



MIRA MIX APPETISER

At Ratilanna Riverside
Spa Resort, Chiang Mai

Our restaurant Mira Terrance, serves both Thai and international dishes and when we first picked the almond, we thought of western desserts, which often use almonds. However Chef Sarayuth Kaewyon and the team have pushed the boundaries to create a Thai almond dish, with a fusion twist for our Mira Mix Appetiser which combines three separate elements: deep fired tiger prawns with almonds flakes served with sweet Chinese plum sauce, pomelo salad with almonds and the grilled marinated chicken satay served with spicy sweet and sour tamarind almond sauce and Japanese cucumber relish.

THB **250++** per set
From 6:00 am to 11:00 pm

Our team invites you to come and sample this special appetiser dish, with pleasant atmosphere overlooking the Mae Ping River

*For reservation and for more information please call 053 999 333
or e-mail: info@ratilannachiangmai.com*

www.ratilannachiangmai.com



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