



## The Peak Wine & Grill Story

### ห้องอาหาร เดอะพีค ไวน์ แอนด์ กริลล์

ชมอบประสบการณ์รับประทานอาหารภายใต้บรรยากาศสุดแสนโรแมนติก ที่โอบล้อมด้วยความอบอุ่น ท่ามกลางวิวทิวเขาไกลสุดสายตามองเห็นแสงจากดวงอาทิตย์กำลังจะลับขอบฟ้า และแสงสว่างระยิบระยับจากแสงไฟในเมืองจากห้องอาหารที่สูงที่สุดในเชียงใหม่ พร้อมลิ้มลองรสชาติอาหารตะวันตกที่ปรุงอย่างประณีตกับคนที่คุณรัก

**The Peak Wine & Grill** invites you to a truly romantic dining experience, wrapped in warmth and elegance. Perched at the highest point in Chiang Rai, the restaurant offers sweeping views of distant mountains, where the setting sun paints the horizon in gold and the city lights begin to shimmer like stars below.

Savor refined Western cuisine, thoughtfully prepared and beautifully presented — the perfect accompaniment to a memorable evening shared with the one you love.



# Starters



## Chiang Rai River Prawns



Served warm with tomato and avocado salsa, potato salad, white wine cream, and mango gel.



**550.-**



## Seared Octopus

With cherry tomatoes, vinaigrette, chickpea purée, and organic microgreens.

**450.-**



## Parma Ham

Imported and served with organic rock melon, rocket, Mediterranean condiments, and balsamic glaze.

**650.-**



CHEF RECOMMENDED



CONTAIN GLUTEN



SHELLFISH



TREE NUT

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.



### **Pan-fried Duck Liver “Foie Gras”**



Served with puff pastry,  
balsamic sauce, amaretti cookie,  
figs, and balsamic caviar.

**1,000.-**



CHEF RECOMMENDED



CONTAIN GLUTEN



SHELLFISH



TREE NUT

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.

# Salad



## Avocado and Rocket Salad with Smoked Salmon

Made with locally grown avocados and Norwegian smoked salmon, served with vine tomatoes and caper berries.

**390.-**



## Classic Caesar Salad

Romaine lettuce, homemade smoked bacon, and garlic croutons.

**400.-**



## Smoked Duck Salad

With white balsamic mustard seeds dressing and organic wild rocket.

**390.-**



CHEF RECOMMENDED



CONTAIN GLUTEN



SHELLFISH



TREE NUT

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.



### Scallops Salad with watercress



Figs, gruyere cheese  
and creamy sesame  
dressing.

**800.-**



CHEF RECOMMENDED



CONTAIN GLUTEN



SHELLFISH



TREE NUT

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.

# Soups



## Consume Saffron Soup



Served with crab  
meat, pistachio and  
organic microgreen  
coriander



**300.-**



CHEF RECOMMENDED



CONTAIN GLUTEN



SHELLFISH



TREE NUT

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.



### Mushroom Cream Soup

Scented with imported Porcini & Chanterelle mushroom and complimented with a truffle foam.

**280.-**



### Ginger and Carrot Soup with Shrimps



Served with sesame, crispy rice and organic microgreen.

**250.-**



### Local Blue Prawn Bisque



Served with shrimps bites and zucchini.



**350.-**



### Fresh Corn Soup



With Hokkaido Scallop, served with mixed seeds, crispy bacon, organic microgreens, and spicy oil.

**350.-**



CHEF RECOMMENDED



CONTAIN GLUTEN



SHELLFISH



TREE NUT

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.

# Main Courses



## Roasted Chicken Thighs

Served with ratatouille, vine tomatoes, and pumpkin purée.

490.-



## Braised Doi Tung Pork

Served with mashed potatoes, roasted baby carrots, and organic microgreens.

650.-



## Pan-seared Pacific Salmon Trout

Served with celeriac-almond purée, watercress, sundried tomatoes, and beurre blanc sauce.

800.-



CHEF RECOMMENDED



CONTAIN GLUTEN



SHELLFISH



TREE NUT

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.



### Tournedos Rossini



Argentinian Angus beef tenderloin topped with French foie gras, served with Madeira demi-glace, creamy spinach, and truffle carpaccio.

**1,200.-**



CHEF RECOMMENDED



CONTAIN GLUTEN



SHELLFISH



TREE NUT

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.

# From The Grill

ALL DISHES ARE SERVED WITH



**Australian  
Wagyu  
Rib-eye Steak**  
250 g.  
**2,000.-**

## A CHOICE OF 2 SAUCES



Béarnaise  
sauce



Red wine  
sauce



Thai spicy  
sauce



Beurre blanc  
sauce



Pink pepper  
sauce



Mushroom  
Champagne sauce



Hollandaise  
sauce



Seafood sauce



CHEF RECOMMENDED



CONTAIN GLUTEN



SHELLFISH



TREE NUT

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.



