauce.

GAENG KIEW WAN - GREEN CURRY
Creamy coconut green curry with shredded free-range chicken or seafood.

MANGO STICKY RICE
Yellow mango, sweet sticky rice, coconut cream, sesame seed

Dishes are served individually
1,490++ for 2 person

NORTHERN THAI EXPERIENCE

(set menu)

Dishes are served for sharing
1,390 ++ for 2 person

SET AHAN NEUA **(for 2 person)**
(Northern Thai Appetizer selection)

Nam Prick Noom, Nam Prick Oong, Sai Oua, Keb Moo & Pack sod.
Roasted green chili relish, Spicy minced pork and tomato, Northern grilled sausage, Crispy pork rind, Fresh organic veggie.

KHAO SOI KAI or NEUA
Chiang Mai signature mild curry with handmade egg noodles with slow cooked free-range chicken or beef.

&

GAENG PLA CHON
Channa argus' Pla Chon' fish fillet in Northern hot and sour curry soup.

LANNA STYLE desserts tasting

5 Chiang Mai artisanal dessert selection, fresh from the market selection is made daily on market availability.

CHEF ARMS'S SIGNATURE

Northern Tapas

ROASTED MARROW 550

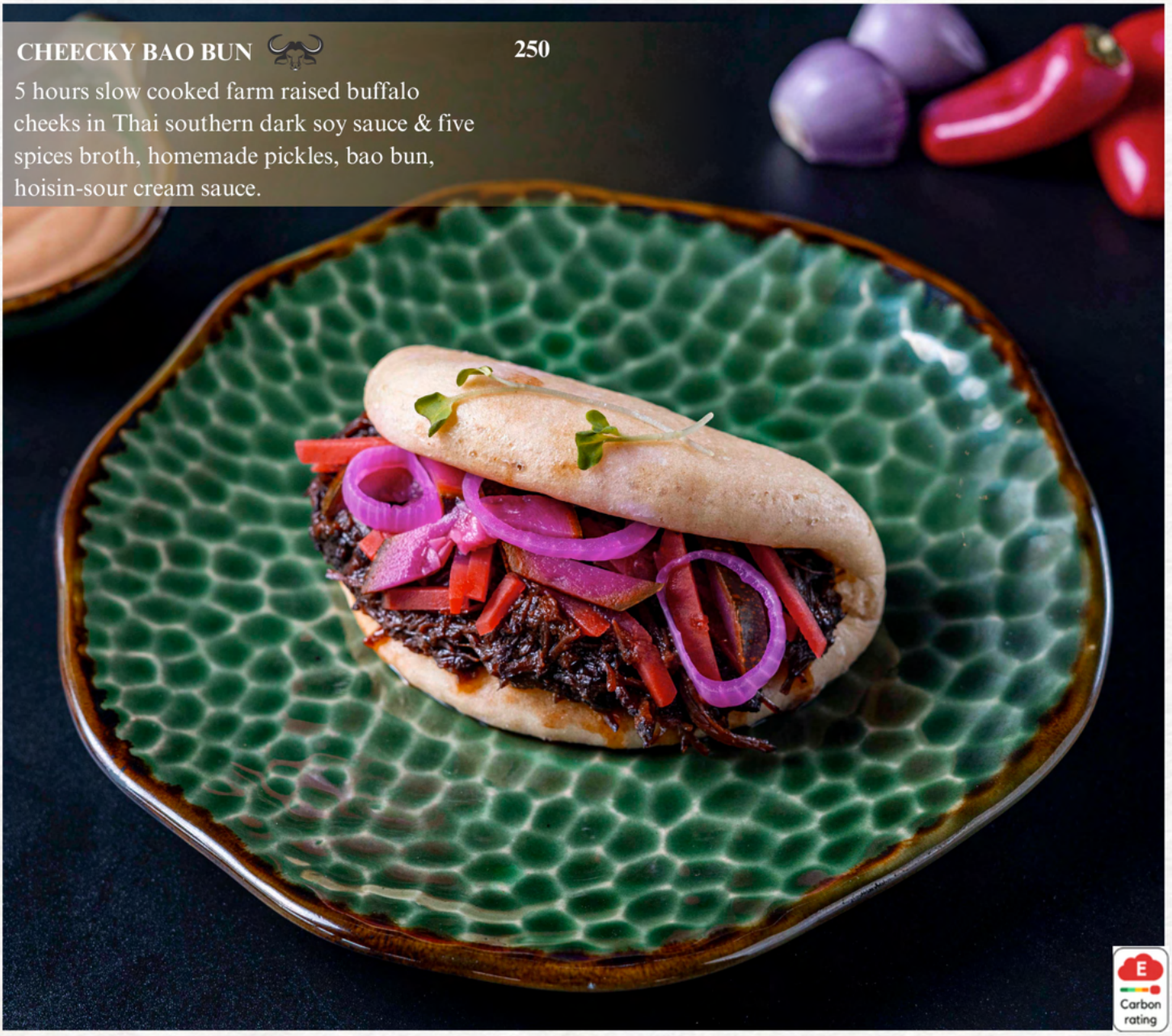
Oven roasted beef bone marrow, grannies "Khun Yai prick-larb" original recipe. Northern herbs bouquet, crispy veggies bread crouton.

THAI AGEDASHI SPICY TOFU VEGAN 220

Crispy local crafted tofu, Northern-Tsuyu sauce, sweet chili, scallions ginger daikon mash.

