



Vanilla

The Art of Food

Welcome to Vanilla Restaurant by Lanna

We are proud to serve you a wide variety of local and international dishes, created by our very own Chef Sébastien Meunier. Hailing from the south of France, Chef Sébastien has mastered his craft, creating truly unique dishes through various Michelin-starred kitchens throughout the world.

Bringing his love for Mediterranean cuisine to South East Asia, Chef Sébastien has prepared an exciting menu of fusion that allows you to taste and enjoy the flavors of the world.

More than anything else, we truly hope you have a memorable dining experience here at Vanilla!

Bon Appetit!



Vegetarian Dish or Can Be Made as a Vegetarian Dish



Contains Nuts



Little Spicy



Little More Spicy



Really Spicy

Appetizers...



Fresh Tomato & Mushroom Bruschetta

Served On a Toasted Baguette

Fried Calamari

With Homemade Harissa Mayo



Thai Nachos

With Laab Moo, Lime, Chili & Thai Herbs & Topped with Melted Cheddar, Salsa & Sour Cream



Spring Roll Medley

With a Trilogy of Dipping sauces



Thai Chicken Wings & Satay Skewers

Served with a Spicy Chili & Peanut Sauce

Paprika Chicken Quesadillas

With Bell Pepper, Mozzarella, Lime & Sour cream

Panu's Tuna Tartar

With Bell Pepper Confit, Lemon, Basil, Capers & Olive Oil. Served with Toasted Olive Focaccia

Cold Cut Assortment

Parma Ham, Saucisson, Chorizo, Copa with Marinated Olives & Sundried Tomatoes. Served with Freshly Baked Bread

Cheese Platter

Brie Cheese, Chang Mai Goat Cheese, Parmesan with Honeycomb, Dry Fruits & Grapes. Served with Crackers & Freshly Baked Bread

Salads...



Burrata Mozzarella & Beef Heart Tomato Salad

With Vanilla Balsamic Vinegar & Extra Virgin Olive Oil, Shallots & Italian Basil



Caesar Salad

With Breaded Chicken Fillet, Crispy Bacon, Parmesan Shaves, Croutons and Anchovies



Nicoise Salad (Chef's Special)

With Seared Tuna Saku, Mesclun, Soft Boiled Egg, Bell Pepper Confit, Tomatoes, French Beans, Pink Radish, Black Kalamata Olives, Anchovy, Basil Leaves, Balsamic and Olive Oil Dressing



Spicy Beef Salad

Seasoned with Lemongrass, Shallots, Asian Basil, Chili, Mint Leaves, Green Peppercorn, Lime and Roasted Cashews

Soups...



Andalusian Gazpacho

With Bell Pepper, Tomatoes, Celery, Cucumber and Italian Basil

Tom Ka Gai

Coconut Chicken Soup with Assorted Vegetables and flavoured with Lemongrass & Kaffir Lime



Tom Yam Soup (Traditional Thai Classic)

Flavoured with Lemongrass, Coriander, Young Ginger, Lime Juice, Fish Sauce, Pepper, Wild Mushrooms and Fresh Shrimps

Burgers & Sandwich...

(Served with Steak Fries or Garden Salad)

The Classic

Grilled Wagyu Beef Burger, Cheddar Cheese, Fresh Onion, Gherkins, Tomato & Lettuce

Extras: *Blue Cheese, Sunny Side Up, Avocado, Mushroom, Bacon*

French Burger

Grilled Wagyu Beef Burger, Brie Cheese, Whole Grain Mustard, Honey Truffle, Onion Jam & Wild Rocket

Mama Mia Burger

Wagyu Beef Burger, Mozzarella, Parma Ham, Sundried Tomato, Basil, Red Onions & Salad



Caesar Salad Wrap

Breaded Chicken Fillet, Grilled Bacon, Parmesan Shaves, Croutons and Anchovies

Classic Toasted Ham & Cheese Sandwich

With Paris Ham, Emmenthal Cheese & Mornay Sauce

Club Sandwich

With Chicken, Bacon, Paris Ham, Boiled Egg, Tomatoes and Lettuce



Pan Bagnat Sandwich (Chefs Special)

Provençal Sandwich in Countryside Bread. Seared Tuna, Mesclun, Bell pepper, Tomato, Pink Radish, Olive, Basil, Boiled Egg & Anchovy. Drizzled with Olive oil & Balsamic

Smoked Salmon Wrap

With Avocado, Mango, Bell Peppers, Mix Leaves & Red Onions. Drizzled with Thousand Island Sauce

Pastas...

