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.

FIRST LIGHT
(STARTERS)

Crispy Beef & Caramelised Onion Rolls — 650
Cheese Sauce, Secret Sauce, Pickled Chili

Brioche Meunière, Truffle, Parmesan (V) — 690
Hazelnut Butter Toasted Brioche, Truffle & Parmesan

Yellowfin Tuna — 690
Seared, Green Mango Kosho, Smoked Coconut & Red Palm Oil

US Scallops, Champagne Beurre Blanc — 850
Seared Scallops, Champagne Beurre Blanc
Leek Fondue

* **Extra: Caviar** 10 grams — 1,990

HARVEST

Celeriac, Pear & Walnut (VG) — 750
Charred Celeriac, Poached Pear, Walnut Cream, Watercress
Pickled Mustard Seeds, Port Wine & Vegetable Demi-Glace

Confit Beetroot (VG) — 720
Beet Hummus, Cashew Labneh, Chioggia Carpaccio, Pickled Carrots,
Green Oil, Koh Klang Native Stingless Bee Honey
Pine Nuts

Avocado Tartare (VG) — 540
Coriander, Pomegranate, Pine Nuts, Passion Vinaigrette

A supplement charge of 500 / 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 Nut · (S) Contains Seeds
(V) Vegetarian · (VG) Vegan · Mildly Spicy · Alcohol

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

SLOW FIRE

Gently braised. Slowly roasted. Richly flavoured.

Pumpkin & Coconut (VG) (Nut) — **690**
Charred Pumpkin, Young Coconut, Curry Leaves
Toasted Cashews, Fragrant Coconut Pumpkin Velouté
Fresh Herbs

Crab Risotto (Dairy) — **1,590**
Lobster bisque, curry & kaffir lime leaves
confit garlic, brown butter

Seafood Moqueca — **1,490**
Fish of the Day, Tiger Prawns, Mussels, US Scallop
Young Coconut Heart, Virgin Red Palm Oil
Peppers, Dendê-Inspired Coconut Broth

* **Australian Hampshire Down Lamb Shank** (Dairy) (Nut) — **1,990**
Slow-Braised, Fire Roasted Cauliflower, Mint Yoghurt
Roasted Shallots, hazelnuts

Heritage Pork — **990**
Slow-Braised & Smoked, Burnt Pineapple
Pickled Mustard Greens, Rich Tamarind Pork Jus

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

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THE RAYA TABLE
CHARCOAL GRILLED

VEGAN (VG)

Coal-Roasted Cabbage — 790
Cashew Miso
Kombu Toasted Coconut Crispy Cabbage & Shallots

Lion's Mane Mushroom — 820
Black Garlic Tamarind Demi-Glace, Lotus Root Crisps

PROTEINS

SEAFOOD

Fish - Catch of The Day — 990
Za'atar crusted, Lemon Confit

* **½ Andaman Lobster** — 1,990
Bourbon marinated, Virgin Red Palm Oil, Lemon Sauce

** **Jumbo Tiger Prawns** — 2,790
Garlic butter, Sourdough croûtons

Crab — 1,490
Turmeric coconut curry, kaffir lime & curry leaves
confit garlic

MEAT

*** **Thai-Charolais Beef Chateaubriand** — 4,690
500 grams
Served Sliced

** **Aged Australian Wagyu Striploin** — 2,990
300 grams
Bone Marrow Crumbs, Burnt Onion Purée

** **Australian Hampshire Down Lamb Cutlets** — 2,790
Smoked Yoghurt, Burnt Eggplant

Central Thailand Duck Breast — 990
Burnt Pineapple
Chinese Wine Fermented Red Onion Pickles

Fire-Roasted Piri Piri Chicken — 890
Burnt Lemon

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

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SIDES 250

Duck Fat Potatoes
Confit Garlic, Rosemary, Sea Salt

Lemon Linguini
Sea Grapes, Charred Lime, Lime Caviar

Burnt Broccolini
Black Garlic, Pangrattato, Preserved Lemon

Charred Pumpkin
Whipped Goat Cheese, Macadamia Dukkha
Native Stingless Bee Honey

Crispy Fingerling Potatoes
Seaweed Butter-Chives

Char-Grilled Vegetables (V)
Toasted Perilla Seeds, Confit Garlic, Thyme, Rosemary

Garden Leaves (V) (S)
Green Goddess Dressing, Local Herbs, Seeds

SAUCES

BUTTER EMULSIONS

Sriracha
Nam Jim Beurre Blanc
Lemongrass & Sweet Basil
Herbs

OTHER SAUCES

Smoked Chilli Romesco
Black Garlic Chimichurri (VG)
Coconut Herb Salsa Verde (VG)
Truffle Demi-Glace

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

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(V) Vegetarian · (VG) Vegan · Mildly Spicy · Alcohol

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

SWEET TIDES

Jade Coast (S) **390**
Yuzu Crémeux, Matcha White Chocolate Mousse
Roasted Black Sesame Crumble & Shiso

Cacao Ember (S) **420**
Rich Chocolate Crémeux, Cinnamon Parfait, Cocoa Crumble
Confit Orange Zest, Dark Chocolate Chili Sauce
Spices & Sesame

Spice Route Blossom **390**
Orange-Blossom Parfait, Date Caramel, Almond Financier
Cardamom Ice Cream

Southern Sun **390**
Young Coconut Mousse, Pandan Sponge Cake, Lime Gel
Phattalalung Tapioca Pearls In Palm Sugar Flavoured Coconut Milk
Coconut Ice Cream, Coconut Crumble

ICE CREAM (PER SCOOP) 195

Chocolate (VG)
Chocolate fudge brownie
Milk & crunchy praliné
French vanilla
Espresso
Pistachio
Avocado & lime
Honey salted paprika pesto
Kentucky crème brulée (VG)
Aperol spritz (VG)
Amarena cherry & Amaretto liquor (VG)
White chocolate, raspberry, passion fruit, meringue
Honey yoghurt raspberry & cinnamon crumble

SORBET (PER SCOOP) (VG) 195

Dark chocolate
Coconut
Strawberry
Yuzu
Lychee & rose
Mango
Passion fruit
Cho che chi *(chocolate sorbet, cherry amareno, chili)*

All ice cream & sorbet are served with biscuits

A supplement charge of 500 / 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 Nut · (S) Contains Seeds
(V) Vegetarian · (VG) Vegan · Mildly Spicy · Alcohol

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