



INTERCONTINENTAL®
CHIANG MAI THE MAE PING



BREAKFAST

CONTINENTAL BREAKFAST SET THB 450

Baker's Basket

French baguette, Rye bread White or whole wheat toast, Multi grain bread, Croissant, Pain Au Chocolate, Almond croissant, Muffins, fruit Danish

Strawberry jam, apricot jam, & honey

Homemade compotes: apple & cinnamon compote, peach compote or pineapple & vanilla compote

Sliced seasonal fruits

Granola or cereal
fresh or low-fat milk

Plain or fruit yogurt

Fruit or Vegetable Juice

Orange, guava, pineapple, watermelon, tomato or carrot

Tea Or Coffee

Freshly brewed pot of coffee or tea
Coffee: regular or decaffeinated coffee
Tea: English breakfast, Earl grey, jasmine tea

AMERICAN BREAKFAST SET THB 850

Baker's Basket

French baguette, Rye bread White or whole wheat toast, Multi grain bread, Croissant, Pain Au Chocolate, Almond croissant, Muffins, fruit Danish

Strawberry jam, apricot jam, & honey

Two farm fresh eggs

Cooked to your liking, chicken sausage, gratin tomatoes & hash browns

Homemade compotes: apple & cinnamon compote, peach compote or pineapple & vanilla compote

Fruit or Vegetable Juice

Orange, guava, pineapple, watermelon, tomato or carrot

Sliced seasonal fruits

Granola or cereal
fresh or low-fat milk

Plain or fruit yogurt

Fruit or Vegetable Juice

Orange, guava, pineapple, watermelon, tomato or carrot

Tea Or Coffee

Freshly brewed pot of coffee or tea
Coffee: regular or decaffeinated coffee
Tea: English breakfast, Earl grey, jasmine tea

Available daily from 6:00am until 12:00pm

BREAKFAST

THAI BREAKFAST SET

THB 850

Northern Thai chicken khao soi,
lime, vegetable pickles

Thai Delicacies

Pa tong ko, coconut pudding, banana sticky rice

Choice of fruit or vegetable juice

Orange, guava, pineapple, watermelon,
tomato or carrot

Poached Egg or Egg White Omelet

On Whole wheat Toast

Sliced seasonal fruits

Granola or cereal

fresh or low-fat milk

Plain or fruit yogurt

Fruit or Vegetable Juice

Orange, guava, pineapple, watermelon,
tomato or carrot

Tea Or Coffee

Freshly brewed pot of coffee or tea

Coffee: regular or decaffeinated coffee

Tea: English breakfast, Earl grey, jasmine tea

FITNESS BREAKFAST SET

THB 600

Choice of fruit or vegetable juice

Orange, guava, pineapple, watermelon,
tomato or carrot

Poached Egg or Egg White Omelet

On Whole Wheat Toast

Smoked salmon platter

Sliced seasonal fruits

Granola or cereal

fresh or low-fat milk

Plain or fruit yogurt

Fruit or Vegetable Juice

Orange, guava, pineapple, watermelon,
tomato or carrot

Tea Or Coffee

Freshly brewed pot of coffee or tea

Coffee: regular or decaffeinated coffee

Tea: English breakfast, Earl grey, jasmine tea

Available daily from 6:00am until 12:00pm

BREAKFAST A LA CARTE

BAKERIES & DELICACIES

Bakery basket	THB 250
French baguette, rye bread, white & whole wheat toast, multi grain bread, croissant, pain au chocolate, almond croissant, muffins, fruit danish	
Strawberry jam, apricot jam, marmalade & honey	
Toast	THB 50
White & whole wheat toast	
Loafs	THB 60
French baguette, rye bread, multi grain bread	
Smoked salmon	THB 150
Pickles, dill sour cream, whole wheat toast	

ASIAN FAIR

Light congee	THB 120
Shredded chicken, century egg, pickles, fried doughnut, soy sauce, scallions	
Steamed dim sum basket	THB 320
Assorted steamed dim sum, soy sauce, dipping	

EGGS

Classic egg benedict	THB 120
2 poached eggs, English muffin, spinach, sauce hollandaise	
Add on: Smoked salmon or chicken ham	
Two eggs any style	THB 120
Choice of : scrambled, sunny side up, over easy, boiled, poached, three egg omelet or egg white	
Omelet	THB 150
Choice of filling: onion, mushrooms, tomato, peppers, scallions, ham, pork bacon, cheese, feta cheese	