PLA CHON' FISH & CRISPS 230

Crispy fish fillet in LANNA spices batter, The Garden 'KHAO SOI'-ranch dressing & cassava crisps, lime.



CHEECKY BAO BUN 250

5 hours slow cooked farm raised buffalo cheeks in Thai southern dark soy sauce & five spices broth, homemade pickles, bao bun, hoisin-sour cream sauce.

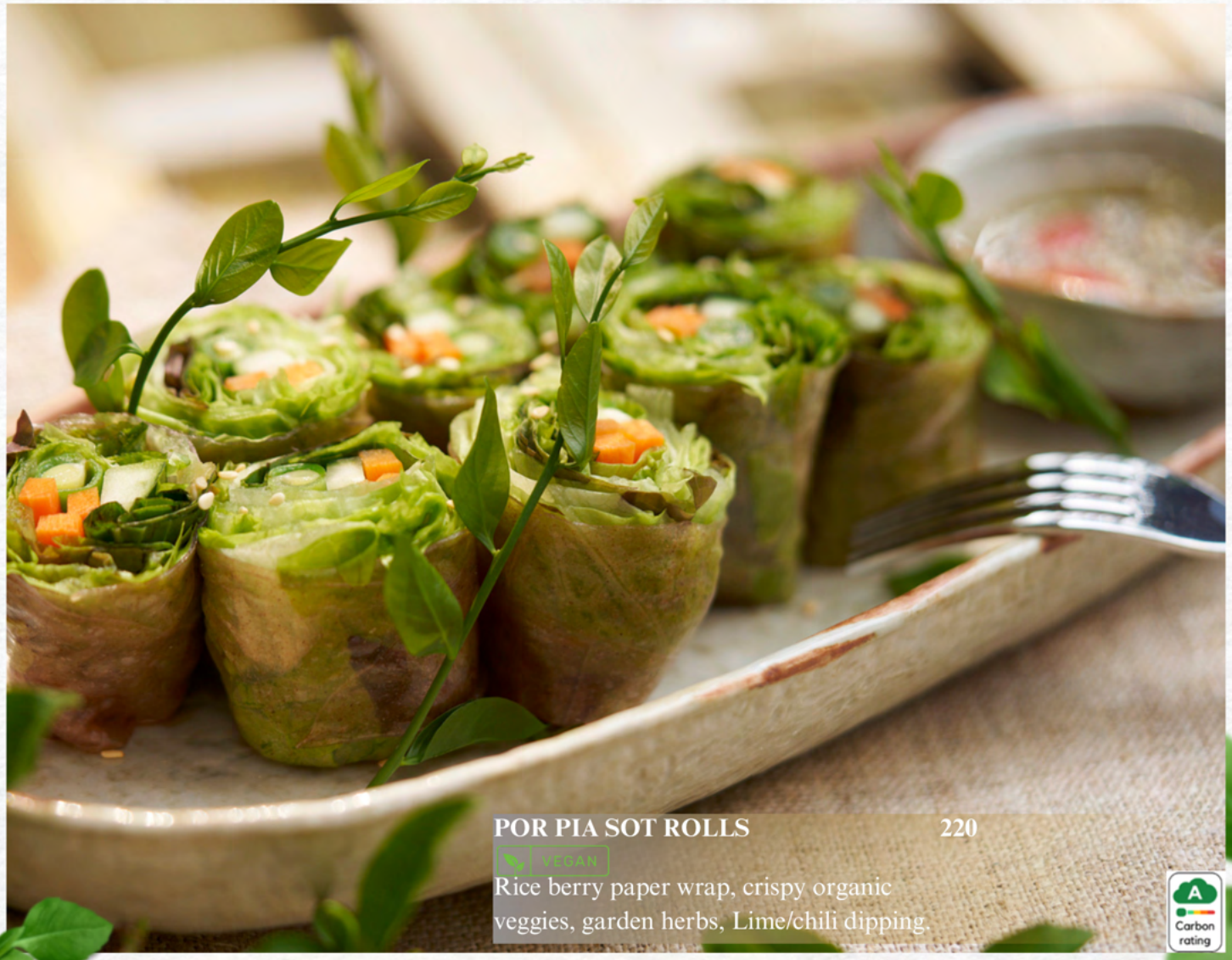
SEARED FARM RAISED BUFFALO TARTARE 390

Char seared Chiang Mai farmed buffalo tenderloin, East & West tartare condiments, crispy artisanal baguette.

PULLED WILD BOAR TACO CONTAINS NUTS 220

26 hours sous-vide cooked wild boar belly, Chiang Mai avocado, spicy peanut & yogurt relish, butter head lettuce, lime, white onion.

ALEENTA WELLNESS CUISINE



POR PIA SOT ROLLS 220

VEGAN

Rice berry paper wrap, crispy organic veggies, garden herbs, Lime/chili dipping.

VEGAN

HUMMUS TACO 260

Crispy corn taco, lettuce mix, in house-made hummus, shallot confit tomato guacamole salsa.

VEGAN

EDAMAME 150

Steamed young fresh market soya beans.

VEGAN

TOFU- LETTUCE MIANG KHAM WRAP - DIYS 220

Baby romaine, toasted rice, shallots, lime, cilantro, crumbled organic tofu tamarind vinaigrette.

DETOX FETA RAW SALAD 320

Organic kale, bell peppers, pickled baby shallots, artisanal Northern farm feta, watermelon “prick kha”, shredded Chiang Mai macadamia nuts.

