



canopy

---

A Tree Top Dining Experience



“There is no better way of reliving one’s childhood than by climbing to the top of the nearest tree.”

A scenic view of a lush jungle with a wicker dining basket in the foreground. The basket is filled with food, drinks, and a woven basket. The background shows a vast expanse of green trees and distant mountains under a clear sky.

## Divine dining in treetop tranquility

Elevate your dining experience to dizzying new heights with Canopy, a unique culinary adventure set amidst breathtaking jungle vistas and embraced by the jungle's susurrus soundtrack. Escape the ordinary as you indulge in breakfast among the branches or an intimate treetop tryst. Magical moments await, at Canopy.


Breakfast: 7.00 am – 11.30 am

Lunch: 12.30 pm – 4.30 pm

Sunset: 5.30 pm – 7.00 pm



*the menu*



There are three carefully crafted menu for the Canopy, tree top dining experience which include

## mekong discovery

THB 10,000 per couple

The ultimate dining adventure for the epicurious, inspired by the mighty Mekong. Discover ancient recipes from all three regions, featuring tantalizing curried pork, succulent smoked duck, aromatic beef kapraow, and plump king prawns. Burmese rice bowls and Laotian sandwiches add an indigenous touch, while regional desserts like banana roti and mango sticky rice provide a sweet finale.

## culinary adventure

THB 10,000 per couple

Savour an exquisite array of flavours, featuring succulent wagyu beef, tantalizing Phuket lobster, smoked salmon, and barbecue chicken. Treat yourself to a refreshing Caesar salad and invigorate your palate with yellowfin tuna and pomelo. Delight in the rich textures of local cheeses and artisanal cold cuts. End your meal with Chef's tantalizing desserts, highlighting local fruits like bananas, strawberries, and figs.

## gourmet odyssey

THB 12,000 per couple

Indulge in a magnificent set menu, designed to delight even the most discerning gourmands. From exquisite local burrata cheese to succulent wagyu M5 and delicate king scallops, each dish showcases the finest ingredients, including the opulent Royal Project caviar. Conclude your culinary journey with the irresistible Chiang Rai chocolate tart, velvety burnt coconut crème brûlée, and a zesty kaffir lime financier.



mekong  
discovery





mekong  
discovery





*gourmet  
odyssey*





For more information, please call: +66 (0) 53 784 084 or email: [goldentriangle@anantara.com](mailto:goldentriangle@anantara.com)