

TIN MINE MENU

SALAD

Garden Mix Green Salad   	390
Tomato onion lettuce cucumber radish green pepper balsamic dressing	
Plain Caesar salad  	420
Romaine lettuce caesar dressing herbs croutons grated parmesan cheese	
Chicken Caesar Salad 	490
Cajun grilled chicken breast romaine lettuce caesar dressing herbs crouton grated parmesan cheese	
Caprese Salad  	490
Chiang Mai heirloom tomato olive oil aged balsamic fresh basil wild rocket	
Greek Salad 	450
Tomato onion green pepper feta cheese red wine dressing	

HEALTHY BOWL

Atlantic Salmon Poke Bowl 	590
Avocado pickle ginger marinated seaweed cucumber mango radish spicy mayonnaise rice	
Yellow Fin Tuna Bowl 	570
Avocado pickled ginger marinated seaweed cucumber mango radish spicy mayonnaise rice	
Slow Cooked Organic Chicken Breast Bowl   	540
Quinoa roast peppers edamame beans cashew nuts fresh herbs lemon-basil vinaigrette	
Vegan Bowl   	520
Palm heart artichoke cucumber cherry tomato quinoa lemon-basil vinaigrette	

SOUP

Mushroom Soup 	350
With white truffle oil toasted focaccia	
Pho Bo 	420
Vietnamese noodles soup braised beef	
Sichuan Noodles Soup  	390
With bok choy minced pork peanuts buckwheat noodles	

SANDWICH, BURGER & WRAP

(Served with French fries and side salad)

The Slate Angus Beef Burger 	560
Brioche bun smokey BBQ sauce chilli pickle cheddar cheese	
Wagyu Flank Steak Sandwich	620
Whole wheat baguette horseradish caramelized onion gravy	
Smoked Salmon Sandwich 	520
Puff pastry avocado wasabi mayonnaise caper berry	
Club Sandwich  	480
Bacon fried egg Paris ham chicken tomato emmental cheese	
Grilled Chicken Wrap  	490
Boiled egg sundried tomato pesto	

PASTA (Gluten-free on request)

Choice of Pasta: Spaghetti, Penne, Linguine 	
Choice of Sauce:	
Pomodoro  	380
Beef Bolognaise 	390
Carbonara  	410

SIGNATURE PASTA

Orecchiette with Pesto  	410
Broccolis wild rocket pine nuts	
Potato Gnocchi Puttanesca 	410
Zucchini kalamata olives tomato sauce	
Beef Lasagna with Cheddar Cheese 	480
Tomato sauce fresh basil	
Spaghetti with Chiang Mai Pork Sausage 	420
Kaffir lime lemongrass dried chilli	
Angel Hair Tom Yum with Rock Lobster 	520
Coconut milk chilli shrimp paste	

PIZZA (Gluten-free on request)

Margarita Pizza 	480
Tomato mozzarella cheese fresh basil	
Andaman Sea Pizza  	520
Local seafood capers chilli flakes lemon-parsley	
Italian Sausage Pizza 	520
Pork sausage bell peppers confit	
Pesto, Burrata & Potato Pizza  	520
Wild rocket cheese	
Philly Cheese Steak Pizza 	520
Beef green pepper mushrooms onion	

FROM THE FARM

Grass Fed Beef Tenderloin 	990
Mashed potato asparagus baby carrot pepper sauce	
The Iconic French Dish - Onglet à l'échalote 	860
Hanger steak with sautéed shallot French fries and salad	
Grilled New Zealand Lamb Chop 	990
Pommes fondant roasted vegetables rosemary jus	
Roast Baby Chicken 	490
French fries salad mustard sauce	
Duck Leg Confit 	490
Roasted potato asparagus pommery mustard	

THE SEA

White Snapper 	510
Saffron potato vegetables ratatouille lime caviar butter	
Roasted Tiger Prawn 	920
Garden salad French fries charred lemon	
Yellowfin Tuna Steak 	620
Lemon pepper raw vegetables ratatouille semi-dried tomato	
Baby Octopus 	520
Braised octopus cherry tomato spices olives lemon pastry rice	
Fish & Chips 	520
Daily fresh catch malt vinegar tartare sauce lemon	

