



THE GARDEN

LOCAL - SUSTAINABLE - ORGANIC



WELLNESS

FISH FILLET 'A LA PROVENÇAL' 580

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

ALEENTA POKE BOWL 420

Salmon, tuna, avocado, edamame, salmon roe, tamago, mango, berry rice, and other superfood ingredients makes this a healthy and satisfying treat.

ALEENTA BUDDHA BOWL 420

Featuring homemade tahini sauce, avocado, curried chickpeas toasted sweet potato, broccoli and quinoa.

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, and organic pineapple vinegar.

EDAMAME 150

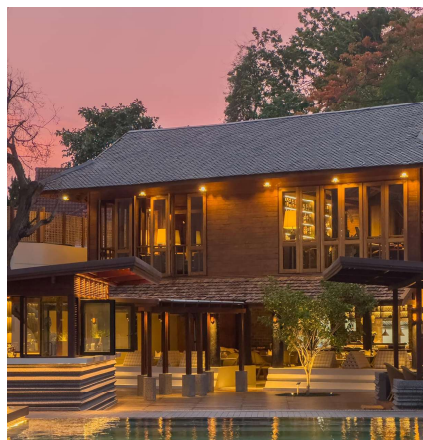
Steamed young fresh market green soybeans.

POR PIA SOT ROLLS 220

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

HUMMUS TACO 260

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



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TAPAS

ROASTED MARROW 550

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

SEARED FARM RAISED BUFFALO TARTARE 390

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

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.

FISH & CHIPS 230

Crispy fish fillet in spices batter, tartar sauce, green pea puree & fries.

THAI AGEDASHI SPICY TOFU 220

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

SELECTION OF SALAD

ARTISANAL BURRATA 460

Thai burrata cheese, heirloom cherry tomatoes, mango and honey dressing.

CAPRESE DI BUFALA 460

Fresh buffalo mozzarella, cherry tomatoes, basil leaves, virgin oil, crispy bread.

CLASSIC CAESAR 320

Baby romaine lettuce, tangy caesar dressing, poached egg, crispy bacon, croutons, shaving Chiang Mai parmesan.

WITH GRILLED CHICKEN 350

GRILLED PRAWNS 390

DETOX FETA RAW SALAD 320

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

NIÇOISE SALAD 350

Thai French beans, heirloom tomatoes, poached egg, potato, anchovy, seared tuna, black olives, lemon vinaigrette.

FROM THE CHAR GRILL

CHIANG MAI WAGYU BEEF FARM STEAK

T - BONE 600g 3,400

STRIP-LOIN 300g 2,200

TENDERLOIN 250g 2,200

CHIANG MAI FARMED AND MARKETCATCHES

JAMBO PRAWNS 1,800

BUFFALO TENDERLOIN 250g 760

SEABASS WHITE FISH FILLET 500

FREE RANGE CHICKEN BREAST 390

PLEASE SELECT YOUR SAUCE & SIDES SAUCES

- RED WINE GRAVY
- GREEN PEPPER SAUCE
- CAFÉ DE PARIS SAUCE
- GARLIC & BUTTER
- NAM JIM JEAW
- THAI SPICY SEAFOOD SAUCE

SIDES (SELECT UP TO 2 ITEMS)

- THUFFLE PARMESAN FRIES
- FRENCH FRIES
- MASHED POTATOES
- ORGANIC MIXED SALAD
- GRILLED SEASONAL VEGGIES

WESTERN COMFORT

BUFFALO WING 310

Sriracha free range chicken wing & classic ranch dressing.

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)

A CHOICE OF PASTA

SPAGHETTI, PENNE OR ANGLE HAIR

MARINARA 460

Marinara with prawn, squid, mussel, olive oil, garlic, cherry tomatoes and chili.

TRUFFLE CABONARA 420

Pecorino & Chiang Mai parmesan cheese, steak, bacon, black pepper, egg yolk, cream, white truffle oil.

BOLOGNAISE 380

Beef bolognese sauce, Chiang Mai Parmesan cheese

PIZZA

QUEEN 'MARGHERITA' 380

Tomato sauce, mozzarella, fresh tomatoes slice, oregano, basil oil.

VEGAN WITH LOVE 380

Medley of roasted veggies, mozzarella, tomato sauce.

SPICY SALAMI 490

Spicy salami, tomato sauce, mozzarella, chili and basil oil.

FROM THE GULF OF SIAM 520

Tomato sauce, mozzarella, squid, prawn, mussel and basil oil.

WRAPS AND SANDWICHES

THE ALEENTA BURGER 460

Char seared Charolais Chiang Mai beef patty, brioche bun, caramelized onion, cheddar, tomato, lettuce and ranch dressing and fries.

VEGAN BURGER 380

Plant based bun, seitan & beans patty, avocado, lettuce, confit tomato and fries.

ALEENTA CLUB 380

Brown toast, sous-vide chicken, crispy bacon, onion, tomato, cheddar, mayo, fried egg and fries.