(Choice of: Bugatini, Spaghetti, Linguine, Fettuccine or Penne)

Bolognese Bugatini

Tomato Sauce made with Minced Beef, Pancetta, Salcissia, diced Carrot & Parsley

Carbonara Fettuccine

Cream Sauce with Bacon, Pancetta, Egg Yolk & Fresh Parsley

Lemon and Crab Meat Linguine

With Shallots, Garlic Butter, Chili, Dill, Parsley and White Wine Sauce

Mixed Paella Valencia

Spanish Saffron Rice made with Chicken, Pork Belly, Chorizo, Prawns, Squid & Mussels with Green Peas, Grilled Bell Peppers & Smoked Paprika. Served with Fresh Lemon

Pizza



Margarita

Tomato Sauce, Mozzarella and Basil



Diavola

Tomato Sauce, Mozzarella, Spicy Salami & Roasted Peppers



Get My Goat

Tomato Sauce, Mozzarella, Goat Cheese, Black Olives, Grilled Vegetables & Rocket Salad with Pesto

Hawaiian

Tomato Sauce, Mozzarella, Ham, Bacon, Pineapple & Cherry Tomato



Four Cheese

Tomato Sauce, Mozzarella, Gorgonzola, Feta & Brie Cheese

Italian

Tomato Sauce, Mozzarella, Italian Pork Sausage, Parma Ham, Porcini & Truffle oil

Parma

Tomato Sauce, Mozzarella, Parma Ham, Basil, Olives & Rocket

Thai

(Curry & Stir Fried are Served with Jasmine Steamed Rice)



Pad Thai

Traditional Thai Noodles with Tiger Prawns in Tamarind Sauce

Chinese Fried Rice

With Chinese Pork Sausage, Ham & Egg

Khao Pad Poo

Fried Rice with Shredded Crab



The Classic & Ever Popular Thai green Curry

Chicken, Pork or Tofu



A Rich & Sweet Panang Curry

Chicken, Pork or Tofu



Szechuan Kung Pao, Stir Fried Chicken

With Dried Chili & Cashew Nuts served with our Fresh Ribbon Salad



Scented Massaman Curry

Chicken, Pork or Tofu



Moo Pad Kra Prao, Minced Stir Fried Pork

With Spicy Fresh Basil Leaves



Wok Fried Mix Vegetables with Oyster sauce

Topped with Garlic & Bean Sprouts

Knife & Fork...

Tuna Steak

*With Olive Oil, Tomato, Bell pepper, Basil and Garlic Salsa.
Served with mash Potato, Grilled Vegetables & Salad*

Fish 'n Chips

*Fresh Black Cod Fillet in Crispy Beer Batter. Served with
French Fries & Tartar sauce*

Milanese Chicken

With Pomodoro Spaghetti, Basil & Fresh Lemon

Roasted Giant Red Snapper

*Topped with Herb Breadcrumbs, Roasted Potato, Rocket &
a Bell Pepper Coulis*

Baby Pork Spareribs with Homemade BBQ Sauce

Served with Wedges & Herb Salad

7 Hour Slow Cooked Lamb Shoulder


*With Creamy Polenta, Olives, Ratatouille, Confit Garlic &
Fresh Thyme sauce*

Australian Beef Tenderloin

*With Potato Gratin, Porcini Mushrooms and a Jack Daniel's &
Green Peppercorn Sauce.*

Something Sweet?

 **Mango Sushi Sticky rice**
With Warm Coconut Milk and Roasted Peanut Crumble

 **Vanilla Pana Cotta**
With Pistachio Praliné Ice-cream, Peach, Raspberry Coulis & Noug at Crumble

Lemon, Pomelo & Orange Pie
Fresh Mint leaves, Grand Marnier Syrup, Lime Sherbet & Caramelized Meringue

Pina Colada Tiramisu
Made with Banana Cake, Pineapple and served with Coconut Ice-Cream

Valrhona Dulcey Chocolate Mousse
With Carmelia Crunchy Pearls, Butter Scotch Sauce, Chocolate Ice-Cream & Truffles

 **Gourmet Dessert Platter (Great to Share)**
A Selection of our Most Popular Desserts

Ice-cream Selection
Vanilla, Chocolate, Strawberry, Coconut, Pistachio  , Lime Sherbet