CHIANG MAI STURGEON CEVICHE 400

Chiang Mai sturgeon fillet, ‘Leche de tigre’ dressing, steamed corn , Sweet potatoes, avocado, shallots, whole wheat tortilla.

KETO PLA CHON CONTAINS NUTS 220

Nan river chana argus ‘Pla Chon’ fish fillet, crushed Chiang Mai avocado, soft quail eggs, pecan nuts.

BUDDHA BOWL VEGAN 330

Charred cauliflower, red lentils & quinoa herbs salad, red cabbage, red onion, heirloom cherry tomatoes, carrot hummus, coconut cyder vinaigrette.

SUPERFOOD BOWL VEGAN CONTAINS NUTS 300

Quinoa, chia, spirulina, purple potato, flaxseeds, walnut, avocado, goji berry, virgin coconut oil, lemon, shallots & organic pineapple vinegar.

HIGH-PRO BOWL VEGAN CONTAINS NUTS 300

Chickpeas, black beans, local craft soft tofu, tempeh, steamed buckwheat seeds, peanut, organic gluten free soya & sesame dressing.

Aleenta POKE BOWL CONTAINS NUTS 340

Organic berry rice, avocado, steamed Chiang Mai farmed sturgeon fillet, wakame, beetroot, carrots, edamame, miso-gochujang sauce, black sesame.

CHEF ARMS'S SIGNATURE
Contemporary LANNA-Northern Dishes

CHAR GRILLED JUMBO RIVER PRAWN 3,500
with organic green vegetables & Thai seafood sauce.
(for 2 person or more to share)

FRAGRANT RIVER PRAWNS **1,290**
Charred Jumbo rivers prawn in mild coconut creamy curry, kaffir lime and organic steamed rice berry.

STURGEON "NEUNG SEE EW" **990**
Royal project organic farmed sturgeon fillet steamed in low sodium organic fermented soya sauce, market greens, served with fried rice "bo-lan" style on the side.

“CHON” WHITE FISH FILLET ‘A LA PROVENÇAL’ 580

Pan seared ‘Chon’ fish fillet from organic farm, white wine, heirloom cherry tomatoes , kalamata olives, capers, pickled garlic, served with wok sauteed kale.

Carbon rating

FOREST MUSHROOMS & HOM MALI RICE RISOTTO **510**

Wild Northern forest mushrooms, Thai Hom Mali rice from San Pa Thong , Chiang Mai parmesan & goat cheese with organic garden herbs.

CHIANG MAI WAGYU TENDERLOIN **1,590**

With wild Northern forest mushroom and Nam Pirck Noom mashed potato.

ARTISANAL BURRATA **460**

Thai burrata cheese, blistered heirloom cherry tomatoes, candied organic figs and tamarind wild honey dressing .

SOUS VIDE DUCK "KHAO SOI" **490**

8 hours slow cooked organic farm Duck leg in Artisanal Khao Soi signature curry and wok sauteed yellow noodles.

NORTERN FARM CHEESE SELECTION CONTAINS NUTS **340**

- SANTHONG Tomme de Shami (raw goat milk)
- Raw Milk Cow Cheese Molene Camembert
- SANFAH Blue Cow/ Goat Milk Cheese
- Raw Milk Goat Cheese Fresh Garlic Herbs

Local jams & candid fruit, wild honey & whole wheat bread

(selection might vary due to seasonality)

A TASTE OF THE LANNA KINGDOM
(Northern Traditional Delicacies)

SET A-HAN NEUA **600**

Nam prick noom, Namprik oong, Sai oua moo, Keb moo, Pack sod
Northern appetizer set (for 2 or more to share) Roasted green chili relish, Spicy minced pork and tomato, Northern grilled sausage, Crispy pork rind, Fresh organic veggies.

Carbon rating

Embark on a culinary journey through Northern Thailand with an array of vibrant dishes. Nam Prik Noom and Nam Prik Ong are quintessential chili dips, capturing the region's affinity for bold and spicy flavors.
Sai Oua Moo, a fragrant pork sausage, showcases the rich aromatic spices native to Lanna cuisine.
Delight in Keb Moo, crispy pork skin, offering a crunchy indulgence. Experience the freshness of Pak Sod, fresh vegetables complementing spicy dips, embodying the region's commitment to natural flavors and nutritional balance. This collection highlights Northern Thailand's diverse and flavorful culinary heritage.

LARB NEUA 320
Spicy minced pork salad, Northern style with sticky rice.

Carbon rating

YAAM MAKUA YAAO KHUN MENHAM 370
Grilled eggplant salad, poached river prawns, quail eggs minced chicken.

Carbon rating

MIANG KHAM DIY **190**

DIY betel leaves parcel with: ginger, chili, dry shrimps, shallot, lime, peanut, sweet & sour tamarind dipping.

GAENG PLA CHON **310**

Channa argus 'Pla Chon' fish fillet in Northern hot and sour curry soup.

KANOM JEEN NAM NGEOW **350**

Northern Thai rice noodles in spicy pork soup, crispy pork rind

KHAO SOI

Chicken (stew & sous-vide) 360

Slow cooked beef 390

Artisanal tofu & organic veggies 340

Khao Soi is a beloved noodle dish that hails from the northern region of Thailand. Its origins can be traced back to Burmese and Indian influences, resulting in a unique blend of flavors that have captivated food enthusiasts for generations. This hearty curry-based soup is a staple in Chiang Mai and is often served with tender, slow-cooked meat, crispy noodles, and a variety of aromatic herbs and spices.

