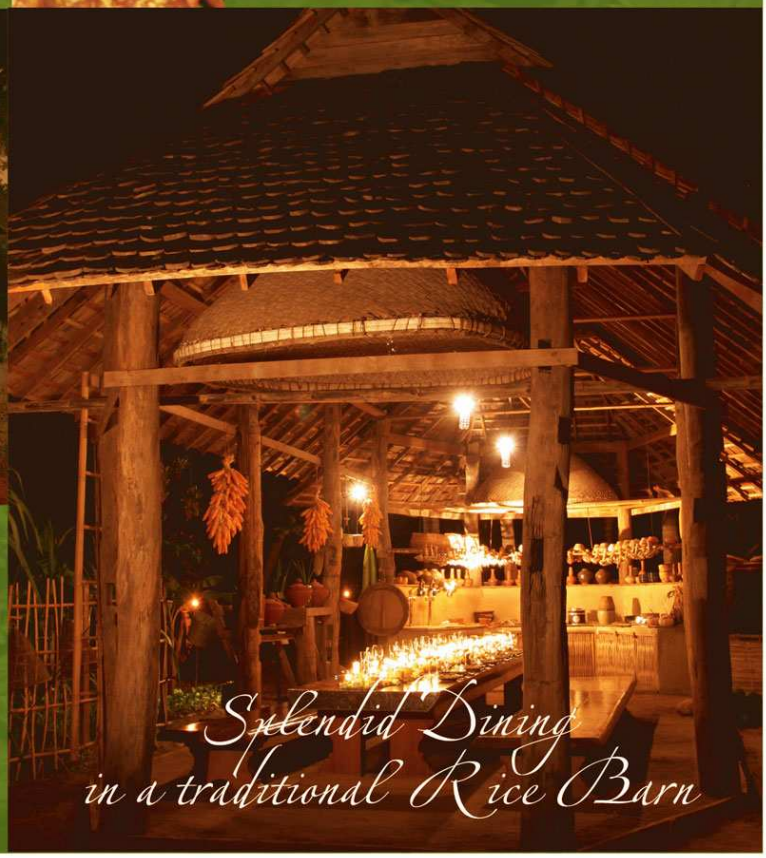
A Night in a Lanna Kingdom



MANDARIN ORIENTAL
DHARA DHEVI
CHIANG MAI

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

Experience...

the wonderful magic of our Lanna Kingdom and capture a romantic moment or exiting-adventures dining experience with family and friends, while dining in the middle of rice paddy fields in a traditional Thai rice barn under the star lit sky of Thailand. Our Executive Chef and his culinary team created a combination of dishes that allow the East to meet the West in a splendid way for you to enjoy...

To begin with...

Lobster salad with citrus-lime dressing
Smoked salmon with capers
Duck liver terrine with Sauternes wine jelly and brioche
Poached tiger prawns with cocktail sauce
Tomato-mozzarella cheese salad with pesto sauce
Parma ham, accompanied by rock melon
Selection of cold cuts with pickled cucumber
Spicy Thai beef salad with lime dressing
Green papaya salad with peanuts and dried shrimps
Seafood tower with traditional condiments
Deep-fried marinated prawns
Selection of fine cheese with grapes and nuts
Mixed lettuce leaves from the Royal Project
Freshly baked home made bread
Lobster bisque flavored with star anis and white Port wine

Chef's favourites...

Traditional free range farmhouse chicken baked in a straw oven with sweet chili sauce
Whole sea bass cooked in rice and salt crust with lime sauce
Fried rice with crab
Original yellow Thai curry with tiger prawns
Grilled Australian beef tenderloin with black pepper sauce
Lamb rack cooked in a clay pot with mint sauce
Grilled bacon-wrapped scallops
Baked potatoes with truffle butter
Baked onions
Sauteed seasonal vegetables

Sweet farewell...

Traditional tart tatin with sour cream
Butter brioche with tropical fruit salad
Cheese tart
Floating island with double vanilla sauce
Crepe Suzette with vanilla ice cream
Seasonal fruit poached in star anis
Home made Bourbon vanilla ice cream
Mango with sweet sticky rice
Chilled water chestnut rubies in sweet coconut milk
Tropical market fresh fruits
Freshly brewed coffee and fine teas

5,800 Baht per person

Price is in Thai Baht subject to 10% sevice charge and applicable government tax.
Due to the limited seating a 24 hour advanced reservation is recommmended.
Minimum of 8 person are required.