

บ้านท่า

BAAN TA
LOUNGE & LAWN



SOPHISTICATED COCKTAILS
GOURMET INDULGENCES
SERVED RIVERSIDE

FROM THE GARDEN



- Do Fann Chiang Mai** (V) (D) 410
Fresh Burrata cheese
Organic greens, tomato compote
toasted garlic baguette
- Chilled Roasted Eggplant Salad** (V) (S) (D) 350
Pumpkin seeds, feta cheese
cherry tomato, fresh organic herbs
- Organic Mixed Salad Bouquet** 350
Chiang Mai smoked bacon, Caesar dressing
- Dried Fruits and Nuts** (V) (VG) (S) (N) 410
Organic mixed greens, orange dressing
- Assorted Roots Salad** (S) 410
Seared river fish, fennel, lemon dressing
- Assorted, Seasonal Mushroom Salad** (V) 320
Rocket, croutons, quail eggs

FRESHLY BAKED



- French Classic** (D) 400
Traditional French baguette
smoked ham and cheese sandwich
- Heritage Burger** (D) 480
Braised BBQ pulled pork shoulder
slaw, potato wedges
- Chicken Ciabatta** (D) 430
Free-range chicken filet
pesto mayo, tomato, fresh mozzarella
- Focaccia Caprese** (V) (D) 380
Do Fann Chiang Mai fresh mozzarella
organic tomatoes, pesto
- Create Your Own** 480
Tell us what you don't eat and let us surprise you
with a combination of everything else

SOUPS



- Organic Vegetable Soup of the Day** (V) (VG) (GF) (D) 290
- Tomato and Basil Consommé** (GF) (D) (N) 350
With river prawn

(V) vegetarian (VG) vegan (S) contains seeds
(N) contains nuts (GF) gluten free (D) dairy

Prices are subject to 10% service charge and applicable government tax

FIELD

(PASTAS)

- Roasted Beetroot and Nut Spaghetti** (V) (S) (N) (D) 370
Fresh goat cheese, olive oil
- Fusilli Pasta and Lamb Ragout** 420
- Traditional Linguine Carbonara** 390
Smoked Chiang Mai bacon chips
- Penne Arrabbiata** (V) (VG) 370
Organic tomatoes concassée
fresh chili, herbs

RIVER

- Chiang Mai Trout Meunière** (D) 460
Sautéed vegetables, lemon oil, potato mash
- Pan-seared River Fish Filet** (GF) (D) 460
Vegetable Niçoise, saffron sauce
- Grilled Giant River Prawn** (GF) 1250
Mediterranean salsa

EARTH

- Chicken Supreme** (D) 460
Roasted free-range organic chicken
beetroot & potato purée
garden vegetable poêlée
red wine marjoram jus
- Butcher's Cut** 1290
Seared aged "Pon Yang Kam" beef
roasted baby potatoes
mushroom fricassée
Perigourdine sauce with truffles
- Roasted Duck Two Ways** (D) 520
Pan-seared breast and duck leg confit
assorted vegetables, potato gratin
mulberry sauce
- Crispy Organic Pork Belly** 460
Sautéed cabbage
smoked Chiang Mai bacon
caramelized guava

**All Earth menu items are gluten free*

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DESSERTS



Coconut Pineapple "Piña Colada" Crumble Fresh pineapple, coconut crumble coconut coulis and vanilla ice cream	260
Pistachio Cannelloni Pistachio cream in crispy tuile peach and passion ice cream	290
New York Cheese Cake Mulberry compote strawberry yoghurt ice cream	260
'The Bounty' Coconut cream and coconut dacquoise milk chocolate mousse	320
Banana Vacherin Caramelized banana compote meringue and chocolate glaze	260
Sake Granite with Seasonal Fresh Fruits	290
Ice Cream and Sorbet (per scoop) Bourbon vanilla Banana Dark chocolate Strawberry yoghurt Mango yoghurt Lime sorbet Strawberry sorbet Mango passion fruit sorbet Jungle Coffee	150

**All dessert items except for Sake Granite contain dairy*

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