



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



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

TASTING MENU

THE PRELUDE : A TASTE OF REGIONS AMUSE BOUCHE

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

RB TASTING MENU

3950 | Person

RB EXPERIENCE with Wine Paring

11000 | Person

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

www.restaurantredbox.com



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CHIANGMAI
2025 TASTING MENU

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RB

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.

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



RB



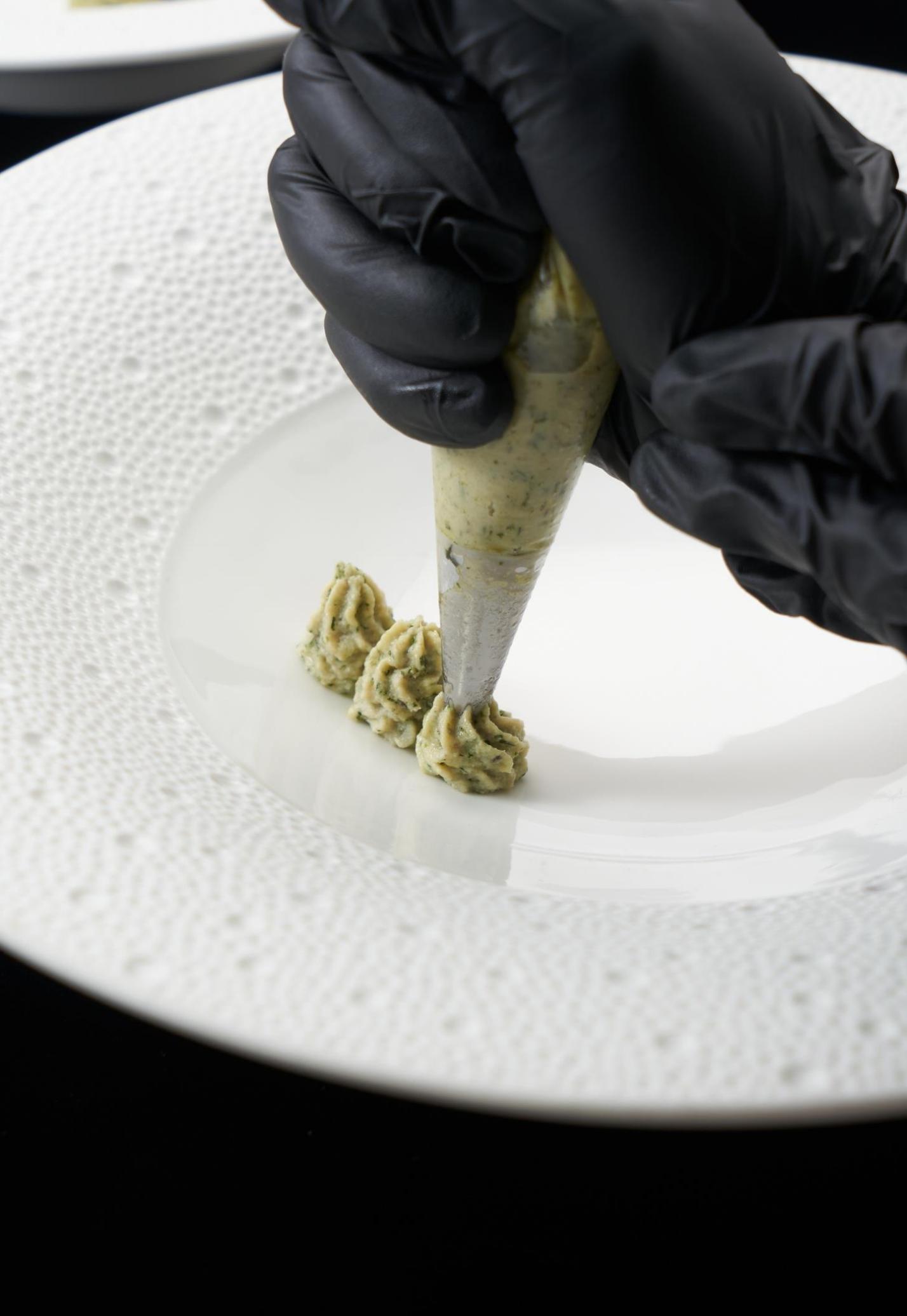
Summer

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!*









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."



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