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

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.

Baan Pong Krai, Maerim, Chiang Mai.

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.

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 (ข้าวทอมทั่วบอน) 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 (พอมดอกฮั่ง) 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 (ขาวหอมมูเขียว)

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 Coaeliac 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.

570

YUM TUA PUU 🖯 🥖 ยำถั่วพู

Spicy wing bean salad with prawns, shallots soft-boiled egg, cashew nuts & coconut milk

GAENG POO BAI CHA-PLU / 🐧 990 แกงปูโบชะพลู

Crab meat in yellow curry with fragrant betel leaves & rice noodles

CHU CHEE PLA 🖊 👶 840 ผู้ลื่ปลา

Grouper in creamy red curry coconut milk foam, kaffir lime leaves

GAENG PHED PED YANG / 780 แกงเน็ดเป็ดย่าง

Roasted duck red curry with pineapple jackfruit & water chestnuts

RICE

Please select your favourite

 KHAO HOM MALI
 KHAO NIEOW

 ข้าวหอมมะลิ
 ข้าวเหนียว

Jasmine rice Issan sticky rice

KHAO HOM BAI TOEI KHAO HOM PUKHIAO

ช้าวหอมใบเดย ซ้าวหอมภูเขียว Fragrant pandan jasmine Wild jasmine rice

KHAO HOM MALI DANG LAE MALI BAO ข้าวทอมมะลิแดงและมะลิเบา Red & young jasmine blend

KHAO HOM HUA BON ข้าวหอมหัวบอน

Krabi Hom Hua Bon rice grown in Koh Klang

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

APPETIZERS

PLA HAENG TAENG-MO ปลาแห้งแตงโม Watermelon, dried fish flakes & crispy shallots	370
THOD MUN PLA GRAI KHAI KEM 🖯 ทอดมันปลากรายไข่เค็ม Deep-fried spicy fish cakes with salted egg yolk Penang sauce	450
GIEW PLA GAO NEUNG 🗯 🌶 🐍 เกี้ยวปลาเก๋านึ่ง Steamed grouper wontons, clear chicken broth spicy seafood sauce	490
BUR THOD 🛊 🛱 💬 เบือทอด Deep-fried prawns with wild Chrysanthemum leaves with Thai sweet chili sauce	540
PENANG POH PIAH SOD 🗯 ปีนังเปาะเปี๊ยะสด Fresh spring rolls with crab claw & pork strips garden vegetables, plum & Penang sauce	590
POH PIAH PAK THOD # v เปาะเปี๊ยะผักทอด Crispy-fried spring rolls with pumpkin & tofu sweet & sour sauce	470
POO NIM THOD KAI KEM 🗯 🎝 ปูนิ่มทอดไข่เค็ม Phang Nga Bay farm soft-shell crab with tom yum emulsion, tamarind sauce & salted egg yolk	690
PLA MUEK THOD KRATIEM SAUCE MUEK DAM	5 40

SALADS



FROM THE POT

PO TEAK NUEA SAM BAB โป๊ะแตกเนื้อสามแบบ Slow-braised beef cheek & blade, thin slices of rib eye in spicy Thai aromatic soup	740
TOM YUM GOONG 🥒 ถึง ตัมยำกุ๊ง Fragrant hot & sour lemongrass soup with prawns, straw mushrooms & kaffir lime leaves	690
TOM KHA GAI KHAMIN SOD ต้มข่าไก่ขมิ้นสด Free-range chicken soup with seasonal mushrooms fresh turmeric & grilled banana blossom	520
TOM KATI PAK (v) ตัมกะทิผัก Coconut milk soup with lemongrass & seasonal vegetables	420
TOM SAEP HED LAE MAN THED v ดัมแช่บเท็ดและมันเทศ Spicy & sour soup with wild mushrooms & sweet potatoes	420
PLA NUENG MANAW 😭 / ปลานึ่งมะนาว Steamed snapper with lime & chilies	840

OUR CURRIES

GAENG KIEW WAAN GAI แกงเขียวหวานไก่	670
Free range chicken leg in green curry, smoked aubergine sweet basil, wild pea aubergines	
MASSAMAN KHA GAE 🖯 😭 🥖 🐧	1,390
Slow-braised lamb shank, sweet potatoes mangosteen & cashew nuts	
GAENG PRIK PLA GAO // 🐧 แกงพริกปลาเก๋า	790
Southern style grouper curry with black peppercorn local southern vegetables	
PANAENG NUEA พะแนงเนื้อ	990
Thai Charolais beef cheek in creamy red curry deep-fried Thai eggplants	
GAENG SOM PLA KAPONG KHAO NORMAI DONG // 🐧 แกงสัมปลากะพงขาวหน่อไม้ดอง	650
White snapper filet in traditional southern yellow curry pickled bamboo shoots & Krabi pineapple	
GAENG GARI POLLAMAI 😡 🥖 แกงกะหรื่นลไม้	490
Seasonal fruits & organic Chiang Mai root vegetables in aromatic yellow curry	
GAENG KIEW WAAN AVOCADO 🗯 🔞 😭 แกงเขียวหวานอะโวคาโด	540
Fresh & deep-fried avocado, seasonal vegetables in Grandma's green curry	