"KHAO SOI" CHICKEN WRAP 360

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

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

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THAI CLASSICS

SOM TUM SEAFOOD    **450**
green organic papaya salad, medley catch of the day, peanut, yam dressing, chili.

WITH CHICKEN **320**

CHICKEN SATAY  **320**
Char grill chicken tender skewers marinated in turmeric and garlic with peanut chili dipping.

OR BEEF SATAY **340**

GREEN CURRY CHICKEN  **335**
Creamy coconut green curry with free-range chicken, served with steamed jasmine rice.


WITH ARTISANAL TOFU **300**
PRAWNS OR SEAFOOD **390**

TOM KHA KAI **335**
Hot and sour free-range chicken coconut soup, straw mushrooms, heirloom cherry tomatoes, served with steamed jasmine rice.

WITH ARTISANAL TOFU **300**
PRAWNS **390**

TOM YUM GOONG   **350**
Hot & sour clear soup with prawns, lemongrass, galangal & shallots, served with steamed jasmine rice.

WITH ARTISANAL TOFU **300**
CHICKEN **335**

KAI PAD MED MAMUANG  **350**
Wok fried free range chicken with cashew nuts, bell pepper & veggies, chili-oyster sauce served with steamed jasmine rice.

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.



KHAO PAD KAI **300**
Wok sautéed jasmine rice and free-range chicken, egg, green onion.

WITH PRAWNS, CARB MEAT OR SEAFOOD **390**

KHAO OB ZAPAROT   **390**
PINAPPLE RICE
Wok sautéed jasmine rice, prawns, cashew nuts, raisins, turmeric seasoning and pineapple.

PAD THAI GOONG   **390**
Wok sautéed flat rice noodles with prawns and chili-tamarind sauce, egg, and peanut.

CHICKEN OR ARTISANAL TOFU **360**

PAD KRA PAO MOO OR KAI  **350**
PAD KRA PAO NUEA  **400**
Wok sautéed organic minced pork, chicken or beef with Thai holy-basil, chili and oyster sauce, organic jasmine rice or berry rice and fried egg.

MOO YANG **360**
KAI YANG **320**

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



KHAO SUAE OR KHAO RICE BERRY **60**
Jasmine steamed rice or organic rice berry.

A TASTE OF THE LANNA KINGDOM


SET A-HAN NEUA  **600**
Northern appetizer set roasted green chili relish, spicy minced pork and tomato, Northern grilled sausage, crispy pork rind, fresh organic veggies.

SOUS VIDE DUCK "KHAO SOI" **490**
8 hours slow cooked organic farm Duck leg served with sauteed yellow noodles in Khao Soi signature curry.

LARB NEUA  **320**
Northern style Spicy minced pork salad with Northern Thai herb and fresh organic veggies, served with sticky rice.

MIANG KHAM DIY   **190**
DIY betel leaves parcel with: ginger, chili, dry shrimps, shallot, lime, peanut, sweet & sour tamarind dipping.

GAENG PLA **310**
Channa argus seabass fillet in Northern hot and sour curry soup.

KANOM JEEN NAM NGEOW  **350**
Northern Thai rice noodles served with spicy pork soup and crispy pork rind.

GAENG HANG LAY   **380**
Northern slow cooked organic pork mild Hang Lay curry, peanuts, ginger served with jasmine rice.


KHAO SOI

CHICKEN **360**
SLOW COOKED BEEF  **390**
ARTISANAL TOFU **340**

Khao Soi is a beloved noodle dish that hails from the northern region of Thailand. is often served with tender, slow-cooked meat, crispy noodles, and a variety of aromatic herbs and spices.


DESSERT

LIME AND MATCHA   **270**
Raw cake biscuit, Chiang Mai organic matcha tea, lime, cashew nut.

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

GLOW BOWL  **290**
Chiang Mai strawberry puree and seasonal fresh fruits.

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

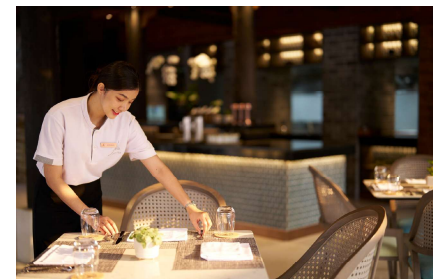
CHIANG RAI VANILLA MOUSSE  **320**
Organic vanilla bean from HAMAN farm, cream, milk, berry sauce and biscuit crumble on top with fresh blueberry.

LANNA' STYLE DESSERTS TASTING **250**
Chiang Mai artisanal dessert selection. (selection is made daily on market availability)

MANGO STICKY RICE  **290**
Yellow mango, sweet sticky rice, coconut sorbet, sesame seeds.

TROPICAL FRUIT  **250**
Seasonal sliced tropical fruit selections.

ARTISANAL ICE-CREAM **per scoop 120**
Strawberry, dark chocolate, organic vanilla, cookies and cream, passion fruit sorbet, coconut sorbet.



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