



INTERCONTINENTAL.  
CHIANG MAI THE MAE PING



BANQUET MENU

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## THAI SET MENU

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### SET A: THB 800

#### APPETIZER

Lanna chicken laap kai with micro herb

#### SOUP

Tom yam kung

#### MAIN COURSE

Braised pork leg in brown sauce  
Fried mixed vegetables with garlic  
Steamed rice

#### DESSERT

Seasonal fresh fruits  
Khanom Tako

### SET B: THB 1,000

#### APPETIZER

Deep-fried marinated chicken in pandanus leaves

#### SOUP

Tom kha kai

#### MAIN COURSE

Red curry with roasted duck  
Assorted seafood with asparagus and shitake  
steamed jasmine rice

#### DESSERT

Thai sweet variety  
Seasonal fresh fruit

### SET C: THB 1,300

#### APPETIZER

Assorted Chiang Mai Hors Oeuvres

#### SOUP

Hot and sour sea bass soup  
"Tom Yam Style"

#### MAIN COURSE

Steamed fish with lime and chili  
Massaman curry beef cheek  
Stir fried green asparagus with mushroom  
steamed jasmine rice

#### DESSERT

Seasonal fresh fruits  
Red ruby dumplings in syrup and ice

#### Remarks :

- All food and beverages rates are subject to 10% service charge and 7% government tax or 17.7% combined

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## THAI SET MENU

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### **SET D: THB 1,600**

#### **APPETIZER**

Pomelo salad with prawns and chili

#### **SOUP**

Tom Yam Seafood Thai style

#### **MAIN COURSE**

Grilled sea bass wrapped in banana leaves marinated with herbs and spices

Stir-fried soft shell crab with curry powder

Wok-fried broccoli in oyster sauce

Steamed jasmine rice

#### **DESSERT**

Chiang strawberry crème brulee

Seasonal fresh fruit

### **SET E: THB 1,900**

#### **APPETIZER**

Chor Muang shrimp filling

Miang lotus petals

*(Miang Kham Kleeb Bua)*

#### **SOUP**

Hot and sour tiger prawns and scallop

#### **MAIN COURSE**

Steamed squid with lemon and Thai herb

Slow cook beef cheek in red curry

Stir fried tofu and bok choy and Chinese gravy sauce

Steamed jasmine rice

#### **DESSERT**

Bua Loy three colors fresh coconut milk in young coconut

Seasonal fresh fruit

### **SET F: THB 2,200**

#### **APPETIZER**

Grilled sea scallop with Thai herb chili paste

#### **SOUP**

Phuket lobster Tom Yum Soup

#### **MAIN COURSE**

Grilled seabass with Tamarind sauce

Stir-fried pork ribs with black pepper sauce

Red curry with roasted duck

Stir-fried mixed vegetables and crab meat

#### **DESSERT**

Mango sticky rice

Tub Tim Krob Siam

Seasonal fresh fruit

#### **Remarks :**

- All food and beverages rates are subject to 10% service charge and 7% government tax or 17.7% combined

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## 3-COURSE WESTERN SET MENU

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### SET A: THB 900

#### APPETIZERS

##### **Black angus beef Carpaccio**

*(Aged parmesan, balsamic reduction, Rucola)*

#### MAIN COURSE

##### **Coq Au Vin**

*(mashed carrot, shallot confit, baby organic carrot)*

#### DESSERT

##### **The Classic Opera**

*(Opera coffee cake)*

### SET B: THB 1,200

#### APPETIZERS

##### **Red tuna tartare**

*(guacamole, soy sauce, wasabi, daikon julienne pickles,  
Cucumber and Tosaka seaweed)*

#### MAIN COURSE

##### **Pork tenderloin medallion**

*(Creamy tarragon mustard sauce,  
Mashed potato and wild mushroom)*

#### DESSERT

##### **Red fruit bavaois**

*(Red fruit cake mousse with fresh red currant, and strawberry sorbet)*

### SET C: THB 1,500

#### APPETIZERS

##### **Salmon tartare**

*(Fresh salmon, sour cream, shallot,  
parsley, dill, lime, green herb toast)*

#### MAIN COURSE

##### **Braised short ribs**

*(Red wine braise short rib with root  
vegetable, mashed aligot.)*

#### DESSERT

##### **Italian tiramisu**

*(Mascarpone, boudoir biscuit infuse  
with Chiang Mai coffee)*

#### Remarks :

- All food and beverages rates are subject to 10% service charge and 7% government tax or 17.7% combined

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## 3-COURSE WESTERN SET MENU

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### SET D: THB 1,800

#### APPETIZER

##### **Octopus carpaccio**

*(Tomato tartare, fresh basil, lime dressing, micro green)*

#### MAIN COURSE

##### **Salmon coulibiac**

*(green asparagus, potato millefeuille, bearnaise sauce)*

#### DESSERT

##### **Paris-Brest**

*(Puff pastry stuff with coffee cream, and vanilla ice cream)*

### SET E: THB 2,100

#### APPETIZERS

##### **Scallop tartare**

*(Pineapple jelly, shallot, parsley, coriander, crispy vermicelli, citrus dressing Paris-Brest)*

#### MAIN COURSE

##### **Braised lamb shank**

*(vegetable ratatouille, Sarladaise potatoes )*

#### DESSERT

##### **Mille Feuillet**

*(Vanilla Mille Feuille, Chocolate ice cream)*

### SET F: THB 2,400

#### APPETIZERS

##### **Foie gras terrine**

*(Mango chutney, brioche bread)*

#### MAIN COURSE

##### **Wagyu beef cheek**

*(Duck fat potatoes, parmigiana, Thai green pepper sauce.)*

#### DESSERT

##### **Apple tatin**

*(French apple tart served with vanilla ice cream)*

#### Remarks :

- All food and beverages rates are subject to 10% service charge and 7% government tax or 17.7% combined

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## 4-COURSE WESTERN SET MENU