GAENG HANG LAY

CONTAINS NUTS

380

Northern slow cooked organic pork
mild curry, peanuts, ginger

Gaeng Hang Lay is a rich and flavorful curry that has roots in the Lanna region of northern Thailand. This dish showcases the influence of Burmese cuisine, with its use of spices like turmeric, coriander, and cumin. Gaeng Hang Lay is typically made with slow-braised pork belly, which absorbs the complex blend of flavors, creating a truly indulgent and satisfying experience for the palate.

THAI CLASSICS

Our "Som Tum" Seafood CONTAINS NUTS **450**

green organic papaya salad, medley catch of the day, peanut, yam dressing, chili.

A Carbon rating **With artisanal tofu** **300**

B Carbon rating **With free range chicken** **320**

ALL PRICES ARE SET IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% VAT

KAI PAD MED MAMUANG 350

Wok fried free range chicken with cashew nuts, bell pepper & veggies, chili-oyster sauce served with steamed jasmine rice.

GENG KIEW WAN 335
GREEN CURRY

Creamy coconut green curry with shredded free-range chicken, served with steamed jasmine rice.

With prawns or seafood 390
With artisanal tofu 300

TOM KHA KAI BAAN 335

Hot and sour free-range chicken coconut soup, straw mushrooms, heirloom cherry tomatoes, served with steamed jasmine rice.

With river prawns 390
With artisanal tofu 300

SATAY CHICKEN CONTAINS NUTS 320

Char grill chicken tender skewers marinated in turmeric and garlic with peanut chili dipping.

With Beef 340

KHAO SUAE RUE KHAO RICE BERRY 60

Jasmine steamed rice or organic rice berry

MOO YAANG 360
KAI YAANG 320

Char grilled pork collar or chicken thigh Thai North eat style served with "Nam-jimgeo" spicy and sour jus, crispy veggies, herbs bouquet and sticky rice.

TOM YUM GOONG MAENAM 390

Hot & sour clear soup with river prawns, lemongrass, galangal & shallots,
served with steamed jasmine rice.

With artisanal tofu 300

With free range chicken 335

KHAO PAD KAI 300

Wok sautéed jasmine rice and free-range chicken, egg, onion

With Prawns or seafood 390

KHAO OB ZAPAROT-PINAPPLE RICE CONTAINS NUTS 380

Wok sautéed jasmine rice, prawns, cashew nuts, raisins, turmeric seasoning and pineapple

Chicken or artisanal tofu 360

PAD THAI GOONG CONTAINS NUTS 380

Wok sautéed flat rice noodles with river prawns and chili-tamarind sauce, egg, peanut

Chicken or artisanal tofu 360

PAD KRA PAO MOO OR KAI 350

PAD KRA PAO NUEA 400

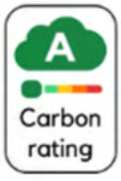
Wok sauteed organic minced pork, beef or chicken with Thai holy-basil, chili and oyster sauce, organic jasmine rice or berry rice.

CARBON FOOTPRINT

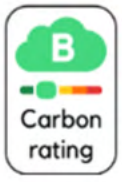
At THE GARDEN, located within the tranquil Aleenta Retreat in Chiang Mai, we are committed to sustainable dining experiences that minimize our environmental impact. According to international standards, a carbon footprint of less than 1 kg CO2e per serving is considered an exceptional performance, while a footprint above 3 kg CO2e per serving would be deemed poor. By prioritizing locally-sourced, seasonal produce, we can significantly reduce the carbon footprint of our menu items, aligning with the values of our eco-conscious guests. At The Garden, we take pride in showcasing dishes with exceptional sustainability ratings, often below the 1 kg CO2e per serving benchmark, as we invite you to indulge in our delectable, low-carbon creations.

Below you can find some of our lowest CO2e dishes

Name	kg	
T-bone steak	**26100g**	**CO2e**
KHAO SOI KAI	**603g**	**CO2e**
KHAO OB ZAPAROT-PINAPPLE RICE	**891g**	**CO2e**
PAD THAI GOONG	**1176g**	**CO2e**
GAENG HANG LAY	**1108g**	**CO2e**
CLASSIC CAESAR	**396g**	**CO2e**
FOREST MUSHROOMS & HOM MALI RICE RISOTTO	**558g**	**CO2e**
DETOX FETA RAW SALAD	**527g**	**CO2e**
“CHON” WHITE FISH FILLET ‘A LA PROVENÇAL’	**731g**	**CO2e**
BUDDHA BOWL	**364g**	**CO2e**
SUPERFOOD BOWL	**149g**	**CO2e**
HIGH-PRO BOWL	**180g**	**CO2e**

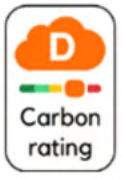


Very low carbon footprint



Low carbon footprint

Medium carbon footprint



High carbon footprint

Very high carbon footprint

WESTERN COMFORT

CLASSIC CAESAR 320

Baby romaine lettuce, tangy caesar dressing, quail eggs, crispy bacon, croutons, shaving Chiang Mai parmesan.

Chicken 350

Grilled king prawns 450

BUFFALO WING 310

Crispy free range chicken wings in spicy buffalo coating & classic ranch dressing.