FROM THE WOK

GAI BETONG PHAD MACADAMIA 🖯 😭 ไก่เบตานักแมคคาเดเมีย Stir-fried Betong chicken with dried chili roasted Chiang Mai macadamia nuts & crispy taro	780
NUEA PHAD KRUANG GAENG เนื้อผัดเครื่องแกง Stir-fried Thai Charolais beef tenderloin with red curry paste & cockle mushrooms	1,100
GOONG PHAD KAPI SATOR / กุ้งผัดกะปิสะดอ Wok-fried river prawns with authentic Krabi shrimp paste & pungent beans	890
MOO KUA PRIK KLUEA / หมูคั่วพริกเกลือ Wok-fried pork belly with chili & salt, kaffir lime leaves	690
KAI JEAW POO LAE POO NIM THOD 🗯 ไข่เจียวปูและปูนิ่มทอด Thai omelet with crispy-fried soft-shell crab	720
PLA CHON TALAY THOD SEE-EW ปลาช่อนทะเลทอดชี้อิ๊ว Deep-fried cobia fish with soya sauce fresh green mango & apple salad	720
DOK MAI TAM REDU GARN LAE เดิ KANOON PHAD KRUANG GAENG ตอกไม้ตามฤดูกาลและขนุนผัดเครื่องแกง Braised local vegetables with red curry, edible flowers jack fruit & kaffir lime	490
TAOHU LAE PHUEAK PHAD SATOR PRIK LUEANG เก้าหู้และเนือกผัดสะดอพริกเหลือง Stir-fried tofu & taro with pungent beans & yellow chilies	490
BAI LIANG PHAD KHAI ใบเหลียงผัดไข่ Stir-fried malindjo leaves with egg	450



RICE & NOODLES

PHAD THAI GOONG MANGKORN 🖯 ผัดไทยกุ้งมังกร	2,490
Wok-fried thin rice noodles with Krabi lobster	
& tamarind sauce A supplement charge of THB 500 applies for this item when selected as part of a half/full board or dinner package	
KHAO PHAD NAM PRIK KAPI KAB MOO HONG / ข้าวผัดน้ำพริกกะปิกับหมูฮ้อง	790
Phuket famous braised pork belly with quail eggs shitake mushrooms & authentic shrimp paste fried rice	
KHAO MAN KATI TAOHU SONG KRUENG 🗯 🌀 ข้าวมันกะทิเด้าหู้ทรงเครื่อง Coconut flavoured jasmine rice with sweet spicy tofu	590
organic vegetables, crispy-fried mushrooms & sweet chili sauce	
GUAY TIEW PHAD KHI MAO PAK 👽 🥖 ก๋วยเดี๋ยวผัดขี้เมาผัก	590
Drunken rice vermicelli with chili, basil, green peppercorn wild ginger & organic seasonal vegetables	
VEGETABLES	
PHAD PHAK KOOD 🔞 🖊 🖏 ผัดผักถูด	390
Stir-fried edibles ferns with soya, garlic & chili	
PHAD PAK KHANA 🥨 🥖 🖏 ผัดผักคะน้ำ	390
Stir-fried organic kale with mushroom sauce, chili & garlic	
PHAD YOD MARA WAAN 🔞 🐔 ผัดยอดมะระหวาน	390
Stir-fried chayote leaves with garlic & light soy sauce Subject to market availability	
PHAD MAKEUA vg / 💍	390
Wok-fried aubergine with fermented soybean, chili & basil	
HED MOK NAI GRABOK MAI PHAI 🕼 🅖 💦 เห็ดหมกในกระบอกไม้ไผ่	390
Local seasonal mushrooms with Thai herbs cooked in bamboo	
PHAD PHAK BOONG FAI DAENG 🥖 🖏 ผัดผักบุ้งไฟแดง	390
Wok-fried morning glory with garlic, chili & oyster sauce crispy-fried eggs	
Contains Gluten Contains Dairy Contains Nuts S Contains Seeds Chef's signature of	ish
Sustainable/Local V Vegetarian V Vegan Mildly Spicy	

DESSERTS

CAKE KHANOM MO-KAENG 🗯 🗍 เค้าขนมหมือแกง Taro chiffon cake, Thai coconut cust with young coconut ice cream		390
SOM-CHUN 😡 สัมฉุน Lychee, green mango, salacca, dry co	oconut	350
KHAO NIEOW MAMUANG 🖯 S 🤇 ข้าวเหนียวมะม่วง Fresh mango, sticky rice & coconut เ		390
ICE CREAM PUDDING KHAO HOM ใอศกรีมพุดดิ้งข้าวหอมมะลิ Jasmine rice ice cream, macadamia c		390
ICE CREAM KATI MIANG KHAM ใอศกรีมกะทิเมี่ยงคำข้าวเหนียวมูน Homemade coconut ice cream, betel tamarind sauce, wild sticky rice, fres	leaves with condiments	450
EXOTIC SEASONAL FRESH FRUIT ผลไม้รวมหลากชนิด	Γ PLATTER VG	370
ICE CREAM (PER SCOOP) laft Madagascar vanilla Dark chocolate Thai tea Banana Homemade Jasmine rice Cookies & cream Matcha green tea Kaffir lime Coconut ©	ารึม (ต่อลูก) ፟ ♥ วนิลามาดากัสการ์ ช็อกโกแลตเบลเยี่ยม ชาไทย กล้วย ช้าวหอมมะลิ ผุ้กกี้และครีม ชาเขียวมัดจะ มะกรูด มะพร้าว	195
SORBET (PER SCOOP) ช่อร์เบท์ Yuzu Lemon basil Lemongrass Passion fruit Pabana (passion fruit, banana, mango) Chiang Mai lychee Supreme mango Strawberry	(ต่อลูก) √๎๎๋ ยูชุ มะนาวโหระพา ตะไคร้ เสาวรส เสาวรส กล้วย และมะม่วง ลิ้นจี่เชียงใหม่ มะม่วง สตรอเบอร์รี่	195