

IMMUNE BOOSTING MENU

STARTER

MAIN COURSE NON-VEGETARIAN

MAIN COURSE VEGETARIAN

DESSERT

DRINK

SUN

Chiva-Som Garden Salad

A variety of herbs and vegetables from our organic garden served with our healthy signature dressing

Massaman Osso Buco Curry

Braised beef osso buco, jack fruit seeds and aubergine served with gaba rice

Massaman Curry

Jack fruit seeds and aubergine cooked in a massaman sauce served with gaba rice

Sliced Seasonal Fresh Fruit

Immune Aid

Carrot, beetroot, green apple, ginger

MON

Natural Collagen Beef Bone Broth

with caramellized onions, edamame beans and vegetable brunoise

Phad Med Ma Muang Gai

Stir-fried chicken and cashew nuts served with steamed gaba rice

Phad Med Ma Muang Tofu

Stir-fried tofu and cashew nuts served with steamed gaba rice

Sliced Seasonal Fresh Fruit

Wheatgrass Shot

TUE

Hummus and Cruciferous

Creamy chickpeas served with cruciferous vegetables and mixed ground nuts

Hua Hin Cioppino

A variety of seafood from Hua Hin cooked with tomatoes and coconut milk

Veggie Cioppino

A variety of vegetables cooked with tomatoes and coconut milk

Sliced Seasonal Fresh Fruit

Minty Green

Green apple, cucumber, celery, kale, mint leaf

WED

Pumpkin Velouté

Roast pumpkin infused with Thai herbs and blended with coconut cream

Ginger Lentil Dahl

Lentil stew served with naan bread

Sliced Seasonal Fresh Fruit

Vit C Booster

Green apple, pineapple, orange juice

THU

Yam Som O

A tangy pomelo salad enhanced with a homemade chili paste dressing

Phad Nam Phrik Phao Gai

Chicken stir-fried in homemade chili jam served with steamed gaba rice

Phad Nam Phrik Phao Phak

Mixed vegetables stir-fried in homemade chili jam served with steamed gaba rice

Sliced Seasonal Fresh Fruit

Wheatgrass Shot

FRI

Natural Collagen Chicken Bone Broth

with edamame beans and vegetable brunoise

Chicken Tikka Masala

A popular British dish with its roots in India served with brown rice and assorted healthy accompaniments

Veggie Tikka Masala

A popular British dish with its roots in India served with brown rice and assorted healthy accompaniments

Sliced Seasonal Fresh Fruit

Immune Aid

Carrot, beetroot, green apple, ginger

SAT

Emerald Soup

A puree of spinach, pumpkin and zucchini

Salmon Pepper Fondue

Baked balsamic mustard marinated salmon with a capsicum fondue and Indian spinach

Cauliflower Pepper Fondue

Baked balsamic mustard marinated cauliflower with a capsicum fondue and Indian spinach

Sliced Seasonal Fresh Fruit

Minty Green

Green apple, cucumber, celery, kale, mint leaf

THB 2,229 (3 days)

THB 3,715 (5 days)

THB 5,200 (7 days)