CAPRESE DI BUFALA 460

Bangkok dairy farm buffalo mozzarella 'ciliegini', organic cherry tomatoes, basil leaves, virgin oil, crispy bread.

NIÇOISE SALAD 320

Thai French beans, heirloom tomatoes, hard boiled quail's egg potato, anchovy, Thai tuna, black olives, lemon vinaigrette.

SOUP OF THE DAY 290

Daily chef's soup selection direct from fresh delivered market goodies.
(Please ask our service team for the daily selection)

PASTA

CARBONARA 380

Spaghetti, Pecorino & Chiang Mai p parmesan cheese, crispy guanciale, black pepper, egg yolk, cream.

ANGEL HAIR MARINARA 460

Thin Spaghetti with medley catches of the day seafood, olive oil, garlic, cherry tomatoes and chili flakes.

BOLOGNAISE 380

Penne short pasta, beef bolognaise sauce, Chiang Mai Parmesan cheese.

PIZZA

QUEEN 'MARGERITA' 400

Tomato sauce, buffalo mozzarella, basil.

VEGAN WITH LOVE VEGAN 400

Medley of roasted veggies, plant-based mozzarella, marinated tofu, tomato sauce.

VOLCANO 490

Fresh chorizo, spicy salami, nduja spicy smoked sausage, tomato sauce, mozzarella.

FROM THE GULF OF SIAM 520

Medley seafood catch of the day calamari, prawn, mussel, tomato sauce, Mozzarella.

KRAPAO MOO 420

Tomato sauce, wok sauteed pork with garlic, holy basil, vegan oyster sauce chili & mozzarella

KHIMAO VEGAN 400

Tomato sauce, all veggies & mushrooms, hot peppers & deep-fried basil

Gluten free pizza available upon request

WRAPS AND SANDWICHES

VEGAN BURGER VEGAN **380**

Plant based bun, seitan & beans patty, Chiang Mai avocado, lettuce , confit tomato & homemade harissa plant-based mayo served with shoe strings fires.

The Aleenta Burger **460**

Char seared Charolais Chiang Mai beef patty, brioche bun, bacon & onion relish worcester- marmite mature cheddar, tomato lettuce & 'Khao-Soi mayo, served with shoe string fries or tater tots and spicy "Nam-Jineo" ranch dressing.

"KHAO SOI" CHICKEN WRAP 360

Whole-wheat tortilla bread, char grilled marinade sous-vide chicken, Khao Soi Ranch dressing veggies & lettuce.

CHICKEN CAESAR WRAP 370

Seared wheat tortilla, charred chicken breast, crispy bacon, tangy Caesar dressing ,anchovy and Parmesan shavings

ALEENTA CLUB 380

Brown toast, sous-vide chicken, crispy bacon, red onion, cucumber
tomato, over easy egg.

Choose your sides: Shoestring-, Steak- & tater tots- fries or mixed salad

FROM THE CHAR GRILL

Chiang Mai
Wagyu beef farm steaks

1.T-bone steak	600 g	**3,400**
2.Strip-loin	300 g	**2,200**
3.Hanger	300 g	**1,360**
4.Tenderloin	250 g	**2,200**

Chiang Mai
"farmed and market catches"

Buffalo tenderloin	250 g	**760**
Free range Chicken Thigh		**390**
Free Range Chicken breast		**390**
Jumbo river prawns (for 2 or more to share)		**3,500**
"Pla Chon" white fish fillet	250 g	**580**

Please select your sauce & sides

Sauces
Roasting gravy , 'Nam Jim Jeaw" , Green pepper sauce , Chimichurri grain or Dijon mustard, garlic & butter

Sides (select up to 2 items)
Steak fires, String fries, Mashed potatoes , Organic mix salad cauliflower au gratin.

THAI HERBS

“Thai northern cuisine is celebrated for its vibrant use of multiple herbs, creating a unique and aromatic flavor profile. The careful selection and combination of fresh ingredients play a crucial role in crafting dishes that are both flavorful and healthful.”

HOG PLUM LEAVES or SPONDIAS PINNATA (ยอดมะกอก)

are truly unique, offering vibrant flavors and exceptional health benefits. Their aromatic qualities enhance culinary creations, while their rich nutrient content supports digestion, reduces inflammation, antioxidant and provides a natural energy boost. These leaves are a vital part of Asian cuisine and traditional medicine, celebrated for their
distinctive contributions.

FISH MINT LEAF or HOUTTUYNIA CORDATA (ผักพลูคาว)

known as Pogostemon cablin, is a unique ingredient in Northern Thai cuisine.
It imparts a distinctive flavor with a hint of spice, enriching dishes like salads and soups. Rich in antioxidants and antimicrobial properties, it aids digestion, reduces inflammation, and supports overall well-being, making it a vital addition to both
culinary and health practices.

YOUNG BAEL LEAF or AEGLE

rich in flavonoids and polyphenols, offer both culinary and health benefits. In Northern Thai cuisine,
they provide a distinct, aromatic flavor while contributing to cardiovascular health, immune support, and improved digestion. Their bioactive compounds enhance gut flora balance and reduce oxidative stress, showcasing their dual role in flavor and well-being.

BARLERIA LEAVES or PHLOGACANTHUS PULCHERRIMUS (ใบดีปลากั้ง)

are a culinary and medicinal treasure in Northern Thai cuisine. Known for their distinctive, slightly spicy flavor, these leaves are used in soups and curries to impart a unique taste. Medicinally, they are valued for their anti-inflammatory and antibacterial properties, helping with respiratory issues and digestive health. Rich in vitamins A and C, Barleria leaves also support skin health and boost immunity, making them a versatile ingredient for both flavor and wellness.