ADDITIONAL SIDES

Baked beans	THB 80
Crispy pork bacon	THB 80
Chicken sausage	THB 80
Hash brown potatoes	THB 85
Sauteed mushrooms	THB 60
Grilled asparagus	THB 70
Gratin tomato	THB 80

SWEETS

Stacked pancakes	THB 90
Maple syrup or honey, whipped cream	
Belgian waffles	THB 100
Chocolate sauce, whipped cream	
French toast	THB 100
Mixed berries, honey glazed banana	
Fruit compotes	THB 120
Apple & cinnamon compote, peach compote or pineapple & vanilla compote	
Fruit bowl	THB 120
Seasonal fruits salad, orange juice, honey, mint	

Available daily from 6:00am until 12:00pm

ALL DAY DINING

THE SALAD

Niçoise salad THB 475

MSC yellow tail tuna, green beans, 'scarlet' red onions, olives, fingerling potatoes, tangy mustard dressing made with herbs farmed at our house garden

Cobb salad THB 325

Chiang Mai Hass avocado, free range egg, crispy bacon, sweet corn, crunchy cucumber, heirloom tomatoes, traditional French dressing made with organic extra virgin olive oil and free-range farmed chicken

Caesar salad THB 435

Made with free-range farmed chicken breast, romaine lettuce & kale, crispy bacon from heritage breed pigs, shaved palazzo di palma by artisan, garlic & thyme croutons homemade Caesar dressing made from organic farmed eggs

Greek salad THB 300

Fresh cucumber, juicy heirloom tomatoes, briny green olives, locally produced feta 'genaro', red onions, homemade red wine vinegar dressing & organic local honey makes a delicious and wholesome combination of flavors

BREADS & BUNS

The Burger THB 425

Grass-fed black angus beef brisket patty, crispy pork bacon, tomato ketchup, pickles, molten cheddar cheese from pioneering local cheese maker Artisan, located in Hang Dong

The InterContinental Club Sandwich THB 350

Juicy grilled organic chicken breast, smokey pork bacon, crunchy lettuce, "royal project farm" sun ripened tomatoes, creamy free range chicken egg

Chicken Wrap THB 290

Organic lettuce, sun ripened tomatoes, creamy avocado, 'scarlet' red onion, succulent free-range chicken, creamy greek yogurt dressing made with organic yogurt creates a delicious and a sustainable wrap

BREADS & BUNS

Saigonese Banh Mi THB 350

Fresh Baked Rye Flour Banh Mi, comes with home-made chicken liver pâté, candied Pork floss, crunchy Royal Projects vegetables and pickles, wild coriander from the garden, and fiery chin su sauce

APPETIZERS

Japanese chicken karaage THB 320

wasabi mayonnaise, dry Japanese seaweed, bonito flakes, black sesame, lemon wedge

Buffalo chicken wings THB 250

Franks hot chili sauce & blue cheese dip

Moo Satay THB 285

Grilled pork skewers, peanut sauce

SOUPS

Pumpkin Soup THB 360

Feta cheese, garlic toast

Tom yam het Lanna THB 245

Wild mushroom soup with lemon grass and galangal

THE PLATTER

Mixed Cold Cuts & Artisanal Cheese Platter

(1 person/ 2 persons/ 4 persons) THB 550/750/1,500

Ham au Torchon, Chorizo Iberico, pancetta, Ron'd Auvergne. Brie de meaux, Camembert de Normandie, Blue de Gex, Comte cheese, Grissini, marinated olive, vegetable pickles.

Available daily from 12:00pm until 9.30pm

ALL DAY DINING

PASTA

Crab & Uni	THB 315
Linguine pasta, crab bisque, soft shelf crab & sea urchin, dry seaweed	
Meatballs	THB 435
Spaghetti, tomato sauce, pork meat balls, freshly chopped parsley	
Arrabiata	THB 360
Penne pasta, tomato sauce, garlic, chili, fresh basil, cherry tomatoes	

OVEN BAKED PIZZA

Chicken teriyaki	THB 355
Grill chicken, teriyaki sauce, dry seaweed, black sesame	
Beef Bulgogi	THB 375
Marinated Korean beef, caramelized onion, scallion	
Margherita	THB 345
Mozzarella cheese, tomato sauce, fresh basil	
Quattro formaggi	THB 495
Blue cheese, goat cheese, mozzarella, pecorino	
Burrata & Parma	THB 500
Fresh burrata cheese, thin sliced parma ham, fresh basil	

