

In Villa Indulgence

Private Performance

Ouey Chai Nathakarn

A sampling of four quintessential Chiang Mai dances, Faun Dheva, Faun Khan Dok, Faun Pang Prathip and Faun Sao Mai. The grace of our dancers and beauty of their costumes will surely delight you. Accompanied by the distinctive melodies of northern Thai music.

20,000

Dhevi Piti Sirisah

A lavish combination of 5 classic dances, combining group and solo performances that draw their inspiration from Lanna's past and the traditions of Burma's Shan state. Accompanied by traditional live music.

23,500

Tippaya Kiti Dhara

Entertainment on a grand scale. A unique selection of northern Thai dances and those influenced by the neighbouring Shan and Lue cultures of Burma and China's Sipsongpanna region. Thai men in the past.

29,500

Kom Loy

Conclude this evening's special performances with a favorite northern Thai tradition, by releasing Kom Loys, a type of hot air balloon, into the night sky. Lanna people believe the release of these lanterns bring good luck and blessings.

800 per piece

All prices are in Thai Baht subject to 10% service charge and applicable government tax.

Kindly inform us 24 hours in advance.



51/4 Chiang Mai-Sankampaeng Road, Moo 1
T.Tasala, A.Muang, Chiang Mai 50000, Thailand
Telephone +66 (53) 888 888, Facsimile +66 (53) 888 999
www.mandarinoriental.com



MANDARIN ORIENTAL
DHARA DHEVI
CHIANG MAI SM



Villa Barbecue Indulgence

Boundtiful Mandalay

Appetizers

- Green guava salad with exotic herbs
- Grilled spicy eggplant salad with pork and shrimps
- Pomelo salad with shrimps and roasted coconut
- Tender wing bean salad with coconut and prawns
- Spicy banana blossom with chicken and Thai herbs
- Roasted marinated chicken with sticky rice

From The Grill

- Pandan chicken satay with peanut sauce and toast
- Marinated pork with chili dip
- Chiang Mai sausages with green chili dip
- Lemongrass-prawn skewers
- Grilled pork dumplings in sweet and chili sauce

Desserts

- Grilled vanilla-flavored pineapple with raspberry sauce
- Homemade chocolate pralines
- Warm ice cream sandwich
- Assorted French pastries

2,500 per person

Dhara Dhevi Delight

Appetizers

- Tomato-mozzarella cheese salad with pesto sauce
- Nicoise salad
- Mixed salad with selection of dressings
- Selection of cold cuts
- Water melon-feta cheese salad
- Cucumber raita with cumin
- Selection of freshly baked breads

From The Grill

- Marinated tiger prawns
- Australian sirloin beef with black pepper sauce
- Marinated seafood skewers
- Chicken with BBQ sauce
- Grilled Cajun salmon with yoghurt sauce
- Jacket potatoes with sour cream and chives
- Corn on the cob
- Vegetable skewers with oregano

Desserts

- Baked apples and bananas with organic honey and rosemary
- Grilled vanilla-flavored pineapple with raspberry sauce
- Butter cake with ice cream
- Fire roasted marshmallows
- Assorted French pastries

3,600 per person

Lanna Kingdom

Appetizers

- Lobster salad with grilled foccacia bread and tapenade
- Smoked salmon with capers and Melba toast
- Poached prawns with spicy horseradish
- Parma ham with melon
- Selection of cold cuts
- Spicy beef salad with Thai herbs
- Seafood salad with lime dressing
- Mixed salad with a selection of dressing
- Selection of freshly baked breads

From The Grill

- Lamb chops with mint jus
- Marinated tiger prawns with mild paprika
- Australian beef tenderloin with black pepper sauce
- Spicy scallop skewers with plum sauce
- Fillet of Sea bass in banana leaf
- Chicken satay with peanut sauce
- Onion papillote and mustard-soya sauce
- Jacket potatoes with sour cream and chives
- Mediterranean vegetable skewers with pesto sauce
- Homemade sausages with mustard-apple sauce

Desserts

- Grilled vanilla-flavored pineapple
- Warm ice cream sandwich
- Baked apples and bananas with organic honey and rosemary
- Fire roasted marshmallow
- Chocolate fondue with fruit skewers
- Assorted French pastries

4,800 per person