

TEA

| | HOT | COLD |
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| ARUN WHITE TEA 100% Silver tips. This tea is a soothing cup of pale yellow infusion with delicate honey, floral and green notes. Very high in antioxidants. | ฿340 | |
| SAYUN WHITE TEA 100% Silver tips. This tea yields a soothing cup of golden infusion, with toasted, lightly fruity and floral notes. Very high in antioxidants. | ฿340 | |
| THIDA GREEN TEA This tea has a light, yellow-green infusion, a bright and lively character, with fresh floral, honey, green and nutty notes. | ฿200 | |
| PRESERVE GREEN TEA Enjoy this amber cup of tea with the unique character of nutty, honey, green and woody notes. Smooth on the palate and easy to drink. | ฿200 | ฿110 |
| LHONG LAI OOLONG TEA A deep golden infusion with hints of exotic floral, honey and green forest. | ฿200 | |
| SILK BLACK TEA Our signature black tea captures the scent and beauty of our tea garden. Very delicate & silky smooth amber tea with sweet floral, honey and fruity notes | ฿200 | |
| NIN BLACK TEA This tea produces an amber infusion with warm woody, honey and vanilla notes. | ฿180 | ฿110 |
| YARM CHAO ENGLISH BREAKFAST TEA This tea is a robust black tea with a dark amber infusion, filled with vanilla, woody, malty and spicy notes. Served with milk | ฿160 | |
| THAN KUN EARL GREY TEA The amber infusion exudes the aroma of bergamot oil, while offering fresh, zesty, woody, malty and vanilla notes | ฿180 | |
| ARAKSA THAI TEA An all-natural blend of the classic Thai Tea. Savor the rich and creamy flavors of caramel and vanilla in this amber cup of tea. | ฿180 | ฿130 |
| JOY TEA This amber cup of tea rich with flower, ripe fruit and cinnamon notes offers a sweet flavor and calming sensation. | ฿280 | |
| BLUEFLY TEA Butterfly pea flower and lemongrass herbal blend. Sapphire blue infusion with citrusy, minty taste and fresh lemony notes. No caffeine. | ฿160 | ฿110 |
| PAILIN TEA Butterfly pea flower and ginger herbal blend. Refreshing to drink filled with fresh green, zesty and light spicy aroma. No caffeine. | ฿160 | |

LUNCH

STARTERS

KHAO YUM

Rice salad mixed with herbs and toasted coconut, tied together with generous lashings of roasted Thai herbal paste

฿270

SPICY SALAD WITH ARAKSA TEA LEAVES

Your choice of chicken, pork or mushroom spicy salad with fried Araksa tea leaves

฿270

BANANA BLOSSOM SALAD

Thinly sliced banana blossom mixed with creamy chili paste dressing and roasted wild almond, topped with fresh mint

฿270

POTATO SOUP

Lisu style clear soup with potato and pork spareribs. Spicy and sour flavors

฿270

DESSERTS

Please ask your waiter for today's selection of homemade cakes, cookies and ice cream

GAI TAKAI

Pan grilled chicken with crispy lemongrass
Served with rice

฿310

FISH LARB

Deep-fried Asian sea bass with North-Eastern style spicy herbal dressing

฿340

HINLAY CURRY

A thick red curry paste mixed with masala and tender pork. Served with rice

฿270

PANANG CURRY

Rich & spicy chicken curry, balanced with a creamy peanut coconut sauce.

Served with rice

฿270

STIR FRIED VEGETABLES

Mixed seasonal vegetables

฿240

KHAO PAD

Fried rice with your choice of chicken, pork or vegetables

฿240

PAD THAI

Stir-fried rice noodles with bean sprouts, eggs, garlic, chives and crushed peanuts in a sweet and sour tamarind sauce

฿270

MEE KATI

Thin rice noodles stir-fried in coconut milk and tamarind sauce

฿270

KHAO SOI

Egg noodles and chicken in a spicy coconut curry soup, topped with crunchy noodles and fresh cilantro

฿270

