

HEALTHY EATING & SUPPORTING LOCAL COMMUNITIES

We strive to provide our guests with the highest quality & safest ingredients, focusing on organic, locally sourced produce, 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 trees with 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 alternative 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. cage-free sources.

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.

HORS D'OEUVRES

Duck & chicken breast, foie gras     pistachios, pickles & mesclun Pâté en croûte	540
Avocado tartare, coriander, pomegranate  pine nuts, vegetable craps, passion fruit vinaigrette Tartare d'avocat	490
Roasted sweet peppers   Jartisann's smoked ricotta, pistachios olives, pesto rosso Poivrons grillés, ricotta fumée, pistaches, olives, pesto rouge	450
Eggs mimosa, tuna, anchovies Oeufs mimosa, thon, anchois	420
Hazelnut butter toasted brioche    truffle & Parmesan Brioche meunière, truffes, Parmesan	650
Beef tartare "au couteau", croutons    Tartare de boeuf au couteau minute, croûtons	750
Grilled octopus, chili-aioli & rocket  Poulpe grillé, aioli pimentée, roquette	720
Lettuce, smoked bacon, poached egg    brioche croutons Salade Lyonnaise	520

LES MIJOTÉS

Truffle risotto, cep mushrooms & herbs   Risotto aux truffes, cèpes et herbes	890
Slow-braised beef cheeks in red wine    bacon, glazed baby onions, mushrooms Joues de boeuf braisée au vin rouge	1,590
Confit lamb shank  with organic honey & rosemary Souris d'agneau confite au miel biologique et romarin	1,490
** Seafood in saffron cream sauce    Blanquette de la mer au safran	1,990

*A supplement charge of 500** / 1,000*** / 1,500**** / 1,800***** applies for this item when selected as part of a half/full board or dinner package*

 contains gluten  contains dairy  contains nuts  Chef's signature dish
 contains alcohol  Sustainable/Local  vegetarian  vegan

Prices are in Thai Baht, subject to 10% service charge
& applicable 7% government tax

GRILL ET RÔTIS

*** Thai-Charolais beef striploin 	2,290
Béarnaise sauce Faux-filet de boeuf Thai-Charolais 300gr, sauce Béarnaise	
***** Thai-Charolais beef Chateaubriand 500gr  (A)	4,490
peppercorn sauce & red wine sauces Chateaubriand Thai-Charolais 500gr, sauces au poivre et vin rouge	
Calvados & honey roasted pork chop  (A)	1,690
apple cider sauce Cote de cochon noire rôtie au Calvados et miel, sauce au cidre	
Seared duck breast, green peppercorn sauce   (A)	890
Magret de canard saisi, sauce au poivre vert	
Seared Seabass filet, white wine sauce  (A) 	990
Filet de Vivaneau saisi, sauce vin blanc	
Grilled tuna steak, herb salad, saffron aioli 	1,390
Thon grillé, salade d'herbes, aioli safranée	
***** Grilled giants tiger prawns 	2,790
with garlic & parsley Gambas géantes grillées à l'ail et au persil	

GARNITURES - SIDES

Homemade fries	210
Frites maison	
French beans with garlic & parsley butter 	210
Haricots verts persillade	
Mushrooms sautéed with garlic & parsley 	210
Mushroom fricassée	
Baby potatoes, herbs & sour cream 	250
Pommes grenailles, herbes et crème sure	
Green peas, smoked bacon, pearl onions 	210
little gem lettuce	
Petit pois à la Française	
Lettuce, garlic, croutons & old wine vinegar  	210
Salade verte, ail, croûtons et vieux vinaigre	
Mashed potato 	210
Mashed potato with truffle  	350
Potato gratin with Saint Nectaire cheese 	250
Gratin de pommes de terre au Saint Nectaire	
LA RONDE DES FROMAGES 	890
Selection of French affiné cheeses from Jartisann Chiang Mai	

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GOURMANDISES

Banane sensuelle 390

Chocolate almond tart, banana almond cream
banana ganache, mascarpone cream, pabana sorbet

Yuzu blanc 370

Yuzu white chocolate ganache, coconut crémeux
almond crumble, French meringue, coconut ice cream

Gianduja (A) 390

Gianduja chocolate mousse, coconut heart, Amaretto praliné sponge, coconut crisps,
caramelised cashew nuts

Exotic delight (A) 370

Madagascar vanilla light ganache
Issan rum marinated exotic fruits
banana ice cream, caramelised cashew nuts

Exotic seasonal fresh fruit platter (VG) 370

Ice cream (per scoop) 195

Dark chocolate	Madagascar vanilla
Cookies & cream 	Arabica coffee
Malaga rum raisin (A)	Caramel macadamia 
Cassata Amaretto (A)	Mint chocolate
Coconut (VG)	Amarena cherry
Vanilla chocolate brownie  	Speculoos 

Sorbet (per scoop) (VG) 195

Beriolette (<i>mixed berries</i>)	Lime
Strawberry	Yuzu
Raspberry	Supreme mango
Passion fruit	Blood orange campari (A)
Pabana (<i>passion fruit, banana, mango</i>)	

All ice cream & sorbet are served with biscuit  

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