

THE WILD REFRESHMENT

MA-LOT & LONGAN HONEY SORBET

มะหลอดซอร์เบทกับน้ำผึ้งดอกกล้วย

A cooling bastard oleaster sorbet made from "Ma-Lot", wild forest fruit with longan honey and fresh black mint, designed to cleanse the palate with its tart and honeyed notes

PRE-MAIN DISH

River & Field

PAN SEARED SEA BASS IN TOMATO GRAVY

แกงปลาทะเลย่างกับต้นผักกาดเขียวฉ่ำซีอิ้วและผักกาดหัวแดง

Crispy-skinned sea bass in a warm, infused with cumin and paprika, spiced tomato reduction balanced by the sharp tang of fermented green mustard leaves, red radish and string green beans

MAIN DISH

The Harmony of Two Curries

DUAL-STYLES PORK BELLY "HIN LEY" CURRY

แกงฮังเล และ แกงฮินเล

A culinary bridge across the border, where the robust Lanna "Hung-Lay" meets the aromatic soul of Burmese 'Hin-Ley' served with fragrant Burmese short grains rice "Paw Hsan Hmwe" steamed in coconut milk and pandan leaves, accompanied by Local seasonal vegetables

DESSERTS

The White Thread

MYONT LATT SAUNG

ลอดช่องสีขาวยกกับน้ำเชื่อมต้นปาล์ม

A soul-soothing bowl of traditional white rice noodles in a smoky, rich palm sugar syrup.

Petit Four: Final Chronicles

A trilogy of sweetness final farewell, a collection of bite-sized memories from both lands, weaving together the sweet traditions of Inle and the Ping river

MYONT LONE YAE PAW

ขนมต้มสไตล์พม่าไส้ปาล์มเชื่อม

Traditional Burmese-style glutinous rice balls stuffed with aromatic palm sugar

KANOM JOK

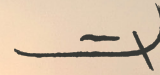
ขนมจ็อก ไส้มะพร้าว

Steamed Northern-style sticky rice pyramids with a sweet coconut filling

KYAUT JAW

วุ้นสามรส

Burmese-style three-layers flavored jelly, capturing the vibrant colors of our shared heritage



RAYA HERITAGE
A RIVER SANCTUARY



LEADING
HOTELS®

INLE TO PING

passage

Songkran & Thingyan Gastronomy

A culinary voyage exploring the sacred waters from the shores of Inle Lake to Ping River.

Each dish reflects the shared heritage and culture of the Shan & Lanna people, highlighting the harmony of Myanmar "Thingyan" and Thailand "Songkran" New Year Celebrations.

8-course dinner
featuring **Burmese-inspired cuisine**,
prepared by Chef Min – Myo Min Tun
with his culinary partner Chef May – YU Yu May,
and Chef Bank – Teerachai Akkharasrisawat
with Raya Heritage culinary team

Khu Khao restaurant
Tuesday 14th April 2026
18:00 hrs. onwards
THB 2,999++ per person

“Mingalaba” from Chef Min and Chef May
Originating from Inle Lake in Shan State, Myanmar, a place known for its waterways, floating gardens, and morning markets. We have made Chiang Mai a new home for the past three years. We bring with us its flavors and memories, a tribute to the simple wisdom of our mothers and grandmothers, making use of Chiang Mai seasonal ingredients to create dishes that evoke a sense of home, honoring vegetables from the earth, fish from the water, and preparing dishes for meaningful celebrations but the essence of our cuisine remains consistent: honest, nourishing and grounded in tradition.

**We invite you to experience
not only our food, but also our story.**

WELCOME COCKTAIL

The street side welcome menu

THE PING RIVER'S GLOW

ข้าวเกรียบพริกทองกับน้ำพริกหนุ่มมาโย

A modern Lanna reimagining of the classic “Nam Prik Num” mayo and purple long beans served with crispy pumpkin cracker

THE INTHA WELCOME

ต้นหอมทอดครึ่งล้าน

Inspired by “Akyaw” Intha-style tempura, these spring onion fritters are crisp golden & represent the warm hospitality of Inle lake, served with tamarind glaze

DINNER MENU

AMUSE BOUCHE

NORTHERN BEEF TARTARE

ลาบเนื้อสันในกับหนังพอง

A bold, refined twist on Lanna ‘Larb’, minced premium beef tenderloin seasoned with an aromatic blend of Northern spices and local vegetables, perfectly balanced by the crunch of golden beef crackling

INTHA TOMATO SALAD

สลัดมะเขือเทศ ข้าวเกรียบงา สไลด์ครึ่งล้าน

A tribute to the world-famous Inle floating gardens, featuring the natural sweetness of fresh cherry tomatoes with peanut sesame oil and soy sauce served with sesame rice crackers

STARTER

HOT STARTER: MOUNTAIN HERITAGE

ห่อนึ่งไก่ดำผักกาดและรากชูดองยูนนาน

A cross-border delicacy-slow-steamed Yunnan black chicken “Hor Nueng” marinated in local spices wrapped in banana leaf, paired with the unique pungency of pickled mustard leaves and pickled chives

COLD STARTER: THE SOUL OF SHAN STATE

ยำเมี่ยงอินเล

Inle “Lahpet Thoke”: Traditional Burmese Tea Leaf Tray

The ultimate symbol of Burmese hospitality.

A vibrant medley of Inle “Lahpet Thoke”

traditional Burmese fermented tea leaves, toasted nuts and crispy beans

SOUP

JACKFRUIT VARIATIONS A TRIO OF JACKFRUITS

แกงขนุน ขนุนหมักกับตะไคร้ต้น

“Kaeng Khanun”, a lucky Songkran tradition, presenting jackfruits in three movements: Grilled jackfruit skewer marinated with Litsea Cubeba, a rich pork rib jackfruit curry and a crispy finish with black garlic and long pepper aioli