

KRISFLYER DINNER MENU



“Mae Hong Son” Amuse Bouche

Minced Pork Wrapped in Deep Fried Flour with Garlic Mayonnaise,
Lanna Baked Eggs with Red Chili Paste and Caviar
Spumante Bottega Vino Millesimato Brut Italy

“Nam Phrik Nam Phak Wiang Chai Narai” Salad

Vegetable Chili Paste Foam, Salt-cured Hamachi Fish, Mustard Greens with Northern Pepper Oil

“Chiang Mai” Soup

Ceylon Spinach Consommé and “Phu Phan” Black Chicken with Kaffir Lime Jelly

“Lamphun” Pasta Dish

Ravioli with Wagyu Beef Filling in “Nam-Ngiaw” and Lamphun Black Garlic Sauce

“Phrae” Sorbet

Makhiang Sorbet with Northern Sticky Rice Crumble and Sugar Glazed Rose

Krisflyer Special

Grilled Cod Fillet with Mass Pumpkin and Lanna Tomato Salsa

“Pha Yao” Freshwater Catch

Baked Giant River Prawn with Lanna Herbs Espuma, Chili Wood Crisp and Herbs Caviar

“Lampang” Khan-Toke Dinner

Aromatic Hung-Lay Curry with Beef, Jackfruit Curry w/ Salted Fish, Seabass Namprrik Ong,
Northern Spicy Sausages & Pork Cracklings, Vegetables, Sticky Rice & Steamed Rice

“Nan” Dessert

North's Sticky Rice topped with Dried Wampee Fruit, Nameleka Mango Mousses

“Lanna” Petit Fours

Rice Cake with Black Sesame Fillings, Baked Rice, Kanom-Jok Glutinous Rice Cake, Chocolate