MAINS

The “Bavette”	THB 850
Green asparagus, wild mushroom sauté, purple fries & thai green pepper sauce	
Aep pla	THB 345
Grilled, fragrantly marinated & banana leaf wrapped fish, grilled pak choy, mashed potato, thai chimichurri sauce	
Keang kiew wan nor mai	THB 255
Organic bamboo shoot, green curry paste, coconut milk steamed jasmine rice	

DESSERTS

Mango sticky rice	THB 260
Ripe mango, sweet sticky rice, coconut milk	
Caramel banana banoffee	THB 290
Butter caramel ice cream	
Chocolate Tart	THB 300
Homemade chocolate tart, vanilla ice cream	
Seasonal fruit platter	THB 250
4 kinds of seasonal fruits	

THE ICE CREAM AND SORBET

Vanilla	THB 95
Chocolate	THB 95
Coconut	THB 95
Strawberry Sorbet	THB 95
Mango Sorbet	THB 95

Available daily from 12:00pm until 9.30pm

KIDS MENU

APPETIZERS

Cucumber Salad Cucumber, Tomato & Honey-Yogurt dressing	THB 95
Prawn Tempura Prawn tempura, soy sauce	THB 155
Moo Satay Marinated pork skewer, peanut sauce	THB 110
Buffalo Chicken Wings Marinated wings, BBQ sauce	THB 250
Japanese Chicken Karaage Wasabi mayonnaise, dry Japanese seaweed, bonito flakes, black sesame seed, lemon wedge	THB 320

SOUP

Pumpkin Soup Garlic toast	THB 160
Chicken broth with organic vegetable Vegetable brunoised & minced chicken	THB 135

FISH

Fish and chips Deep fried fish filet, tartare sauce	THB 290
Pan Seared Sea Bass fillet, carrot batonnet & broccoli	THB 240

PASTA, RICE AND NOODLES

Meat ball and Spaghetti Pork meatball, tomato sauce	THB 195
Sunrise Penne Tomato Penne, tomato sauce, butter & parmesan cheese	THB 120
Phad Thai Moo Wok fried rice noodle, tamarind, tofu, peanut, spring onion, soya & free range pork	THB 135

PASTA, RICE AND NOODLES

Chicken fried rice Stir-fried steamed jasmine rice with egg, carrot topped with green onion and chicken	THB 115
Shrimp fried rice Stir-fried steamed jasmine rice with egg, carrot topped with green onion and shrimp	THB 115
Pork fried rice Stir-fried steamed jasmine rice with egg, carrot topped with green onion and pork	THB 115

MEAT & CHICKEN COURSE

Cheeseburger slider Mini cheeseburgers, french fries, vegetable pickles	THB 320
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Free range Chicken Breas Roasted organic chicken breast, mashed potatoes & asparagus	THB 310
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DESSERTS

Chocolate Brownie Vanilla Ice-cream	THB 180
Cheesecake Cranberry compote	THB 175
Sundae Cup Seasonal Sliced Fruits	THB 125 THB 95

Available daily from 12:00pm until 9.30pm

LATE NIGHT SUPPER A LA CARTE MENU

SALADS

Caesar Salad THB 435
Made with free-range farmed chicken breast, romaine lettuce & kale, crispy bacon from heritage breed pigs, shaved palazzo di Palma by artisan, garlic & thyme croutons homemade Caesar dressing made from organic farmed eggs

Greek salad THB 300
Fresh cucumber, juicy heirloom tomatoes, briny green olives, locally produced feta 'genaro', red onions, homemade red wine vinegar dressing & organic local honey makes a delicious and wholesome combination of flavors

APPETIZERS

Japanese chicken karaage THB 320
Wasabi mayonnaise, dry Japanese seaweed, bonito flakes, black sesame , lemon wedge

Moo Satay THB 285
Pork skewers, peanut sauce, achard

BREADS & BUNS

The Burger THB 425
Grass-fed black angus beef brisket patty, crispy pork bacon, tomato ketchup, pickles, molten cheddar cheese from pioneering local cheese maker Artisan, located in Hang Dong

The InterContinental Club Sandwich THB 350
Juicy grilled organic chicken breast, smokey pork bacon, crunchy lettuce, "royal project farm" sun ripened tomatoes, creamy free range chicken egg

SOUPS

Pumpkin Soup THB 360
Feta cheese, garlic toast

Tom yam het Lanna THB 245
Wild mushroom soup with lemon grass and galangal

PASTA

Carbonara THB 435
Spaghetti, bacon, parmesan cheese

Arrabiata THB 360
Penne pasta, tomato sauce, garlic, chili, fresh basil, cherry tomato es

