ANAALĀ
VALLETTA

Northern Region Menu

Amuse-Bouche

เมี่ยงคำส้ม
Miang Khum Som
Limestone tartlet, orange, salted coconut caramel sauce

Salad

ลาบเมืองเนื้อ
Laab Muang Nua
Northern-style minced beef laab, roasted rice, chilli-lime dressing

Soup

จอผักกาด
Jor Pak Kad
Braised pork cheek, winter melon, tamarind broth

Main Course

แกงฮังเล
Gaeng Hunglay
Slow-cooked lamb shoulder, Northern curry, garlic

ผัดผักผัดไข่
Pak Khom Pad Kai
Local vegetables, eggs, oyster sauce

ไก่ย่างน้ำพริกอ่อง
Gai Yang Nam Prik Ong
Marinated chicken, chilli-tomato relish

Dessert

หยกมณี
Yok Ma Nee
Tapioca pearl, jackfruit, coconut milk

Daily Fresh Grill

Fish, Seafood, and Premium Cuts Selection
Market Price
(Please ask your server)



59,- per person

Sample menu; ingredients are subject to change.
Served Thai family-style sharing concept, with dishes served to the centre of the table for guests to share and enjoy together.
Please inform our team of any dietary requirements or allergies. A discretionary 10 per cent service charge will be added to your bill.