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### SET A: THB 1,000

#### APPETIZER

##### **Black angus beef carpaccio**

*(Aged parmesan, balsamic reduction, rucola)*

#### STARTER

##### **Vol Au Vent**

*(Wild mushroom Vol Au Vent)*

#### MAIN COURSE

##### **Coq Au Vin**

*(Mashed carrot, Shallot comfit,  
Baby organic carrot)*

#### DESSERT

##### **The Classic opera**

*(Opera coffee cake)*

### SET B: THB 1,300

#### APPETIZER

##### **Red tuna tartare**

*(guacamole, soy sauce, wasabi, daikon julienne pickles, cucumber and Tosaka seaweed)*

#### STARTER

##### **Polenta**

*(Organic lentils ,served with wild mushroom sautés and chimichurri sauce)*

#### MAIN COURSE

##### **Pork tenderloin medallion**

*(Creamy tarragon mustard sauce,  
Mashed potato and wild mushroom)*

#### DESSERT

##### **Red fruit bavarois**

*(Red fruit cake mousse with fresh red currant, and strawberry sorbet)*

### SET C: THB 1,600

#### APPETIZER

##### **Salmon tartare**

*(Fresh salmon, sour cream, shallot,  
Parsley, dill, lime, green herb toast)*

#### STARTER

##### **Fresh onion soup**

*(served with cheese toast)*

#### MAIN COURSE

##### **Braised short ribs**

*(Red wine braise short rib with root vegetable, mashed Aligot)*

#### DESSERT

##### **Italian tiramisu**

*Mascarpone, boudoir biscuit infuse with Chiang Mai coffee*

#### Remarks :

- All food and beverages rates are subject to 10% service charge and 7% government tax or 17.7% combined

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## 4-COURSE WESTERN SET MENU

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### SET D: THB 1,900

#### APPETIZER

##### **Octopus carpaccio**

*(Tomato tartare, fresh basil,  
Lime dressing, micro green)*

#### STARTER

##### **Lobster bisque**

*(served with crispy pancetta on garlic toast)*

#### MAIN COURSE

##### **Salmon coulibiac**

*(Green asparagus, Potato Millefeuille gratin, Béarnaise sauce)*

#### DESSERT

##### **Paris-Brest**

*(Puff pastry stuff with coffee cream and vanilla ice cream)*

### SET E: THB 2,200

#### APPETIZER

##### **Scallop tartare**

*(Pineapple jelly, shallot, parsley,  
Coriander, crispy vermicelli, Citrus dressing)*

#### STARTER

##### **Pan seared foie gras**

*(Rosty polenta, mango ball, beef juice reduction infuse with port wine)*

#### MAIN COURSE

##### **Braised lamb shank**

*(Vegetable ratatouille, Salardaise potatoes)*

#### DESSERT

##### **Mille Feuillet**

*(Vanilla Mille Feuille, Chocolate ice cream)*

### SET F: THB 2,500

#### APPETIZER

##### **Foie gras terrine**

*(Mango chutney, brioche bread)*

#### STARTER

##### **Hokkaido scallop**

*(Pan seared scallop, mashed cauliflower,  
oyster emulsion, micro green)*

#### MAIN COURSE

##### **Braised wagyu beef cheek**

*Duck fat potatoes, parmigiana, Thai green pepper sauce.*

#### DESSERTS

##### **Apple tatin**

*(French apple tart served with vanilla ice cream)*

#### Remarks :

- All food and beverages rates are subject to 10% service charge and 7% government tax or 17.7% combined

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## CHINESE SET MENU A

THB 8,000 PER TABLE , 6 PAX PER TABLE

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### **APPETIZER**

酸辣海鲜豆腐羹

Hot and Sour Bean Curd, Sea Scallop, Tiger Prawn

桂花糖醋小排

Sweet and Sour Pork Ribs, Dried Osmanthus

传统椒麻口水鸡

Poached Chicken Sichuan Spicy Sauce, Crushed Peanut

四色锅贴饺

Four Flavors Pot Stickers

### **HOT MAIN COURSE**

传统北京烤鸭

Traditional Peking Duck

松鼠鱼

Squirrel Fish Sweet & Sour, Pine Nuts

椒麻黑蒜特级和牛粒

Wok-Fried Wagyu Beef

鲜菌菇炒猪颈肉

Wok-Fried Pork Neck with Mushroom, Chili, Asparagus

当季有机蔬菜

Seasonal Organic Vegetables

### **DESSERT**

桂花米酒汤圆

Sweet Dumplings with Osmanthus, Rice Wine

#### Remarks :

- All food and beverages rates are subject to 10% service charge and 7% government tax or 17.7% combined
- Chinese set menu maximum 6 persons per table.



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## CHINESE SET MENU B

THB 10,000 PER TABLE , 6 PAX PER TABLE

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### APPETIZER

传统椒麻口水鸡

Poached Chicken Sichuan Spicy Sauce, Crushed Peanut

桂花糖醋小排

Sweet and Sour Pork Ribs, Dried Osmanthus

四色锅贴饺

Four Flavors Pot Stickers

### SOUP

花胶竹荪鸡汤

Double-Boiled Chicken Soup, Fish Maw, Bamboo Fungus

### HOT MAIN COURSE

传统北京烤鸭

Traditional Peking Duck

松鼠鱼

Squirrel Fish Sweet & Sour, Pine Nuts

避风塘梭子蟹

Stir-Fried Swimmer Crab with Crumb

椒麻黑蒜特级和牛粒

Wok-Fried Wagyu Beef

当季有机蔬菜

Seasonal Organic Vegetables

### DESSERT

杨枝甘露

Chilled Mango Sago Cream with Pomelo

#### Remarks :

- All food and beverages rates are subject to 10% service charge and 7% government tax or 17.7% combined
- Chinese set menu maximum 6 persons per table.