POLYSCIAS LEA (ใบเล็บครุฑ)

with their vibrant flavor and high nutritional value, are a treasured ingredient in Northern Thai cuisine.
These leaves are packed with antioxidants and essential nutrients, promoting digestive health and boosting the immune system. Their unique taste adds depth to dishes while offering protective benefits against inflammation and chronic diseases.

CLIMBING GINSENG or ELEUTHEROCOCCUS TRIFOLIATU (ผักแปม)

is a distinct herb used in Northern Thai cuisine with both culinary and medicinal benefits. Its leaves impart a unique, slightly bitter flavor that complements traditional dishes
like curries and salads. From a health perspective, Wild Pam is valued for its antioxidant properties and is believed to support digestive health, boost the
immune system, and enhance overall vitality. Its rich nutrient profile makes it a
valuable addition to both dietary and wellness regimens.

LICORICE or GLYCYRRHIZA GLABRA (ใบชะเอมเทศ)

leaves are a unique ingredient in various cuisines and traditional medicine. In culinary applications, their subtly sweet and earthy flavor enhances dishes like soups, stews, and herbal teas.

Medicinally, licorice leaves are renowned for their anti-inflammatory and soothing properties. They aid in digestive health, help alleviate respiratory issues, and support overall wellness. Rich in antioxidants, these leaves also contribute to skin health and immune system support, making them both a flavorful and beneficial addition to your diet.

MORNING GLORY SALAD or IPOMOEA AQUATICA (ผักบุ้ง)

Ipomoea aquatica, widely known as water spinach, is a semi-aquatic, tropical plant grown as a vegetable for its tender shoots.

I. aquatica is generally believed to have been first domesticated in Southeast Asia. In southeast Asian medicine it is used against piles, and nosebleeds, as an anthelmintic, and to treat high blood pressure. In Ayurveda, leaf extracts are used against jaundice and nervous debility

THAI HOLY BASIL or OCIMUM TENUIFLORUM (กะเพรา)

commonly known as *holy basil* or *tulsi* or *tulasi*, is an aromatic perennial plant in the family Lamiaceae.It is native to tropical and subtropical regions of Australia, Malesia, Asia, and the western Pacific. *Tulasi* (Sanskrit: *Surasa*) has been use in Ayurvedic and Siddha practices for its supposed medicinal properties

For centuries. The essential oil may have nematicidal properties against *Tylenchulus semipenetrans*, *Meloidogyne javanica*, *Anguina tritici*,and *Heterodera cajani* the dried leaves have been mixed with stored grains to repel insects.

LAKSA LAEF or PERSICARIA ODORATA (ผักแพว) *Persicaria odorata*,

with common names Vietnamese coriander, rau răm, laksa leaf (calque from Malay 'daun laksa'), The leaf is primarily associated with Vietnamese cuisine where it is commonly eaten fresh in salads (including chicken salad) and in raw *gỏi cuốn*, as well as in some soups such as *canh chua* and *bún thang* and stews. In certain parts of Thailand, the leaf is eaten with raw beef *larb*; Many Buddhist monks grow coriander in their private gardens and eat it frequently, believing it helps them remain celibate

"THE GARDEN" VEGAN DISHES

SELECTION

THAI AGEDASHI SPICY TOFU — 220
Crispy local crafted tofu, Northern-Tsuyu sauce, sweet chili, scallions ginger daikon mash.

'POR PIA SOT' ROLLS — 220
Rice berry paper wrap, crispy organic veggies, garden herbs, lime/chili dipping.

EDAMAME — 150
Steamed young fresh market soya beans.

TOFU- LETTUCE MIANG KHAM WRAP - DYS — 220
Baby roman, toasted rice, shallots, lime, cilantro, crumbled tofu organic tamarind vinaigrette.

HUMMUS TACO — 260
Crispy corn taco, lettuce mix, in house-made hummus, shallot confit tomato guacamole salsa.

BUDDHA BOWL — 330
Charred cauliflower, red lentils & quinoa herbs salad, red cabbage, red onion, heirloom cherry tomato, Carrot hummus, coconut cyder vinaigrette.

HIGH-PRO BOWL — 300
Chickpeas, black beans, Local craft soft tofu, tempeh, steamed buckwheat seeds, peanut, organic gluten free soya & sesame dressing.

SUPERFOOD BOWL — 300
Quinoa, chia, spirulina, purple potato, flaxseeds, walnut, avocado, goji berry, virgin coconut oil lemon, shallots & pineapple organic vinegar.

KHAO SOI — 340
Chiang Mai signature mild curry noodles with artisanal tofu & organic veggies.

Our "Som Tum" — 300
With artisanal tofu green organic papaya salad, medley catch of the day, peanut, yam dressing, chili.

TOM YUM TAOUU — 300
Hot and sour soup, straw mushroom, heirloom cherry tomatoes and artisanal tofu.

ALL PRICES ARE SET IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% VAT

PAD THAI TAOUU WOK 360
Sautéed Flat rice noodles with Artisan tofu and chili-tamarind sauce.

GAENG KIEW WAAN JAY 300
Creamy coconut green curry with organic veggies and hard tofu.

