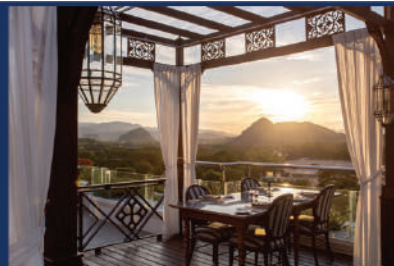




THE PEAK WINE & GRILL STORY



Dine in a romantic atmosphere overlooking the twinkling lights of the city from the highest restaurant in Chiang Rai while savoring gourmet wine and grill with your companions.

รับประทานอาหารภายใต้บรรยากาศแสนโรแมนติก ที่สามารถมองเห็นแสงสว่างระยิบระยับจากแสงไฟในเมืองจากห้องอาหารที่สูงที่สุดในเชียงราย และชิมสุดยอดอาหารตะวันตกกับคนที่คุณรัก



STARTERS



Chiang Rai River Prawns



Served warm with a tomato & avocado salsa, potato salad, white wine cream and mango fruit gel

550.-



Pan-fried duck liver "Foie Gras"

Served with roasted pumpkin foam, aged balsamic vinegar and balsamic caviar

900.-



Seared Hokkaido Scallops

With edamame puree, sundried tomatoes, white wine foam, saffron cream and walnuts

600.-



Parma Ham

Imported ham with local organic melons and Mediterranean condiments

420.-



SALADS



Smoked Duck Salad

With white grape mustard dressing and sun flower seeds.

350.-



Avocado and Rocket Salad with Smoked Salmon

Local fresh Avocado and Norwegian smoked salmon. Served with vine tomatoes and caper fruits

320.-



Classic Caesar Salad

Romaine lettuce and homemade Kurobuta smoked bacon

400.-



Crab Salad with Mango Salsa

Served in cornetto on top with pistachio and lump fish caviar

500.-



SOUPS



Local Blue Prawn Bisque



Scented with Thai local herbs, served with carrot espuma, shrimp bites, zucchini

300.-



Mushroom Cream Soup

Scented with imported Porcini & Chanterelle mushrooms and complimented with a truffle foam

280.-



Ginger and Carrot Soup with Prawns

Served with sesame, crispy rice and organic microgreen

250.-



Asparagus Soup

Served with shrimp, almond slices and drizzled with parsley oil

250.-



Fresh Corn Soup with Hokkaido Scallop

Served with mixed seeds, crispy bacon, organic microgreens and spicy oil

350.-



We are happy to accommodate all diets. Should you have any other requirements, please discuss with our staff.
PRICES ARE INCLUSIVE OF SERVICE CHARGE AND GOVERNMENT TAX



Chef Recommended



Gluten free

MAIN COURSES

Tournedos Rossini

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

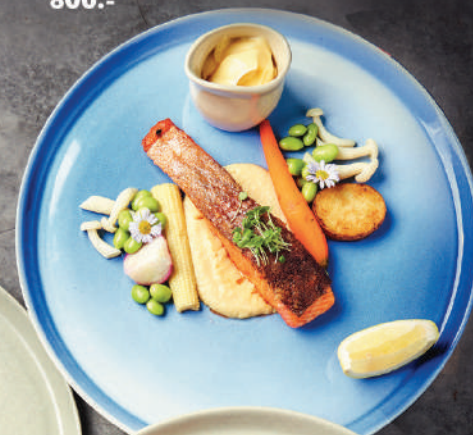
1,200.-



Pan-seared Pacific Salmon Trout

Served with chickpeas puree, Hollandaise sauce dill oil and edamame

800.-



Grilled Duck Breast with rosella sauce

With sweet potato-dates mousse, Sautee* Chimeji, and Crispy pistachio crumbs

490.-



Roasted Chicken Breast

Served with ratatouille sauce, vine tomatoes, pumpkin puree

490.-

Surf and Turf

Imported beef tenderloin with pink pepper sauce and a river prawn with a spring onion beurre blanc sauce

1,200.-



FROM THE GRILL

ALL DISHES ARE SERVED WITH

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

A CHOICE OF 2 SAUCES



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Chef Recommended Gluten free



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

A CHOICE OF POTATOES



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A CHOICE OF 2 SIDE DISHES



Chef Recommended Gluten free

FROM THE GRILL

ALL DISHES ARE SERVED WITH



Argentinian Tenderloin Steak

250 g. 400 g. (For sharing)

1,000.- 1,600.-

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

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Chef Recommended Gluten free



Australian Lamb Rack 220 g.