**Australian Wagyu  
Striploin Steak** 250 g.  
2,100.-

## A CHOICE OF POTATOES



Potato  
wedges



Baked  
potato



French Fries



Mashed  
potatoes

## A CHOICE OF 2 SIDE DISHES



Buttered  
seasonal vegetables



Glazed baby  
carrots



Sautéed eryngii  
mushrooms



Creamy  
spinach



CHEF RECOMMENDED



CONTAIN GLUTEN



SHELLFISH



TREE NUT

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.

# From The Grill

ALL DISHES ARE SERVED WITH



## Argentinian Tenderloin Steak

250 g. / 400 g. (For sharing)

1,000/1,700.-



### A CHOICE OF 2 SAUCES



 Béarnaise sauce



 Red wine sauce



 Thai spicy sauce



 Beurre blanc sauce



 Pink pepper sauce



Mushroom Champagne sauce



 Hollandaise sauce



 Seafood sauce



CHEF RECOMMENDED



CONTAIN GLUTEN



SHELLFISH



TREE NUT

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.



**New Zealand  
Lamb Rack**  
220 g./ 450g. (For sharing)  
**1,500.- / 2,400.-**

### A CHOICE OF POTATOES



 Potato  
wedges



 Baked  
potato



 French Fries



Mashed  
potatoes

### A CHOICE OF 2 SIDE DISHES



 Buttered  
seasonal vegetables



 Glazed baby  
carrots



 Sautéed eryngii  
mushrooms



 Creamy  
spinach



CHEF RECOMMENDED



CONTAIN GLUTEN



SHELLFISH



TREE NUT

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.

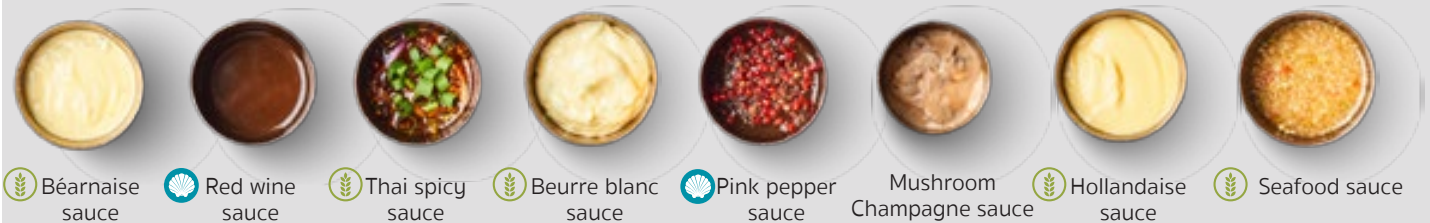
# From The Grill

ALL DISHES ARE SERVED WITH



**Pork Chop**  
320 g. **850.-**

## A CHOICE OF 2 SAUCES



Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.



## Grilled Tiger Prawns 300 g. 1,000. –

### A CHOICE OF POTATOES



Potato wedges



Baked potato



French Fries



Mashed potatoes

### A CHOICE OF 2 SIDE DISHES



Buttered seasonal vegetables



Glazed baby carrots



Sautéed eryngii mushrooms



Creamy spinach



CHEF RECOMMENDED



CONTAIN GLUTEN



SHELLFISH



TREE NUT

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.

# From The Grill

ALL DISHES ARE SERVED WITH

**Seared Halibut** 250 g  
**900.-**



## A CHOICE OF 2 SAUCES



 Béarnaise  
sauce



 Red wine  
sauce



 Thai spicy  
sauce



 Beurre blanc  
sauce



 Pink pepper  
sauce



Mushroom  
Champagne sauce



 Hollandaise  
sauce



 Seafood sauce



CHEF RECOMMENDED



CONTAIN GLUTEN



SHELLFISH



TREE NUT

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.



## Chilean Snow Fish

250 g.  
1,500.-

### A CHOICE OF POTATOES



Potato  
wedges



Baked  
potato



French Fries



Mashed  
potatoes

### A CHOICE OF 2 SIDE DISHES



Buttered  
seasonal vegetables



Glazed baby  
carrots



Sautéed eryngii  
mushrooms



Creamy  
spinach



CHEF RECOMMENDED



CONTAIN GLUTEN



SHELLFISH



TREE NUT

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.

# Desserts



## Tiramisu

Classic Italian dessert with espresso, mascarpone cream, and cocoa powder

**250.-**



CHEF RECOMMENDED



CONTAIN GLUTEN



SHELLFISH



TREE NUT

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.



### **Chiang Rai Organic Chocolate Lava Cake**

Served with homemade  
vanilla ice cream.

**280.-**



### **Vanilla Crème brûlée'**



Served with seasonal  
fresh fruits

**250.-**



### **Choice of ice creams and sherbets**

Vanilla, Chocolate, Passion fruit,  
Coconut butterfly peas and lychee  
rose

**180.-**



### **Fresh seasonal fruits**

A plate of delicious fruits  
in season

**300.-**



CHEF RECOMMENDED



CONTAIN GLUTEN



SHELLFISH



TREE NUT

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.