PAD KRA PAO JAY 310
Wok sauteed in house made mushroom seitan, organic veggies with Thai holy-basil chili and dark soya organic jasmine rice or berry rice.

SOUP OF THE DAY 290
Today chef's soup selection direct from fresh delivered market goodies.
(Please ask our service team for the daily selection)

PIZZA VEGAN WITH LOVE 400
Medley of roasted veggies, plant-based mozzarella, marinated tofu, tomato sauce.

PIZZA KHIMAO 400
Tomato sauce, all veggies & mushrooms, hot peppers & deep-fried basil.

NOTE
Many of our Thai dishes can be made vegetarian or vegan. Please do not hesitate to ask our service or kitchen team for off menu requests.

DESSERTS

Gluttony Without Guilt (vegan & gluten free)

Lime & matcha VEGAN CONTAINS NUTS
Raw cake biscuit, Chiang Mai organic matcha tea, lime, cashew nut **270**

Sorbet low glycemic content, with monk fruit sweetener VEGAN
Coconut, mango, banana **per scoop 120**

Ice- (nondairy)-cream low glycemic content, with monk fruit sweetener
Vanilla, coffee, chocolate, cashew nut , strawberry **per scoop 110**

Tropical fruit VEGAN **250**
Seasonal sliced tropical fruit selections.

Glow Bowl VEGAN **290**
Chiang Mai strawberry puree, avocado, watermelon, mango, papaya, apple & berries.

LANNA' STYLE desserts tasting 250
5 Chiang Mai artisanal dessert selection, fresh from the market (selection is made daily on market availability)

DESSERTS

COCONUT-KAFFIR LIME CREME BRULE 300
Organic coconut with kefir lime crème Brule and passion fruit sorbet.

MANGO STICKY RICE 250
Yellow mango, sweet sticky rice, coconut cream, sesame seeds.

ARTISANAL ICE-CREAM 120
Strawberry, dark chocolate, organic vanilla, cookies & cream.

TIRAMISU' 370
Mascarpone cheese mousse, ladyfinger biscuits dipped in Chiang Mai's arabica beans, espresso coffee & organic cocoa powder.

CHIANG RAI VANILLA MOUSSE 320
Organic vanilla bean from HAMAN farm, cream, milk, berry sauce and biscuit crumble on top with fresh blueberry.

THE 1892 BAR

BEVERAGES

ALEENTA THAI SPIRIT SIGNATURES COCKTAIL

PANDAN COLADA 400
CHALONG BAY Thai Rum,
Fresh lime juice, Coconut milk, Fresh milk

CHAIN OF LOVE 400
TANQUERAY Gin,
Butterfly pea juice, Tonic

THE HOLY BASIL 360
BACARDI Rum,
Basil, Lime juice

NOT JUST GIN & TONIC 360
KOSAPAN Thai Gin, Passion fruit,
Lime, Tonic

THAI MULE 360
SANGSOM Thai Rum, Ginger ale, Lime

TROPOCAL PUNCH 360
KOSAPAN Thai Rum, Pineapple Juice,
Mango juice, Passion fruit, Lime juice

LEMONGRASS CAIPIRINHA 360
KOSAPAN Thai Rum, Lemongrass,
Lime juice, Brown sugar

TOUCH OF LANNA 360
LANNA Vodka, Rose syrup, Lychee puree
Egg white, Lime juice

PANDAN COLADA

THAI MULE

NOT JUST GIN & TONIC

LEMONGRASS CAIPIRINHA

APRICOT CHOC

APEROL SPRITZ

LILLET VIVE

SPARKLING COCKTAIL

APRICOT CHOC 360
KOSAPAN Cacao Thai Spirit Apricot Brandy,
Sparkling wine

LAMCHAI 360
Longan syrup, Lime juice, Sparkling wine

TAMARIND 360
Tamarind syrup, Lime juice, Sparkling wine

APEROL SPRITZ 360
Aperol, Orange juice, Sparkling wine

HUGO 360
Elder flower syrup, Lime juice, Mint, Sparkling wine

LILLET VIVE 360
Lillet Rose, Tonic

CLASSIC COCKTAIL

MARGARITA (Classic, Mango, Passion)	320
MOJITO (Classic, Mango, Passion)	320
DAIQUIRI (Classic, Mango, Passion)	320
COSMOPOLITAN	320
MAI TAI	320
PINA COLADA	320
MARTINI	320
NEGRONI	320
SANGSOM SOUR	320
MOSCOW MULE	320
WHISKY SOUR	320
APEROL SOUR	320
MIDORI SOUR	320
MANHATTAN	320
CUBA LIBRE	320
CAIPIRINHA	320
AMARETTO SOUR	320
LONG ISLAND	360
SINGAPORE SLING	360

SANGSOM SOUR

MAI TAI

WINE BY THE GLASS

SPARKLING WINE	Glass
N/V Atto Primo Brut, Sparkling, Italy	300

WHITE WINE	Glass
N/V Arcadian Sauvignon Blanc, Australia	300
N/V Concha Y Toro, Reservado Chardonnay, Chile	300
N/V De Bortoli, Sacred Hill Semillon Sauvignon Blanc, Australia	310

RED WINE	Glass
N/V Concha Y Toro, Reservado Cabernet Sauvignon, Chile	300
N/V De Bortoli, Sacred Hill Shiraz, Australia	310