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## CHINESE SET MENU C

THB 15,000 PER TABLE , 6 PAX PER TABLE

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### **SOUP**

瑶柱花胶竹荪鸡汤

Double-Boiled Chicken Soup, Fish Maw, Dried Oyster, Bamboo Fungus

### **APPETIZER**

松露酱布袋野菌包

Wrapped Wild Vegetables with Black Truffle

四色锅贴饺

Four Flavors Pot Stickers

### **SIDE DISH**

当季有机蔬菜

Seasonal Organic Vegetables

### **HOT MAIN COURSE**

传统北京烤鸭

Traditional Peking Duck

广式蒸石斑鱼

Cantonese Steamed Grouper

川香碳烤牛肋排

Sichuan Style Wagyu Beef Short Rib, Sichuan Pepper, Dry Chili

避风塘梭子蟹

Stir- Fried Swimmer Crab with Crumb

龙虾麻婆豆腐

Lobster Mapo Tofu Kurobuta Minced Pork, Sichuan Pepper

### **DESSERT**

杨枝甘露

Chilled Mango Sago Cream with Pomelo

#### Remarks :

- All food and beverages rates are subject to 10% service charge and 7% government tax or 17.7% combined
- Chinese set menu maximum 6 persons per table.

## CHINESE SET MENU A

THB 13,000 PER TABLE , 10 PAX PER TABLE

### APPETIZER

桂花糖醋小排

Sweet And Sour Pork Ribs, Dried Osmanthus

陈醋海蜇头

Marinated Jelly Fish, Aged Vinegar, Cucumber

传统椒麻口水鸡

Poached Chicken Sichuan Spicy Sauce, Crushed Peanuts

新派油淋茄子

Braised Eggplant with black Vinegar and Scallion oil

酸辣海鲜豆腐羹

Hot and Sour Bean Curd, Sea Scallop, Tiger Prawn

### SIDE DISH

红米蔬菜炒饭

Vegetable Fried Rice, Red Rice, Walnut, Spring Onion

### SOUP

上汤娃娃菜

Broth with Baby Cabbage

### HOT MAIN COURSE

广式烧鸭

Cantonese Roasted Duck

蒜蓉粉丝蒸罗氏虾

Steamed Prawns with Garlic and Rice Vermicelli

广式蒸笋壳鱼

Cantonese Steamed Grouper

杭椒炒牛柳

Wok-Fried Beef Tenderloin, Hangzhou Green Chil

传统红烧肉

Traditional DONGPO Pork

### DESSERT

桂花酒酿圆子

Glutinous Rice Balls And Osmanthus In Fermented Rice Wine

时令水果盘

Seasonal Fruit Platter

#### Remarks :

- All food and beverages rates are subject to 10% service charge and 7% government tax or 17.7% combined
- Chinese set menu maximum 10 persons per table.

## CHINESE SET MENU B

THB 16,000 PER TABLE , 10 PAX PER TABLE

### APPETIZERS

青芒果澳带沙拉

Green Mango with Australian Scallops

桂花糖醋小排

Sweet And Sour Pork Ribs, Dried Osmanthus

松露酱布袋野菌包

Wrapped Wild Vegetable

传统椒麻口水鸡

Poached Chicken with Sichuan Spicy Sauce

### SOUP

羊肚菌瑶柱炖老鸡

Double-Boiled Chicken Soup, Morel Mushrooms, Scallop

### HOT MAIN COURSE

广式烧鸭

Cantonese Roasted Duck

蒜蓉粉丝蒸波龙

Steamed Boston Lobster with Garlic Sauce, Rice Vermicelli

广式蒸石斑鱼

Cantonese Steamed Grouper

杭椒炒牛柳

Wok-Fried Beef Tenderloin, Chili

传统红烧肉

Traditional Braised Pork Belly

剁椒娃娃菜

Steamed Baby Cabbage with Chili Sauce

海鲜炒饭

Seafood Fried Rice, Vegetable

### DESSERT

红枣银耳羹

Double-Biled Snow fungus with Red Dates

时令水果盘

Seasonal Fruit Platter

#### Remarks :

- All food and beverages rates are subject to 10% service charge and 7% government tax or 17.7% combined
- Chinese set menu maximum 10 persons per table.

CHINESE SET MENU C  
THB 19,000 PER TABLE , 10 PAX PER TABLE

**APPETIZERS**

青芒果澳带沙拉

Green Mango with Australian Scallops

桂花糖醋小排

Sweet And Sour Pork Ribs, Dried Osmanthus

陈醋海蜇头

Marinated Jelly Fish, Aged Vinegar, Cucumber

传统椒麻口水鸡

Poached Chicken Sichuan Spicy Sauce, Crushed Peanuts

五香牛肉

Braised Beef Shank with Five-Spices

松露酱布袋野菌包

Wrapped Wild Vegetable with Black Truffle

**SOUP**

羊肚菌瑶柱炖海参

Double-Boiled Chicken Soup, Morel Mushrooms, Dried Scallop, Sea Cucumber

**HOT MAIN COURSE**

广式烧鸭

Cantonese Roasted Duck

蒜蓉粉丝蒸帝王蟹

Steamed King Crab with Garlic and Rice Vermicelli

广式蒸石斑鱼

Cantonese Steamed Grouper

川香牛肋排

Sichuan Style Wagyu Beef

传统红烧肉

Traditional DONGPO Pork

上海青烩香菇

Stir Fried Pak Choi with Braised Mushroom

海鲜炒饭

Seafood Fried Rice, Vegetables

**DESSERT**

木瓜炖雪耳

Sweetened Snow Fungus Soup with Papaya

时令水果盘

Seasonal Fruit Platter

Remarks :

- All food and beverages rates are subject to 10% service charge and 7% government tax or 17.7% combined
- Chinese set menu maximum 10 persons per table.