DESSERTS

Cut Fruit of the Season THB 260

Chocolate Tart THB 300
Homemade chocolate tart

Available daily from 9.30pm until 6.30am

BEVERAGE

SIGNATURE COCKTAILS

Kum-Pun THB 320
Smirnoff vodka, fresh lime juice, mulberry syrup, fever tree
ginger beer, szechuau pepper crushed

Sai-Thong THB 320
Olmecca tequila, galliano, mulberry syrup, lime juice,
passionfruit foam

Bua Ban THB 320
Smirnoff vodka, lillet, lotus syrup, lime juice, soda water, thyme

Fong-Jan THB 320
Gordon's gin, monsoon tea oolong lanna, chamomile syrup,
lime juice, egg white

GAD-Espresso THB 320
Pampero blanco rum, espresso shot, Chiangmai cacao nib syrup,
orange liqueur

SPIRITS

VODKA	ORIGIN	GLASS
Stolichnaya Elit	Russia Lithuania	THB 650
Grey Goose	France	THB 550
Belvedere	Poland	THB 380
Suntory Haku	Japan	THB 380
Tito's	USA	THB 350
Ketel One	Netherlands	THB 350
Absolute	Sweden	THB 350

RUM

Zacapa No. 23	Guatemala	THB 490
Mount Gay, Black Barrel	Barbados	THB 490
Dictador, 12 years	Columbia	THB 490
Phraya Gold	Thailand	THB 380
Phraya Elements	Thailand	THB 350
Havana Club 7 Anos	Cuba	THB 380
Havana Club 3 Anos	Cuba	THB 350

TEQUILLA

Patron Anejo	Mexico	THB 490
Cenote Tequila Ahumado	Mexico	THB 490
Don Julio Reposado	Mexico	THB 490
Don Julio Blanco	Mexico	THB 450
Olmecca Gold	Mexico	THB 350

GIN

GI NO BI Gin	Japan	THB 730
Hendrick's	Scotland	THB 420
Saneha Gin	Thailand	THB 380
The Botanist	Scotland	THB 380
Stranger & Son	India	THB 380
Monkey 47	Germany	THB 380

SCOTCH WHISKY

21 YO Chivas Regal, Royal Salute	THB 1,600
18 YO Chivas Regal	THB 450
12 YO Chivas Regal	THB 380
15 YO The Macallan, Double Cask	THB 1,500
12 YO The Macallan, Sherry Oak	THB 690
12 YO The Balvenie, Double Wood	THB 600
18 YO Glenfiddich	THB 690
15 YO Glenfiddich	THB 550
12 YO Glenfiddich	THB 490

21 YO The Glenlivet	THB 1,200
18 YO The Glenlivet	THB 790
25 YO Old Pulteney	THB 3,000
18 YO Old Pulteney	THB 790
12 YO Old Pulteney	THB 490
15 YO Balblair	THB 490
12 YO Balblair	THB 450

10 YO Talisker	THB 490
10 YO Ardbeg	THB 490
16 YO Lagavulin	THB 490
12 YO Ancoc	THB 490
12 YO Bowmore	THB 450
10 YO Laphroaig	THB 450
Johnnie Walker Blue Label	THB 1,800
Johnnie Walker Black Label	THB 380
Monkey Shoulder	THB 380

IRISH WHISKY

Sexton Single Malt Irish Whiskey	THB 490
10 YO Bushmills Single Malt	THB 450

BEVERAGE

JAPANESE WHISKY

12 YO Yamazaki Single Malt	THB 1,800
Yamazaki Single Malt, Distillers Reserva	THB 900
12 YO Hakushu Suntory	THB 1,800
Hibiki Suntory Harmony	THB 790
Maitsui Pure Malt “Sakura Cask”	THB 790
Maitsui Pure Malt “The Peated”	THB 790

AMERICAN BOURBON

Mitcher’s Bourbon	THB 450
Jack Daniel’s Old No. 7	THB 380
Maker’s Mark Bourbon	THB 380
Bulleit Bourbon	THB 380
Jim Beam White Bourbon	THB 350

BEER

DRAUGHT	GLASS
Chang 420ml.	THB 120

LOCAL CRAFT BEER

Chiang Mai Blossom Weizen 330 ml.	THB 210
Chiang Mai Beer Red Truck Red Ale 330 ml.	THB 210

BOTTLED BEER

Heineken 330 ml.	THB 190
Asahi 330 ml.	THB 190
Chang 330 ml.	THB 170

NON ALCOHOLIC BEER

Heineken 0.0 % 330 ml.	THB 190
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GAD LANNA BLENDS

