



canopy

A TREE TOP DINING EXPERIENCE

Culinary Adventure

savoury expedition

- Slow-cooked wagyu short rib served on rustic rolls with homemade sauerkraut •
- Smoked salmon with Doi Tung cream cheese and chives on a toasted sesame bagel •
 - BBQ chicken with cucumber raita in pita bread •
 - Phuket lobster wrap featuring baby spinach, local avocado, and basil ranch dressing •
- Baby cos Caesar pot topped with shaved Parmesan and crispy smoky bacon •
 - Seared yellowfin tuna with fresh pomelo, and dill and pomegranate vinaigrette •
- Chiang Rai cheese and sliced Jamón Ibérico, served with homemade pickles, mixed nuts, and an assortment of freshly baked breads •

sweet venture

- Mini éclair filled with local chocolate and vanilla cream •
 - Mini Paris-Brest with hazelnut cream •
- Mille-feuille with honey, caramelized local banana, and basil •
 - Baked local fresh Royal Project figs in crème brûlée •
 - Chiang Rai strawberry and mint choux •

THB 12,000 net per couple

Additional THB 3,000 net per person