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## THAI BUFFET MENU A: THB 1,100

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### APPETIZERS

Vegetarian popia tod  
Moo satay  
Thai Green Papaya Salad with Dried Shrimps  
Laap kai Lanna

### SALAD BAR

Cos Lettuce, Radicchio,  
Red and Green Dolorosa, Iceberg, Arugula, Onion Rings, Sliced Cucumber, Sliced Tomatoes,  
Cherry Tomatoes, Green Asparagus, Radish, Boiled Broccoli, Boiled Cauliflower, Red Beans, Sweet Corn,  
Baby Corn, Shaved Parmesan, Bread Croutons, Salted Anchovies, Bacon, Lime Wedges, Thousand Dressing,  
French Dressing, Italian Dressing, Japanese Dressing, Vinaigrette Extra Virgin Olive Oil, Balsamic Vinegar

### COLD CUTS CORNER

Paris Torchon Ham  
Smoked Basa Fish  
Milano Salami

### BREADBASKET WITH BUTTER

### JAPANESE CORNER

Assorted Sushi and Maki Rolls  
Lime, Wasabi, Ginger Pickle and Soy Sauce

### SOUP

Tom kha kai

### LIVE CARVING STATION

Oven Roasted pork rack  
Wild Mushroom Sauce, Assorted Mustards  
Sweet potato fries , Garden Vegetables Cocotte

### THAI NOODLE LIVE STATION

Khao Soi, Rice Noodle and Condiments

### HOT MAIN COURSE

Thai Chicken paneng Curry  
Wok-Fried minced pork with kaphao  
Roasted crispy pork with Thai gravy  
Wok deep fried tilapia with sweet and chili sauce  
Thai Fried Rice  
Sautéed morning glory with Oyster Sauce  
Butter Roasted Pumpkin Thai basil

### DESSERTS

Green Panda cake  
Gold Thai sweet  
Thai sago  
Strawberry Cheesecake  
Khanom tako  
Fresh Seasonal Fruits

#### Remarks :

- All food and beverages rates are subject to 10% service charge and 7% government tax or 17.7% combined
- Buffet arrangement and cocktail receptions are based on a minimum of 30 persons

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## THAI BUFFET MENU B: THB 1,400

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### APPETIZERS

Vegetarian popia tod  
Tod man pla  
Moo satay  
Thai Green Papaya Salad with Dried Shrimps  
Laap kai Lanna

### SALAD BAR

Cos Lettuce, Radicchio, Red and Green Dolorosa, Iceberg, Arugula, Onion Rings, Sliced  
Cucumber, Sliced Tomatoes, Cherry Tomatoes, Green Asparagus, Radish, Boiled  
Broccoli, Boiled Cauliflower, Red Beans, Sweet Corn, Baby Corn, Shaved Parmesan,  
Bread Croutons, Salted Anchovies, Bacon, Lime Wedges, Thousand Dressing, French Dressing,  
Italian Dressing, Japanese Dressing,  
Vinaigrette Extra Virgin Olive Oil, Balsamic Vinegar

### COLD CUTS CORNER

Paris Torchon Ham  
Smoked Basa Fish  
Milano Salami

### BREAD BASKET WITH BUTTER

### JAPANESE CORNER

Assorted Sushi and Maki Rolls  
Lime, Wasabi, Ginger Pickle and Soy Sauce

### SOUP

Tom yam het Lanna

### LIVE CARVING STATION

Oven Roasted Beef Sirloin  
Wild Mushroom Sauce, Assorted Mustards  
Sweet potato fries , Garden Vegetables Cocotte

### THAI NOODLE LIVE STATION

Khao Soi, Rice Noodle and Condiments

### HOT MAIN COURSES

Thai Chicken yellow curry  
Wok-Fried minced pork with kaphao  
Roasted crispy pork with Thai gravy  
Steam Seabass with lime and chili  
Thai Fried Rice with crab  
Sautéed morning glory with Oyster Sauce  
Butter Roasted Pumpkin rosemary

### DESSERT

Green Pandan cake  
Gold Thai sweet  
Thai sago  
Strawberry Cheesecake  
Khanom Tako  
Fresh Seasonal Fruits

#### Remarks :

- All food and beverages rates are subject to 10% service charge and 7% government tax or 17.7% combined
- Buffet arrangement and cocktail receptions are based on a minimum of 30 persons

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## THAI BUFFET MENU C: THB 1,700

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### APPETIZERS

Vegetarian popia tod  
Tod man pla  
Chicken satay  
Thai Green Papaya Salad with Dried Shrimps  
Laap moo lanna

### SALAD BAR

Cos Lettuce, Radicchio, Red and Green Dolorosa, Iceberg, Arugula, Onion  
Rings, Sliced Cucumber, Sliced Tomatoes, Cherry Tomatoes, Green  
Asparagus, Radish, Boiled Broccoli, Boiled Cauliflower, Red Beans, Sweet  
Corn, Baby Corn, Shaved Parmesan, Bread Croutons, Salted Anchovies, Bacon,  
Lime Wedges, Thousand Dressing, French Dressing, Italian Dressing,  
Japanese Dressing, Vinaigrette Extra Virgin Olive Oil, Balsamic Vinegar

### COLD CUTS CORNER

Paris Torchon Ham  
Smoked Basa Fish  
Milano Salami

### BREAD BASKET WITH BUTTER

### JAPANESE CORNER

Assorted Sushi and Maki Rolls  
Lime, Wasabi, Ginger Pickle and Soy Sauce

### SOUP

Tom yam kai

### LIVE CARVING STATION

Oven Roasted Thai wagyu Beef Sirloin  
Wild Mushroom Sauce, Assorted Mustards  
Sweet potato fries , Garden Vegetables Cocotte

### THAI NOODLE STATION

Khao Soi, Rice Noodle and Condiments

### HOT MAIN COURSES

Thai Chicken Green Curry  
Wok-Fried minced beef with kaphao  
Roasted crispy pork with Thai gravy  
Pan-Fried Seabass with Scallions and Sesame Oil  
Thai Fried Rice with Shrimps  
Sautéed Pok-Choy with Oyster Sauce  
Butter Roasted Pumpkin with Smoked Bacon an Onion

### DESSERTS

Green Panda cake  
Gold Thai sweet  
Thai sago  
Strawberry Cheesecake  
Khanom Tako  
Fresh Seasonal Fruits

#### Remarks :

- All food and beverages rates are subject to 10% service charge and 7% government tax or 17.7% combined
- Buffet arrangement and cocktail receptions are based on a minimum of 30 persons



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## THAI BUFFET MENU D: THB 2,000