Green Garden กรีนการ์ด	THB 190
Green apple, fresh mint, pineapple, lime juice, turmeric, honey	
Amber Crush แอมเบอร์ คัช	THB 190
Passion fruit, peach, orange juice, banana, almond, lime juice	

SOFT DRINK

Fever Tree Ginger Beer 200ml.	THB 120
Fever Tree Premium Indian tonic 200ml.	THB 120
Schweppes Gigger Ale	THB 80
Schweppes Tonic	THB 80

SOFT DRINK

Schweppes Tonic	THB 80
Est Cola	THB 80
Coke Zero	THB 80
Sprite	THB 80

JUICES

Coconut	THB 180
Orange Juice	THB 120
Watermelon Juice	THB 120
Apple Juice	THB 120
Pineapple Juice	THB 120

MINERAL WATERS

Evian 750 ml.	THB 350
Chang 700 ml.	THB 250
Evian 330 ml.	THB 190
Chang 350 ml.	THB 150

SPARKLING MINERAL WATERS

San Pellegrino 750 ml.	THB 350
Chang 700 ml.	THB 250
San Pellegrino 250 ml.	THB 190
Chang 350 ml.	THB 150

TEA

Thai Milk Tea	THB 150
Thai Lemon Tea	THB 150
Matcha Tea	THB 150

HYPERLOCAL TEAS (MONSOON TEA)

Rainbow Blend	THB 150
Monsoon Oolong	THB 150
Thai Earl Grey	THB 150
Lanna Green	THB 150
Doi Suthep Blend	THB 150
Jasmine Black	THB 150

COFFEE

	HOT	ICED
Espresso	160	-
Espresso Macchiato	160	-
Americano	160	180
Flat White	160	180
Cappuccino	160	180
Latte	160	180
Extra shot	80	

BEVERAGE

WINE SELECTION BY GLASS

WHITE WINE	ORIGIN	GLASS
2021 Schloss Vollrads “Volratz” Riesling, Rheingau	Germany	THB 530
2022 Huia Vineyards Sauvignon Blanc, Marlborough	New Zealand	THB 480
2022 Casa Pluma Sauvignon Blanc, Central Valley	Chile	THB 390
2022 Camino de Chile Chardonnay, Central Valley	Chile	THB 390
2022 DeAngeli Musti Nobilis Pinot Grigio, Venezie IGT	Italy	THB 390

WHITE WINE	ORIGIN	GLASS
RED WINE		
2021 Domaine Roux Les Côtilles Pinot Noir, Vin de France	France	THB 480
2018 Mouton Cadet, Bordeaux AOC	France	THB 480
2020 Paxton Vineyards MV Shiraz, McLaren Vale	Australia	THB 480
2022 Bodega Norton Colección Malbec, Mendoza	Argentina	THB 420
2021 Casa Pluma Cabernet Sauvignon, Central Valley	Chile	THB 390
2021 Mapu Reserva Merlot, Valle del Maule	Chile	THB 350

SPARKLING WINE		
NV Nua Spumante Brut	Italy	THB 390

WINE SELECTION BY BOTTLE

CHAMPAGNE	ORIGIN	BOTTLE
2012 Dom Pérignon Brut	France	THB 18,000
2014 Grand Vin Des Princes Rosé	France	THB 13,800
NV Veuve Clicquot Yellow Label Brut	France	THB 9,500
NV Benoît Lahaye, Rosé de Macération, Grand Cru “Bouzy”	France	THB 7,750
NV Ernest Rapeneau Brut	France	THB 2,650
NV Paul Dagin & Fils, Cuvée Carte Or Brut	France	THB 2,600

SPARKLING WINE		
NV Bellavista Alma Gran Cuvee, Franciacorta DOCG	Italy	THB 6,900
NV Val d’ Oca, Prosecco DOC	Italy	THB 1,150
NV Nua Spumante Brut	Italy	THB 1,150
Sparkling Rose Wine		
2021 La Gioiosa Prosecco Rosé Millesimato, Prosecco DOC	Italy	THB 3,100
NV Louis Perdrier, Pinot Noir Blend, Vin de France	France	THB 1,150

DESSERT WINE		
2016 Schloss Vollrads, Riesling Auslese 375ml	Germany	THB 7,300
Dow’s Fine Tawny port	Portugal	THB 5,000
Taylor’s Port	Portugal	THB 3,500
Tio Pepe Gonzalez byass	Portugal	THB 3,500

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