



REDBOX CHIANGMAI



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A harmonious celebration of  
the rich tapestry of Thailand's natural  
beauty and cultural heritage.

Inviting you to experience  
the essence of each season through  
carefully curated flavors.



# REDBOX CHIANGMAI

## 2025 TASTING MENU

THE PRELUDE : A TASTE OF REGIONS AMUSE BOUCHE

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### SPRING: HOKKAIDO SCALLOP

Thai Onion Beurre Blanc | Kaffir Lime Leave Essence  
Sweet Pumpkin Brioche

### SUMMER: ALASKAN BLACK COD

Kaeng Khua-Roasted Yellow Curry | Potato Sculpture

### MONSOON NATIONAL OYSTER-1 GRAND PRIX

Tomato Thai Salsa & Tomato Sake

### HARVEST

with a main course choice of

### SMOKED DUCK BREAST

Kaeng Tepo Infused Curry

### THAI RIVER PRAWN

Chu-Chee Curry Bisque

### AWARD WINNING – LAMB

1250 Supplement

Panang Curry

### TENDERLOIN (MB4-5)

1390 Supplement

Kraprao Thai Holy Basil Jus

### ELEMENTS

Siam Ruby

Petits Fours

[www.restaurantredbox.com](http://www.restaurantredbox.com)



Showcasing the rich flavors of Thailand's regions,  
each dish is a tribute to the country's diverse  
landscapes, Seasons, and cultural heritage.



## *Spring*

A fresh spring dish featuring tender Hokkaido Scallops,  
paired with smooth cauliflower cream and crunchy Dachi Daikon.

The Thai Onion Beurre Blanc and kaffir lime leaf essence  
Add a light, aromatic touch, while sweet pumpkin brioche  
bring warmth and depth to the flavors.

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Thai Onion Beurre Blanc | Kaffir Lime Leave Essence | Cauliflower Cream  
Dachi Daikon | Italian Truffle | Sweet Pumpkin Brioche

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# *Summer*

KAENG KHUA CURRY | CHIANG MAI POTATO SCULPTURE

Inspired by the tropical sea and warm sun,  
this deconstructed dish is presented as a work of art.

The plate, resembling coral reefs, adds delicate textures,  
capturing nature's grace and elevating the dining experience  
with elegance and culinary mastery.













## *Natural Aesthetic*

The irregular design of these plates, inspired by the beautiful lotus leaf, beautifully embodies the essence of Thai culture and Zen aesthetics.



# *Monsoon*

*Artfully presented on hand-crafted ceramic plates  
that capture the essence of Thailand.*

*This exquisite starter showcases the vibrant flavors  
and culinary traditions of the region, setting the stage  
for a memorable dining experience.*

*Enjoy the beautiful presentation  
as a preview of the vibrant journey that awaits!*



*At Redbox, we recreate memorable Thai and Asian dishes  
from our travel authentic heirloom recipes  
with a contemporary touch*









## *Harvest*

### **SMOKED DUCK BREAST**

Kaeng Tepo - Kaffir Lime & Morning Glory Infused Curry | Ku-Lao Salted Fish Fried Rice

### **THAI RIVER PRAWN**

Thai Coconut Glazed | Barley Risotto | Coriander Tamarind Salad  
Crispy Thai Omelette | Chu-Chee Curry Bisque | Red Chili Power

### **AWARD WINNING – LAMB**

Panang Curry | Thai Rice Croquette | Thai Herbs | Greens

### **TENDERLOIN (MB4-5)**

Kraprao Thai Holy Basil Jus | Cured Organic Egg | Holy Basil Crisp





"Cooking is crafting messages with hands,  
awakening and surprising the senses."



RB TASTING MENU

4290 | Person

RB EXPERIENCE with Wine Paring

11000 | Person

*All prices are in Thai Baht and subject to 10% service charge*

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