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### APPETIZERS

Vegetarian popia tod  
Tod man pla  
Yam woonseen thalay  
Thai Green Papaya Salad with Dried Shrimps  
Laap moo lanna  
Yam pladuk foo

### SALAD BAR

Cos Lettuce, Radicchio, Red and Green Dolorosa, Iceberg, Arugula, Onion Rings, Sliced  
Cucumber, Sliced Tomatoes, Cherry Tomatoes, Green Asparagus,  
Radish, Boiled Broccoli, Boiled Cauliflower, Red Beans, Sweet Corn,  
Baby Corn, Shaved Parmesan,  
Bread Croutons, Salted Anchovies, Bacon, Lime Wedges, Thousand Dressing, French Dressing,  
Italian Dressing, Japanese Dressing,  
Vinaigrette Extra Virgin Olive Oil, Balsamic Vinegar

### BREAD BASKET WITH BUTTER

### COLD CUTS CORNER

Paris Torchon Ham  
Smoked Basa Fish  
Milano Salami

### JAPANESE CORNER

Assorted Sushi and Maki Rolls  
Lime, Wasabi, Ginger Pickle and Soy Sauce

### SOUP

Tom yam thalay

### LIVE CARVING STATION

Oven Roasted Thai wagyu Beef striploin  
Wild Mushroom Sauce, Assorted Mustards  
Sweet potato fries , Garden Vegetables Cocotte

### THAI NOODLE LIVE STATION

Khao Soi, Rice Noodle and Condiments

### HOT MAIN COURSES

Red curry duck  
Wok-Fried minced wagyu beef with kaphao  
Roasted crispy pork with Thai gravy  
Steam sturgeon with lime and chili  
Thai Fried Rice with seafood  
Sautéed Chinese kale with Oyster Sauce  
Roasted eggplant with Thai basil chimichurri

### DESSERTS

Green Panda cake  
Gold Thai sweet  
Thai sago  
Strawberry Cheesecake  
Khanom tako  
Fresh Seasonal Fruits

#### Remarks :

- All food and beverages rates are subject to 10% service charge and 7% government tax or 17.7% combined
- Buffet arrangement and cocktail receptions are based on a minimum of 30 persons

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## THAI BUFFET MENU E: THB 2,300

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### APPETIZERS

Vegetarian popia tod

Tod man pla

Yam thalay

Thai Green Papaya Salad with Dried Shrimps

Laap nua lanna

Yam pladuk foo

### SALAD BAR

Cos Lettuce, Radicchio, Red and Green Dolorosa, Iceberg, Arugula, Onion Rings, Sliced Cucumber, Sliced Tomatoes, Cherry Tomatoes, Green Asparagus, Radish, Boiled Broccoli, Boiled Cauliflower, Red Beans, Sweet Corn, Baby Corn, Shaved Parmesan, Bread Croutons, Salted Anchovies, Bacon, Lime Wedges, Thousand Dressing, French Dressing, Italian Dressing, Japanese Dressing, Virgin Olive Oil, Balsamic Vinegar

### BREAD BASKET WITH BUTTER

### COLD CUTS CORNER

Paris Torchon Ham

Smoked Basa Fish

Milano Salami

### JAPANESE CORNER

Assorted Sushi and Maki Rolls

Lime, Wasabi, Ginger Pickle and Soy Sauce

### SOUP

Tom yam thalay

### LIVE CARVING STATION

Oven Roasted Thai wagyu Beef ribeye

Wild Mushroom Sauce, Assorted Mustards

Sweet potato fries , Garden Vegetables Cocotte

### THAI NOODLE LIVE STATION

Khao Soi, Rice Noodle and Condiments

### HOT MAIN COURSES

Red curry duck

Wok-Fried minced wagyu beef with kaphao

Roasted crispy pork with Thai gravy

Steam sturgeon with lime and chili

Thai Fried Rice with seafood

Sautéed Chinese kale with Oyster Sauce

Roasted lamb with Thai basil and chili

### DESSERTS

Green Panda cake

Gold Thai sweet

Thai sago

Strawberry Cheesecake

Khanom tako

Fresh Seasonal Fruits

#### Remarks :

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- Buffet arrangement and cocktail receptions are based on a minimum of 30 persons

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## INTERNATIONAL BUFFET MENU A: THB 1,300

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### APPETIZERS

Tomato and Mozzarella Salad with Italian Basil Pesto  
Italian Pasta and Smoked Salmon Salad  
Traditional Lotus Root and Shrimp Salad  
Fresh Coconut Palm Heart with Blue Crab and Vietnamese Herbs  
Sichuan Jelly Fish Salad with Crunchy Vegetables  
Duet of Korean Kimchi

### SALAD BAR

Cos Lettuce, Radicchio, Red and Green Dolorosa, Iceberg, Arugula, Onion Rings,  
Sliced Cucumber, Sliced Tomatoes, Cherry Tomatoes, Green Asparagus, Radish,  
Boiled Broccoli, Boiled Cauliflower, Red Beans, Sweet Corn, Baby Corn, Shaved  
Parmesan, Bread Croutons, Salted Anchovies, Bacon, Lime Wedges, Thousand  
Dressing, French Dressing, Italian Dressing, Japanese Dressing,  
Virgin Olive Oil, Balsamic Vinegar

### COLD CUTS CORNER

Paris Torchon Ham  
Salami Milano

### JAPANESE CORNER

Assorted Sushi and Maki Rolls  
Lime, Wasabi, Ginger Pickle and Soy Sauce

### SOUP

Hot and Sour Seafood Soup

### LIVE CARVING STATION

Oven Roasted Australian Black Angus Beef Sirloin  
Wild Mushroom Sauce, Assorted Mustard  
Potato Gratin, Garden Vegetables Cocotte

### THAI NOODLE LIVE STATION

Khao soi, Rice Noodle and Condiments

### HOT MAIN COURSES

Braised Beef Rendang  
Roasted Five Spices Free Range Chicken  
Grilled Pork Medallion with hoisin Sauce  
Fried chicken with Kung-Pao Sauce  
Singaporean Stir-Fried prawn  
Sea Bass with Chinese soy sauce  
Thai Fried Rice  
Vegetables Lasagna  
Sauteed Pok Choy with Oyster Sauce

