

SET LUNCH

Available from
Monday to Friday

2 COURSES | 1,250
ADD ANY DESSERT | 200
A GLASS OF SOMMELIER'S SELECTION | 450

Inclusive of Nordaq still & sparkling water and coffee or tea

TO START

BURRATA & TOMATOES

Chiang Mai Tomatoes | Parma Ham
Watermelon

♥ CURED SUSTAINABLE SALMON (GF)

Citrus Dressing | Avocado Purée
Crème Fraîche

COBB SALAD

Chiang Rai Blue | Free Range Chicken
Quail Egg | Avocado | White Balsamic Dressing

♥🌿 APPLEWOOD SMOKED KINGFISH (GF)

Salmon Roe | Organic Pomelo
Smoked Chili Sauce

NORTHERN DUCK CONFIT

16 Hour Duck Confit | Crisp Duck Skins
'Khao Jee' Grilled Rice Cake

MAIN

BLACK ANGUS TENDERLOIN (GF)

Potato Terrine | Truffles Hollandaise | Jus

TRUFFLE FETTUCCHINE (V)

Morel Sauce | Black Truffle

♥ PORK CHEEK MASSAMAN

Black Truffle | Truffles Coconut |
'Khao Jee' Grilled Rice Cake

CHAR-GRILLED CHICKEN & QUINOA BOWL

Cured Egg | Organic Quinoa
King Oyster Mushroom | Avocado
Sesame Dressing

🌿 SUSTAINABLE COD (GF)

Pa-Nang Bisque Curry | Winged Bean

TO FINISH

♥🌿 LILY'S CHIANG MAI CHOCOLATE

Passion Banana Jelly | Mae Tang Coffee
Cocoa Tuile

OO LONG TEA PANACOTTA (GF)

Yuzu | Grape | Meringue | Cassis

BURNT GOAT'S MILK CHEESECAKE

Chiang Rai Vanilla | Fresh Strawberry
Raspberry Cream

♥ LILY'S SIGNATURE THAI TEA WAFFLE

Nam Dok Mai Mango | Whipped Cream

LILY'S ICE CREAM & SORBET

Daily Selection

♥ *Lily's Favorites*

🌿 *Locally Sourced*

(GF) *Gluten Free*

(V) *Vegetarian*

If you have any special dietary requirements, food allergies or intolerances, please inform our Ladies & Gentlemen.

All prices are in Thai Baht and subject to 10% service charge and 7% government tax.