1,400.-

A CHOICE OF POTATOES



Potato wedges Baked potato French Fries Mashed potatoes

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A CHOICE OF 2 SIDE DISHES



Buttered seasonal vegetables Glazed baby carrots Sautéed eryngii mushrooms Creamy spinach

Chef Recommended Gluten free

FROM THE GRILL

ALL DISHES ARE SERVED WITH

Chilean
Snow fish 250 g.
1,500.-

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

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Chef Recommended Gluten free

Pork Chop 320 g.
850.-

A CHOICE OF POTATOES



Potato wedges Baked potato French Fries Mashed potatoes

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A CHOICE OF 2 SIDE DISHES



Buttered seasonal vegetables Glazed baby carrots Sautéed eryngii mushrooms Creamy spinach

Chef Recommended Gluten free

DESSERTS

Chiang Mai organic chocolate lava

Served with homemade vanilla ice cream

280.-



Vanilla Crème brûlée

Served tableside

220.-



Choice of ice creams and sherbets

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

170.-



Pineapple tarte tatin with coconut butterfly pea ice cream

180.-



Fresh seasonal fruits

A plate of delicious fruits in season

200.-

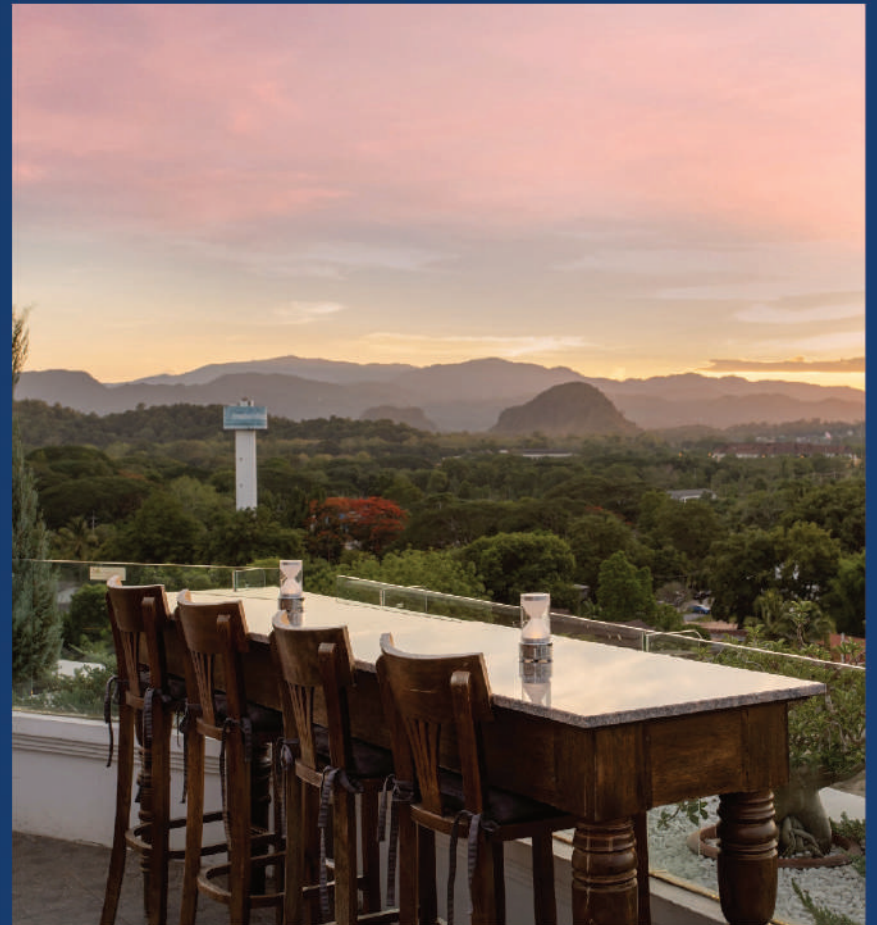
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Chef Recommended



Gluten free



THANK YOU