### DESSERTS

Opera Cake  
Macha Green Tea Panna Cotta  
Strawberry Cheesecake  
Carrot and Ginger Cake  
Sweet Corn Soup  
Fresh Seasonal Fruits

#### Remarks :

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## INTERNATIONAL BUFFET MENU B: THB 1,600

### APPETIZERS

Fresh Spring Rolls with Pork and Prawns  
Italian Pasta with Sun-Dried Tomato and Smoked Duck Breast  
Green Mango and Shrimp Salad  
Fresh Coconut Palm heart and Vietnamese Herbs  
Greek Salad  
Duet of Korean Kimchi

### SALAD BAR

Cos Lettuce, Radicchio, Red and Green Dolorosa, Iceberg, Arugula, Onion Rings,  
Sliced Cucumber, Sliced Tomatoes, Cherry Tomatoes, Green Asparagus,  
Radish, Boiled Broccoli, Boiled Cauliflower, Red Beans, Sweet Corn, Baby  
Corn, Shaved Parmesan, Bread Croutons, Salted Anchovies, Bacon, Lime Wedges,  
Thousand Dressing, French Dressing, Italian Dressing, Japanese Dressing,  
Virgin Olive Oil, Balsamic Vinegar

### COLD CUTS CORNER

Duck Terrine  
Parma Ham  
Smoked Basa Fish  
Marinated Salmon with Beetroot

### JAPANESE CORNER

Assorted Sushi and Maki Rolls  
Lime, Wasabi, Ginger Pickle and Soy Sauce

### SOUP

Wild mushroom creamy soup

### LIVE CORNER STATION

Oven Roasted Australian Black Angus Beef Sirloin Wild Mushroom Sauce,  
Assorted Mustard  
Potato Gratin,  
Garden Vegetables Cocotte

### THAI NOODLE LIVE STATION

Khao soi Rice Noodle and Condiments

### HOT MAIN COURSES

Braised Beef Rendang  
Roasted Five Spices Free Range Chicken  
Grilled Pork Medallion with Mustard Sauce  
Fried Prawns with Kung-Pao Sauce  
Singaporean Stir-Fried Squid  
Steam Sea Bass with chili lime Sauce  
Fried Rice Nasi Goreng  
Vegetables Lasagne  
Spinach Gratin

### DESSERTS

Opera Cake  
Macha Green Tea Panna Cotta  
Strawberry Cheesecake  
Carrot and Ginger Cake  
Sweet Corn Soup  
Fresh Seasonal Fruits

#### Remarks :

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## INTERNATIONAL BUFFET MENU C: THB 1,900

### APPETIZERS

Yam Talay, Thai Seafood Salad  
Lebanese Couscous Salad  
Traditional Lotus Root and Shrimp Salad  
Banana Flowers Salad with Beef and Spicy Dressing  
German Potato Salad, Pork Sausage and Pommery Mustard Dressing  
Duet of Korean Kimchi

### SALAD BAR

Cos Lettuce, Radicchio, Red and Green Dolorosa, Iceberg, Arugula, Onion Rings,  
Sliced Cucumber, Sliced Tomatoes, Cherry Tomatoes, Green Asparagus, Radish,  
Boiled Broccoli, Boiled Cauliflower, Red Beans, Sweet Corn, Baby Corn, Shaved  
Parmesan, Bread Croutons, Salted Anchovies, Bacon, Lime Wedges, Thousand  
Dressing, French Dressing, Italian Dressing, Japanese Dressing,  
Virgin Olive Oil, Balsamic Vinegar

### COLD CUTS CORNER

Duck Terrine  
Paris Torchon Ham  
Roasted Pork Loin  
Smoked Seabass  
Smoked Salmon

### JAPANESE CORNER

Assorted Sushi and Maki Rolls  
Lime, Wasabi, Ginger Pickle and Soy Sauce

### LIVE CARVING STATION

Oven Roasted Turkey  
Giblets Sauce, Assorted Mustard  
Pumpkin Gratin,  
Butter Roasted Corn on the Cob,  
Sautéed Mushroom

### THAI NOODLE LIVE STATION

Khao soi Rice Noodle and Condiments

### HOT MAIN COURSES

Grilled Beef Loin with Forest Mushrooms  
Roasted Duck and Orange Sauce  
Pork Neck with Beer and Mushroom Stew  
Stir-Fried Calamari and Asian Greens  
Steamed Sea bass with Mushroom Sauce  
Wok-Fried Udon Noodle with Seafood Sauce Japanese Style Beef Fried Rice  
Sautéed Broccoli with Oyster Sauce

### DESSERTS

Black Forest  
Berries Panna Cotta  
Strawberry Cheesecake  
Apple Tart  
Banana and Sago Soup  
Fresh Seasonal Fruits

#### Remarks :

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## INTERNATIONAL BUFFET MENU D: THB 2,200

### APPETIZERS

Fresh Spring Rolls with Grilled Fish and Herbs  
Japanese Potato and Salmon Eggs  
Salad Traditional Lotus Root Shrimp Salad  
Fresh Coconut Palm Heart Salad with Blue Crab and Garden Herbs  
Avocado and Seafood Cocktail

### SALAD BAR

Cos Lettuce, Radicchio, Red and Green Dolorosa, Iceberg, Arugula, Onion Rings, Sliced Cucumber, Sliced Tomatoes, Cherry Tomatoes, Green Asparagus, Radish, Boiled Broccoli, Boiled Cauliflower, Red Beans, Sweet Corn, Baby Corn, Shaved Parmesan, Bread Croutons, Salted Anchovies, Bacon, Lime Wedges, Thousand Dressing, French Dressing, Italian Dressing, Japanese Dressing, Vinaigrette, Extra Virgin Olive Oil, Balsamic Vinegar