THAI STREET FOOD

APPETISER

Chiang Mai Pumpkin Spring Roll  	290
Tofu cucumber-peanut relish	
Smoked Eggplant Salad  	360
Coconut milk chilli organic gotu kola	
Spicy Pomelo Salad   	410
Scallops fresh roasted coconut pomegranate	
Spicy Thai-Charolais Beef Ribeye Salad   	450
Roasted sticky rice powder fresh herbs	
Nai Yang Market Fresh Seafood Salad   	450
Chilli lime celery tomato	

SOUP

(Served with steamed jasmine rice or brown rice)

Our Classic Tom Yum Goong   	390
Spicy & sour prawn soup with Thai herbs	
Trang Organic Chicken Soup  	380
Seasonal mushrooms fresh turmeric coconut milk grilled banana blossom	
Eggs Noodles or Rice Noodles Soup 	390
Pork dumpling bok choy BBQ pork minced pork	
Clear Pork Broth  	380
Seasonal vegetables egg tofu minced pork fried garlic	

 Vegetarian	 Spice level
 Gluten-free	 Nut
 Suitable for vegetarian option	

OUR CURRY

(Served with steamed jasmine rice or brown rice)

Organic Black Chicken Leg in Green Curry   	450
Eggplant sweet basil wild pea aubergine	
Grandma's Green Curry   	390
Avocado seasonal vegetables	
Slow Braised Lamb Shoulder Massaman   	490
Sweet potato mangosteen cashew nuts	
Southern Style Fish Curry   	450
Black peppercorn local southern vegetables	
Panaeng Curry   	490
Southern-style dried chilli turmeric curry paste coconut milk	
Choice of pork ribs or beef	
Creamy Red Curry    	520
Mild red curry paste coconut milk kaffir lime leaves	
Choice of prawns or fish	

RICE & NOODLE

Khao Phad Nam Prik Kapi   	490
Stir-fried shrimp paste fried rice with braised pork belly	
Khao Phad  	450
Stir-fried jasmine rice with fried egg	
Choice of chicken, beef, pork or shrimp	
Phad Thai   	590
Wok-fried thin rice noodles river prawn tamarind sauce peanut bean sprout tofu	
Guay Tiew Phad Khi Mao   	420
Drunken rice noodles with chilli vegetables	
Choice of chicken, beef, pork or shrimp	
Yaki Shobha 	450
Wok-fried noodles with vegetables	
Choice of chicken, beef, pork or shrimp	
Kao Soi Beef or Chicken   	490
Northern-style curry egg noodles slow-braised beef knuckle or chicken leg	

FROM THE WOK

(Our Signature - Served with steamed jasmine rice or brown rice)

Stir-Fried Betong Chicken    	480
Dried chilli roasted Chiang Mai macadamia nuts crispy taro	
Wok Fried Thai Charolais Beef   	520
Red curry paste wild seasonal mushrooms	
Crispy Pork Belly Kaprao   	480
Chilli garlic hot basil leaves fried egg	
Australian Wagyu Beef Kaprao   	550
Chilli garlic hot basil leaves fried egg	
Wok Fried Andaman Shrimp  	520
Authentic Krabi shrimp paste pungent beans	

DESSERT

Mixed Berries Cheesecake	310
Fresh crème fraîche berries compote	
Opera Cake 	310
Banana caramel white chocolate ganache	
Brownie 	310
Salted caramel sauce and cream	
Tiramisu	310
Our classic – fresh whipped cream poached pear	
Mango with Sticky Rice  	310
An all-time favourite	
Homemade Ice Cream	120
Chocolate 	
Vanilla 	
Chiang Mai Strawberry 	
Rum Raisin 	
Matcha Green Tea 	
Homemade Sorbet	120
Coconut  	
Pineapple  	
Mango  	
Passion Fruit  	
Indigo (lime banana coconut butterfly pea) 	