

LANNA NOUVELLE

The New Flavours

"A Dialogue Between Tradition and Innovation"

*Like a gentle whisper of Chiang Mai's soul,
this menu unfolds as a poetic conversation
where the warmth of Lanna tradition meets the
delicate artistry of modern gastronomy.*

*Each creation is more than a dish;
it is a living canvas of flavours, painted with
memories, seasons, and emotions.*

*Colours, textures, and aromas merge like
brushstrokes on porcelain, telling stories of
heritage reborn through contemporary vision.*

*Through time-honoured ingredients and inventive
techniques, familiar notes are reimagined into new
harmonies elegant, evocative, and full of heart.*

*Here, cuisine becomes — art a reflection of place,
of time, and of the quiet beauty that lingers
in every fleeting moment of taste.*

This Menu should be enjoyed by the whole table.

*All prices are in Thai baht and subject to
10% service charge and applicable taxes.*

L'éléphant



LELEPHANTCHIANGMAI.COM

TEL. 097 970 8947

TASTING JOURNEY

NUVO FRENCH – THAI TOUCHES

ปรงฝรั่ง เสน่ห์ไทย

Lanna Nouvelle
The New Flavours

New Flavours 7 Courses - 2,900

Local Flavours 5 Courses - 1,700

5 Glass Wine Pairing - 1,180

Chef Oan Pathaysee

5 COURSES
AMUSE BOUCHE
OYSTER

Oyster | Shallot Lychee Mignonette
Talisker 10 year - Single Malt Scotch Whisky

SALAD
Baby Salad | Anchovy Cream Dressing
60 Month Covap Iberico
Ferrari Maximum | Brut | Rosé Trento DOC |
Pinot Nero | Chardonnay | Italy

FISH BEETROOT
Beetroot & Dill Marinated Pattani Fish |
Horseradish | Orange Chili Dressing
Jean-Max Roger Cuvée "Les Alouettes"
Pouilly-Fumé | Sauvignon Blanc | Loire Valley

CORAL TROUT
Pattani Coral Trout | Hoary Basil Seed |
Lime Ginger Cream Sauce

PALATE CLEANSER
Seasonal Fruit Sorbet | Avocado | Beetroot | Balsamic

72-HOUR CONSOMMÉ
Veal Double Broth | Beef Tartare |
Quail Egg | Beef Cracker | Black Garlic
Piccini 1882 Appassimento |
Negroamaro | Primitivo | Puglia IGT | Italy

BEEF TONGUE
Slow-cooked Thai-French Charolais Beef Tongue
La Fiole du Pape | Père Anselme
Châteauneuf-du-Pape | Southern Rhône | France

BANANA
Banana Semi Freddo | Chocolate Ice Cream
Madeira - Barbeito 5-Year-Old Rainwater | Portugal

7 COURSES
AMUSE BOUCHE
OYSTER
Oyster | Shallot Lychee Mignonette
Talisker 10 year - Single Malt Scotch Whisky

SALAD
Baby Salad | Anchovy Cream Dressing
60 Month Covap Iberico

FOIE GRAS *Add on 650*
Pan-Seared Foie Gras | Red Onion Chutney |
Apple Longan Balsamic Reduction

ASPARAGUS
Poached White Asparagus | Egg
Uni Sauce | Seared Hokkaido Hotate
Ferrari Maximum | Brut | Rosé Trento DOC |
Pinot Nero | Chardonnay | Italy

FISH BEETROOT
Beetroot & Dill Marinated Pattani Fish |
Horseradish | Orange Chili Dressing

LOBSTER
Grilled Lobster Tail | Fennel |
Ink Risotto | Zucchini | Lime | Sriracha Aioli
Jean-Max Roger Cuvée "Les Alouettes"
Pouilly-Fumé | Sauvignon Blanc | Loire Valley

CORAL TROUT
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Lime Ginger Cream Sauce

PALATE CLEANSER
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Quail Egg | Beef Cracker | Black Garlic
Piccini 1882 Appassimento |
Negroamaro | Primitivo | Puglia IGT | Italy

BEEF
Top Round Beef | Ratatouille | Spinach |
Masala Honey Dijon Mustard Sauce
La Fiole du Pape | Père Anselme
Châteauneuf-du-Pape | Southern Rhône | France

CHOCOLATE
Chocolate | Apricot | Genmaicha Ice Cream
Madeira - Barbeito 5-Year-Old
Rainwater Reserva, Madeira | Portugal

TEA
House Tea or Coffee

"BON APPÉTIT"

A Contemporary Lanna Tasting Journey
by Chef Pathapee M.