### COLD CUTS CORNER

Paris Ham ,Beef Pastrami ,Smoke Tuna  
Smoked Basa Fish ,Smoked Salmon

### ASSORTED BREAD

### JAPANESE CORNER

Assorted Sushi and Sushi roll  
Avocado, Egg, Crab Roe, Sesame ,Vegetable Served with Lime, Pickle Ginger & Soya Sauce  
Sashimi Salmon, Tuna, Tako, Mackerel

### SOUP

Wild Mushroom Cream Soup

### LIVE CARVING STATION

Oven Baked Marinated Free-Range Chicken with Paprika and Garlic  
Grilled Polenta, Tomato Provencale and Baked Eggplant

### THAI NOODLE LIVE STATION

Khao soi Rice Noodles, Condiments

### HOT MAIN COURSE

Braised New Zealand Lamb Shoulder in Thyme Red Wine Sauce  
Veal Paupiette with Bacon in Olives and Tomato Sauce  
Thai Chicken Massaman  
Steamed Sea bass Fillet with Shitake Mushrooms  
Steamed Whole Grouper with Soy and Chili  
Fried Rice with Shrimps  
Grilled Vegetables Lasagna with Fresh Herbs  
Sautéed Pok-Choy with Oyster Sauce  
Stir-fried Asparagus with Oyster Sauce  
Crispy Pork Belly with Plum Sauce  
Steamed Rice

### CHEESE CORNER

Brie Cheese, Blue Cheese, Emmenthal Cheese, Goat Cheese,  
Assorted Dried Fruit and Nuts

### DESSERTS

Opera Cake  
Black Forest  
Apple Tart  
Strawberry Cheesecake  
Carrot and Ginger Cake  
Sago in Coconut Milk  
Fresh Seasonal Fruits

#### Remarks :

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## INTERNATIONAL BUFFET MENU E: THB 2,500

### APPETIZERS

Red Cabbage Salad with Shrimp  
Roasted Duck Salad with Banana Salad  
Seafood with Green and Ripe Mango  
Peppered Seared Tuna with Nicoise Salad  
Spicy Mexican Three Beans Salad with Dried Buffalo

### SALAD BAR

Cos Lettuce, Radicchio, Red and Green Dolorosa, Iceberg, Arugula, Onion Rings, Sliced Cucumber, Sliced Tomatoes, Cherry Tomatoes, Green Asparagus, Radish, Boiled Broccoli, Boiled Cauliflower, Red Beans, Sweet Corn, Baby Corn, Shaved Parmesan, Bread Croutons, Salted Anchovies, Bacon, Lime Wedges, Thousand Dressing, French Dressing, Italian Dressing, Japanese Dressing, Vinaigrette, Virgin Olive Oil, Balsamic Vinegar

### COLD CUTS AND SMOKED FISH CORNER

Pistachio Mortadella  
Parma Ham  
Salami Milano  
Smoked Tuna  
Cider Marinated Salmon

### ASSORTED BREAD

### JAPANESE CORNER

Assorted Sushi and Sashimi Salmon, Tuna, Tako, Maquerel Sushi roll  
Avocado, Egg, Crab Roe, Sesame, Vegetable Served with Lime, Pickle Ginger & Soya Sauce

### SOUP

Chicken Consommé  
Hot and Sour Sea Cucumber Soup

### LIVE CARVING STATION

Whole Roasted Sturgeon with Curry and Seafood Sauce  
Pilaf Rice, Polish Style Cauliflower  
Roasted Beef Short Ribs with Three Pepper Sauce  
Assorted Mustard and Condiments  
Grilled Mushrooms, Baked Tomato, Bread Bun

### LIVE COOKING STATION

Thai Yen Ta Fo Soup, Herbs, Rice Noodle

### HOT MAIN COURSE

Hours Braised Lamb Shoulder in Red Wine  
Chicken Breast Kiev  
Korean Spicy Marinated Pork with Chili and Kimchi  
Deep-Fried Prawns with Satay Pepper  
Steamed Whole Grouper with Soy and Chili  
Thai Fried Rice  
Potato Gratin with Parmesan Cheese  
Sautéed Kai-Lat with Garlic Sauce

### CHEESE CORNER

Brie Cheese, Blue Cheese, Emmenthal Cheese, Goat Cheese  
Assorted Dried Fruit and Nuts

### DESSERTS

Opera Cake  
Black Forest  
Apple Tart  
Strawberry Cheesecake  
Carrot and Ginger Cake  
Sago in Coconut Milk  
Fresh Seasonal Fruits

#### Remarks :

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## BBQ BUFFET MENU A: THB 2,500

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### APPETIZERS

Avocado shrimps with smokey cocktail sauce  
Grill pork neck laap moo  
Smoke red tuna nicoise salad  
Grill beef salad nam tok

### SALAD BAR

Cos Lettuce, Radicchio, Red and Green Dolorosa, Iceberg, Arugula, Onion Rings,  
Sliced Cucumber, Sliced Tomatoes, Cherry Tomatoes, Green Asparagus, Radish, Boiled  
Broccoli, Boiled Cauliflower, Red Beans, Sweet Corn, Baby Corn, Shaved  
Parmesan, Bread Croutons, Salted Anchovies, Bacon, Lime Wedges, Thousand Dressing, French  
Dressing, Italian Dressing, Japanese Dressing, Vinaigrette, Virgin Olive Oil, Balsamic Vinegar

### COLD CUTS AND SMOKED FISH CORNER

Pistachio Mortadella  
Parma Ham  
Salami Milano  
Smoked Tuna  
Cider Marinated Salmon

### ASSORTED BREAD

### JAPANESE CORNER

Assorted Sushi and Sashimi Salmon, Tuna, Tako, Saba, Sushi roll  
Avocado, Egg, Crab Roe, Sesame, Vegetable Served with Lime, Pickle Ginger & Soya Sauce

### SOUP

French onion soup with grill parmesan toast

### LIVE CARVING STATION

Whole Roasted suckling pig served with hoisin sauce  
Roasted pork ribs with barbecue sauce  
Assorted Mustard and Condiments  
Grilled Mushrooms, Baked Tomato, Bread Bun

