



THE GARDEN

LOCAL - SUSTAINABLE - ORGANIC



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 northern 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 & CHEF'S PROFILE

Immerse Yourself in a Timeless Culinary Journey at The Garden Restaurant

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. Chef Komkrich Issarajinda AKA “Chef Arm”, inspired by his grandmother Khun Aree Issarajinda's legacy at their families ancient restaurant in Chiang Mai, brings you the essence of 3rd generation Chiang Mai cuisine. Khun Aree, originally from Chainat Province, infused her dishes with a unique combination of mellow and intense central Thai flavors using local ingredients.

Today, Chef Arm continues this tradition, presenting Thai cuisine from the northern and central regions with authentic flavors in a contemporary style. His 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.

FLAVORS OF THAILAND


(set menu)

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




CHICKEN SATAY OR BEEF SATAY 
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 
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



THAI AGEDASHI SPICY TOFU

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



220



ROASTED MARROW 550

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



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 

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

390



PULLED WILD BOAR TACO   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

TOFU- LETTUCE MIANG 220

KHAM WRAP - DIYS

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



VEGAN

EDAMAME

150

Steamed young fresh market soya beans.



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 

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** 

300

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



HIGH-PRO BOWL  **VEGAN** 

300

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



Aleenta POKE BOWL 

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 sautéed kale.





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



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

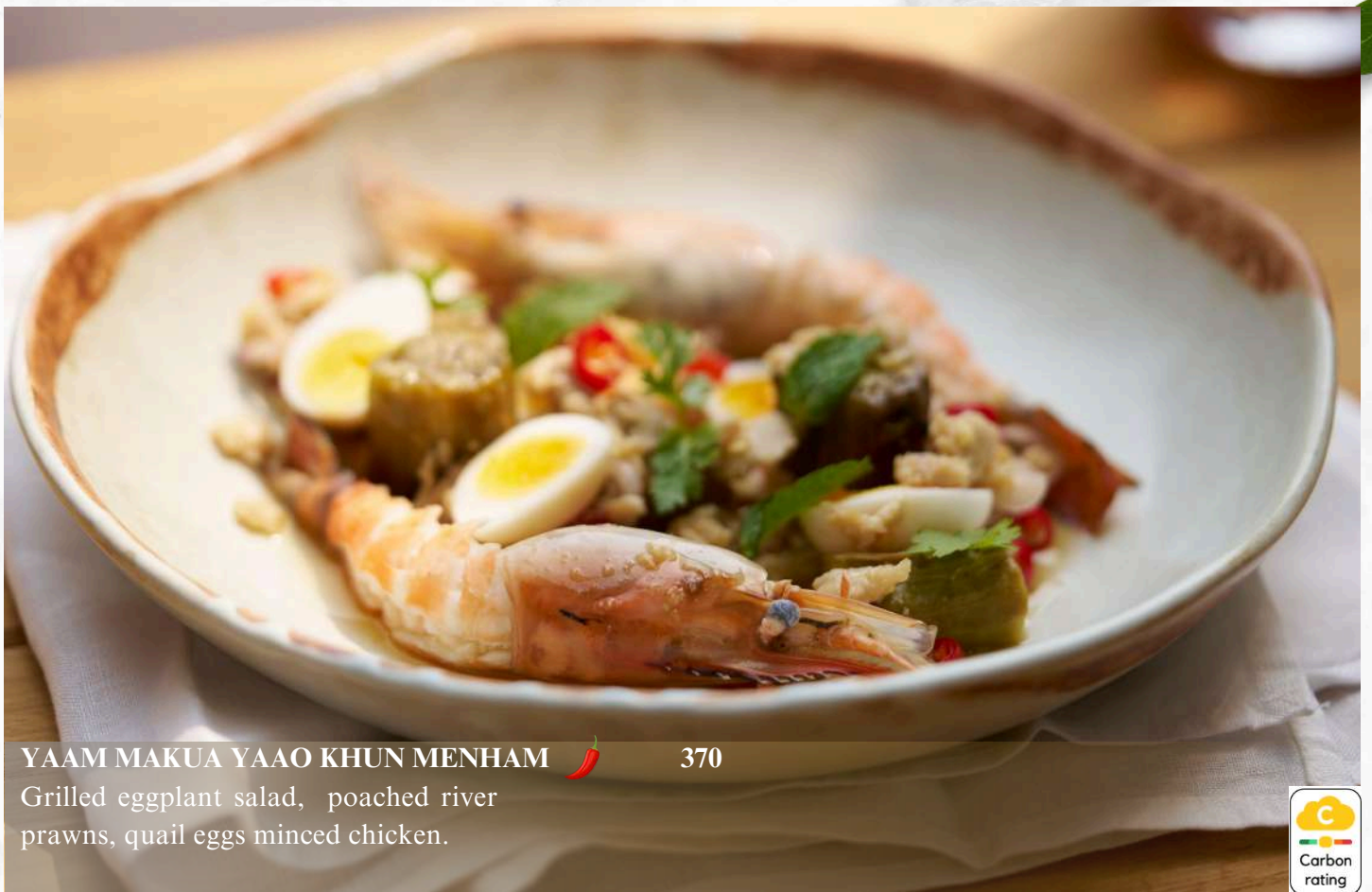
Nam prik noom, Nam prik oong, Sai oua moo, Keb moo, Pak sod
Northern appetizer set (for 2 or more to share) Roasted green chili relish, Spicy minced pork and tomato, Northern grilled sausage, Crispy pork rind, Fresh organic veggies.