SIGNATURE MOCKTAILS

PEANUT DELIGHT 180
Soy milk, Peanut butter, Mango, Oat flakes, Nuts

E - LAH CHIANGMAI 180
Fresh strawberry, Roses, Rose syrup, Lime

MINT SIAM 180
Thai tea, Lime juice, Syrup, Mint

PASSION LYCHEE 180
Lychee, Passion fruit, Lime juice, Mint, Sprite

E - LAH CHIANGMAI

MINT SIAM

SOFT DRINK

COCA-COLA | COKE ZERO | SPRITE	90
GINGER ALE SCHWEPPES	90
TONIC SCHWEPPES	90
SODA WATER	90

WATER

INFUSED HOUSE WATER 1000 ML.	90
EVIAN 330 ML.	150
SAN PELLEGRINO 500 ML.	180
EVIAN 750 ML.	240
SAN PELLEGRINO	240

SIGNATURE COFFEE

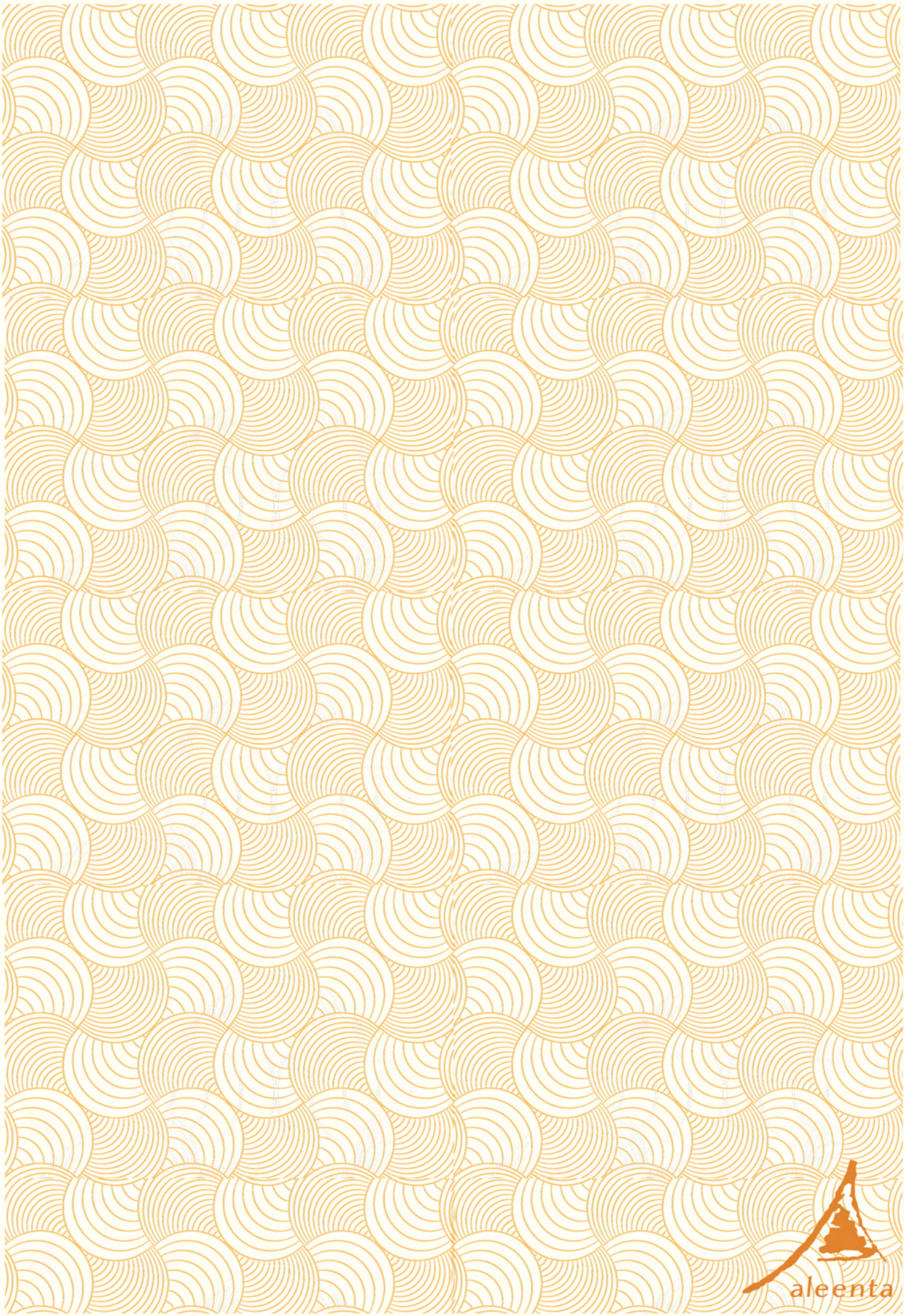
AMERICANO ORGANIC SAI NAM PHUENG 180
Iced Americano with Sai Nam Phueng orange juice

ALMOND CARAMEL COFFEE 180
Espresso, Caramel, Almond milk

COFFEE / TEA

	HOT	ICED
ESPRESSO | AMERICANO	100	120
CAPPUCCINO | LATTE	120	140
COCOA	120	140
LEMON THAI ICED TEA	120	140
THAI MILK TEA	120	140
ENGLISH BREAKFAST | JASMINE	120	
EARL GREY | PEPPER MINT		
OOLONG | SENCHA GREEN		
CHAMOMILE | ORGANIC ROOIBOS		

Coffee & Tea are locally soured / from fair trade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