### LIVE COOKING STATION

Khaosoi with grill black angus beef

### HOT FOOD

Hours Braised Lamb Shoulder in Red Wine  
Marinated grill chicken with tamarin sauce  
Korean Spicy Marinated Pork with Chili and Kimchi  
Grill Prawns with Salt and Pepper  
Grill Whole Grouper with lemongrass  
Thai Fried Rice Potato Gratin with Parmesan Cheese  
Grill Kai-Lan with Garlic Sauce  
Mac and cheese

### CHEESE CORNER

Brie Cheese Blue Cheese Emmenthal Cheese Goat Cheese  
Assorted Dried Fruit and Nuts

### DESSERTS

Opera Cake  
Black Forest  
Apple Tart  
Strawberry Cheesecake  
Carrot and Ginger Cake  
Sago in Coconut Milk  
Fresh Seasonal Fruits

#### Remarks :

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- Buffet arrangement and cocktail receptions are based on a minimum of 30 persons



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## BBQ BUFFET MENU B: THB 3,000

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### APPETIZERS

Avocado shrimps with smokey cocktail sauce  
Grill pork neck laap moo  
Smoke red tuna nicoise salad  
Grill beef salad nam tok

### SALAD BAR

Cos Lettuce, Radicchio, Red and Green Dolorosa, Iceberg, Arugula, Onion Rings, Sliced Cucumber,  
Sliced Tomatoes, Cherry Tomatoes, Green Asparagus, Radish, Boiled  
Broccoli, Boiled Cauliflower, Red Beans, Sweet Corn, Baby Corn, Shaved  
Parmesan, Bread Croutons, Salted Anchovies, Bacon, Lime Wedges, Thousand Dressing, French  
Dressing, Italian Dressing, Japanese Dressing, Vinaigrette,  
Virgin Olive Oil, Balsamic Vinegar

### COLD CUTS AND SMOKED FISH CORNER

Pistachio Mortadella  
Parma Ham  
Salami Milano  
Smoked Tuna  
Cider Marinated Salmon

### ASSORTED BREAD

### JAPANESE CORNER

Assorted Sushi and Sashimi Salmon, Tuna, Tako, Saba, Sushi roll  
Avocado, Egg, Crab Roe, Sesame, Vegetable Served with Lime, Pickle Ginger & Soya Sauce

### SOUP

French onion soup with grill parmesan toast

### LIVE CARVING STATION

Whole Roasted lamb leg served with rosemary sauce  
Roasted short ribs with barbecue sauce  
Assorted Mustard and Condiments  
Grilled Mushrooms, Baked Tomato, Bread Bun

### LIVE COOKING STATION

Khaosoi with grill black angus beef

### HOT FOOD

Hours Braised Lamb Shoulder navarin  
Marinated grill duck with sweet soy sauce  
Spicy Marinated Pork ribs with Chili and Kimchi  
Grill Prawns with Salt and Pepper and fresh cilantro  
Grill Whole Grouper with lemongrass and kaffir  
Thai Fried Rice with grill shrimps  
Sweet potato Gratin  
Grill pak choy with aged balsamic and smoked bacon  
Mac and cheese with truffle oil

### CHEESE CORNER

Brie Cheese Blue Cheese  
Emmenthal Cheese Goat Cheese  
Assorted Dried Fruit and Nuts

### DESSERTS

Opera Cake  
Black Forest  
Apple Tart  
Strawberry Cheesecake  
Carrot and Ginger Cake  
Sago in Coconut Milk  
Fresh Seasonal Fruits

#### Remarks :

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## BBQ BUFFET MENU C: THB 3,500

### APPETIZERS

Avocado shrimps with smokey cocktail sauce  
Grill pork neck laap moo  
Smoke red tuna nicoise salad  
Grill wagyu beef salad nam tok

### SALAD BAR

Cos Lettuce, Radicchio, Red and Green Dolorosa, Iceberg, Arugula,  
Onion Rings, Sliced Cucumber, Sliced Tomatoes, Cherry Tomatoes, Green Asparagus, Radish,  
Boiled Broccoli, Boiled Cauliflower, Red Beans, Sweet Corn, Baby Corn, Shaved  
Parmesan, Bread Croutons, Salted Anchovies, Bacon, Lime Wedges, Thousand Dressing, French  
Dressing, Italian Dressing, Japanese Dressing, Vinaigrette,  
Virgin Olive Oil, Balsamic Vinegar

### COLD CUTS AND SMOKED FISH CORNER

Pistachio Mortadella  
Parma Ham  
Salami Milano  
Smoked Tuna  
Cider Marinated Salmon

### ASSORTED BREAD

### JAPANESE CORNER

Assorted Sushi and Sashimi Salmon, Tuna, Tako, Saba, Sushi roll  
Avocado, Egg, Crab Roe, Sesame, Vegetable Served with Lime, Pickle Ginger & Soya Sauce

### SOUP

Roasted pumpkin soup with grill ciabatta bread

#### Remarks :

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### LIVE CARVING STATION

Whole Roasted lamb leg served with rosemary sauce  
Roasted Thai wagyu ribeye with green pepper sauce  
Assorted Mustard and Condiments  
Grilled Mushrooms, Baked Tomato, Bread Bun

### LIVE COOKING STATION

Khaosoi with grill black angus beef

### HOT FOOD

Hours Braised Lamb Shoulder navarin  
Marinated grill duck with sweet soy sauce  
Spicy Marinated Pork ribs with Chili and Kimchi  
Grill river Prawns with Salt and Pepper and fresh cilantro  
Grill Whole Grouper with lemongrass and kaffir  
Thai Fried Rice with grill shrimps  
Sweet potato Gratin  
Grill pak choy with aged balsamic and smoked bacon  
Mac and cheese with truffle oil

### CHEESE CORNER

Brie Cheese Blue Cheese Emmenthal Cheese Goat Cheese  
Assorted Dried Fruit and Nuts

### DESSERTS

Opera Cake  
Black Forest  
Apple Tart  
Strawberry Cheesecake  
Carrot and Ginger Cake  
Sago in Coconut Milk  
Fresh Seasonal Fruits



INTERCONTINENTAL.  
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