

ลานชา
L A A N C H A
T E A R O O M

A SELECTION OF HERBAL TEAS
AND FRESH JUICES
A LIGHT MENU OF TASTY OFFERINGS

AFTERNOON BITES

TO ACCOMPANY
YOUR FAVORITE TEA
OR COFFEE SELECTION

990 THB

(Select 6 items and a choice of coffee or tea)

— Lanna Touch —

ยำเมี่ยง | Yam Miang (V) (S) (GF) (D)
Fermented wild tea leaves salad

ยำตะไคร้หมู | Yam Takrai Moo (GF) (D)
Smoked pulled pork lemongrass salad

ข้าวจี๊ | Khao Jee (V) (S) (N) (GF) (D)
Grilled Thai sticky rice coated with egg

— Traditional Savoury Bites —

River prawn ceviche

Smoked salmon, quail egg (D)
dill cream cheese on sourdough tartine

Avocado, bacon, lettuce, tomato baguette

Crispy crab cake and sweet chilli dip

Ham and cheese cake (D)

Mini chicken yakitori

— Sweet Endings —

FRUIT LOVERS

Peanut and coconut mousse (S) (N)

Mango and sticky rice (V) (VG)

Caramelized pineapple crumble (V) (VG)

Chiang Mai strawberry tartlet (V) (D)

Passion fruit panna cotta (V) (D)

CHOCOLATE & COFFEE

Opera slice

Chiang Mai coffee crème brûlée

Rum-chocolate pot with madeleines

White chocolate tartlet and mango

SCONES

Choice of raisin
chocolate chip, pistachio or citrus

Served with clotted cream
and homemade jams

(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

ORGANIC FOREST COFFEE

Freshly brewed	150
Decaffeinated	150
Espresso	150
Café Latte	180
Cappuccino	180
Double espresso	180
Iced coffee	180
Iced cappuccino	180
Iced café Latte	180

SELECTION OF TEAS

Lemongrass and butterfly pea	160
Organic pure chamomile	160
English breakfast	160
Rose black	160
Dark oolong	160
Handpicked silk	160
Earl grey	160
Organic peppermint	160
Green	160
Jasmine green	160

LAAN CHA SIGNATURE TEAS

Cha Payom with Honey	180
The flowers of the deciduous Payom tree bloom only once a year in the north and are valued for their distinctive, fragrant smell. Once dried, they are perfect for brewing a refreshing pick-me-up pot of tea served with forest honey.	
Organic Fresh Lemongrass Ginger and Mint Tea	180
Muddle all herb together serve with lime juice and honey. Optionally add Earl Grey tea leaves for an added twist.	

ICED TEA SELECTION

Kaffir Lime	180
Fresh Mint Frosty	180
Organic fresh mint frosted with honey and lime	

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) (S) 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** 420
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) (GF) (D) 290
- Tomato and Basil Consommé** (GF) 350
With river prawn

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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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