Embark on a culinary journey through Northern Thailand with an array of vibrant dishes. Nam Prik Nuum 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.



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





MIANG KHAM DIY

190

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



GAENG PLA CHON 🌶️

310

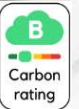
Channa argus 'Pla Chon' fish fillet in Northern hot and sour curry soup.



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 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   450

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



With artisanal tofu 300



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.



TOM KHA KAI BAAN 335

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



With prawns or seafood 390

With artisanal tofu 300

With river prawns 390

With artisanal tofu 300



SATAY CHICKEN 320

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



With Beef 340



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.



KHAO SUAE RUE KHAO RICE BERRY 60

Jasmine steamed rice or organic rice berry



TOM YUM GOONG MAENAM 

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

390



With artisanal tofu

300

With free range chicken

335



KHAO PAD KAI

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



With Prawns or seafood



300



KHAO OB ZAPAROT-PINAPPLE RICE 

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



380



Chicken or artisanal tofu

360



PAD THAI GOONG 

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



380

Chicken or artisanal tofu

360



PAD KRA PAO MOO OR KAI 

PAD KRA PAO NUEA 

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



350

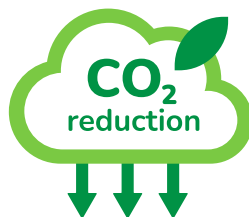
400

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



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

320



BUFFALO WING



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

310



Chicken

350

Grilled king prawns

450



CAPRESE DI BUFALA



460

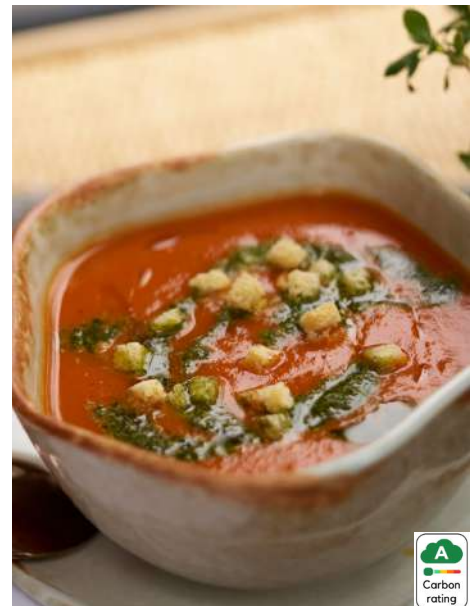
Bangkok dairy farm buffalo mozzarella 'ciliegini', organic cherry tomatoes, basil leaves, virgin oil, crispy bread.



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 bolognese
sauce, Chiang Mai Parmesan
cheese.



PIZZA




QUEEN 'MARGERITA'   **400**
Tomato sauce, buffalo mozzarella, basil.

VEGAN WITH LOVE  **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  **400**
Tomato sauce, all veggies & mushrooms,
hot peppers & deep-fried basil

Gluten free pizza available upon request

WRAPS AND SANDWICHES



VEGAN BURGER VEGAN

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



380



The Aleenta Burger  

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.



460



"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** (ยอดมะขาม)

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** (ผักปลาคาว)

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 BAELEAF 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** (ใบดีปลาหิ่ง)

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 (ใบเลี่ยนคอรุท)

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 TRIFOLIATUS** (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
(ไลซึะເອມເຕກ)

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 used 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 (ผักแว่น) *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

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



220

‘POR PIA SOT’ ROLLS

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



220

EDAMAME

Steamed young fresh market soya beans.



150

TOFU- LETTUCE MIANG KHAM WRAP - DYS

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



220

HUMMUS TACO

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



260

BUDDHA BOWL

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



330

HIGH-PRO BOWL

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



300

SUPERFOOD BOWL

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



300

KHAO SOI

Chiang Mai signature mild curry noodles with artisanal tofu & organic veggies.



340

Our “Som Tum”

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



300

TOM YUM TAOUU

Hot and sour soup, straw mushroom, heirloom cherry tomatoes and artisanal tofu.



300

THAI MENU

PAD THAI TAOUU WOK

Sautéed Flat rice noodles with Artisan tofu and chili-tamarind sauce.



360

GAENG KIEW WAAN JAY

Creamy coconut green curry with organic veggies and hard tofu.



300

PAD KRA PAO JAY

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



310

SOUP OF THE DAY

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



290

PIZZA VEGAN WITH LOVE

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



400

PIZZA KHIMAO

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



400



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  
Raw cake biscuit, Chiang Mai organic matcha tea, lime, cashew nut

270

Sorbet low glycemic content, with monk fruit sweetener 
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  250

Seasonal sliced tropical fruit selections.




Glow Bowl  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 BRULEE  300
Organic coconut with kefir lime crème Brulee 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.



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	
TROPICAL 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

SPARKLING COCKTAIL



APRICOT CHOC

APEROL SPRITZ

LILLET VIBE

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 VIBE	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	300
Chardonnay, Chile	
N/V De Bortoli, Sacred Hill	310
Semillon Sauvignon Blanc, Australia	
RED WINE	Glass
N/V Concha Y Toro, Reservado	300
Cabernet Sauvignon, Chile	
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 sourced / from fair trade

