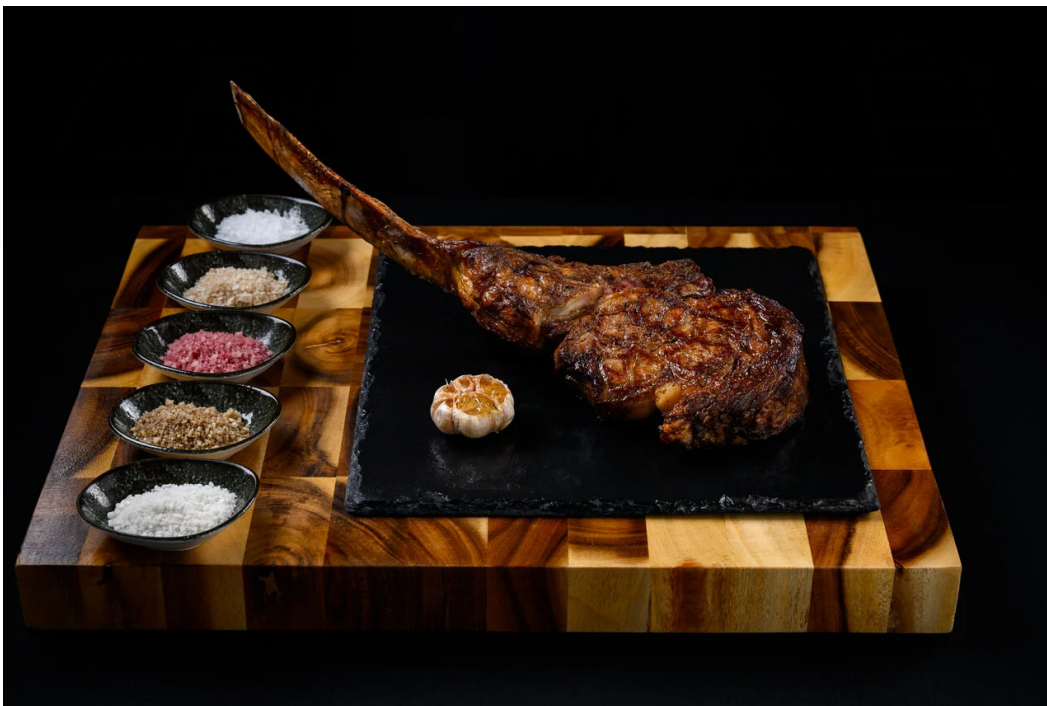


August 31 2026, 17:30 (+07)

Anantara Chiang Mai Resort Unveils a New Menu at The Service at 1921 House

Award-winning Mayura Wagyu, The Service Grand Platter and whole Andaman mullet lead the new steak and seafood selection



▲ Mayura Wagyu Tomahawk, part of the The Service's new menu at Anantara Chiang Mai Resort

Anantara Chiang Mai Resort has unveiled a new menu at The Service at 1921 House, bringing together premium dry-aged beef, fresh seafood and contemporary European dishes within the resort's heritage 1921 House, set on the former British Consulate grounds beside the Mae Ping River.

At the centre of the new grill selection is Mayura Wagyu A4 from Australia, an F1 Japanese Black wagyu raised on a chocolate and confectionery-based diet for 500 days and recognised as Grand Champion at the Wagyu Branded Beef Competition. Available as a one-kilogram

tomahawk or a 300-gram D-rump with a BMS rating of 9+, it forms part of the restaurant's in-house dry-aged beef programme, with all beef aged for a minimum of 30 days to develop flavour and tenderness.

“We selected Mayura Wagyu because its quality and distinctive provenance reflect the direction of the new menu,” said Chef Natruthai Petsuwan, Executive Chef of Anantara Chiang Mai Resort. “Its Grand Champion recognition demonstrates the exceptional standard of the beef, while its distinctive 500-day feeding programme contributes to its marbling, tenderness and depth of flavour. Its richness also pairs particularly well with the salinity of Royal Oscietra caviar, creating an elegant contrast in flavour and texture.”

Royal Oscietra caviar is available as an addition to the restaurant's grilled selections, while 1921 Caviar & Wagyu combines wagyu beef tartare with caviar, pickled shallots, English mustard, bone marrow mayonnaise and brioche. The wider beef selection includes Miyazaki Wagyu A4 from Japan, Harris Ranch USDA Prime from the United States, Australian Westholme Wagyu and Stockyard Gold Black Angus, as well as Nguadoi Wagyu from Chiang Mai, raised on longan for 400 days.

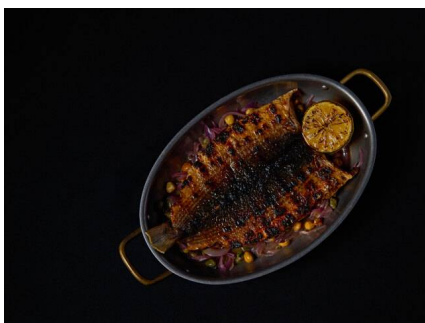
Seafood takes equal prominence with The Service Grand Platter, featuring Boston lobster tail, Alaskan king crab, tiger prawn, Hokkaido scallop, French oyster no. 3 spéciale, New Zealand mussel, salmon crudo and roe. The platter is accompanied by green apple mignonette, lemon butter, seafood sauce and Marie Rose, with the option to add Royal Oscietra caviar.

Another centrepiece is the Whole Andaman Mullet, an 800-gram fish served with Grenobloise sauce and toasted hazelnuts. Further highlights include Phuket lobster with tarragon and garlic butter, Surat Thani tiger prawns, Scottish salmon, wood-fired gindara and Lobster Tagliolini with tomato confit, shellfish bisque and tarragon cream.

Classic dishes are given a contemporary interpretation, from Tournedos Rossini with foie gras, seasonal truffles and Madeira jus to Seared Hokkaido Scallops, Roasted Bone Marrow and Charcoal Grilled Spanish Octopus. Desserts include The Service Chocolate Caviar, Eton Mess

with seasonal Chiang Mai strawberries and Sticky Toffee Pudding served with Thai vanilla bean ice cream.

The new menu is available daily at The Service at 1921 House from 12.00 pm to 10.30 pm. For reservations and enquiries, contact Anantara Chiang Mai Resort on +66 53 253 333, email chiangmai@anantara.com or visit anantara.com/chiang-mai.





PR_Anantara Chiang Mai Resort unveils a new menu at The Service at 1921 House.docx

99.1 KB DOCX document

About Anantara Chiang Mai Resort

Anantara Chiang Mai Resort is a contemporary riverside retreat on the former British Consulate grounds in central Chiang Mai. The resort comprises 52 rooms and 34 suites, with 25 one-, two- and three-bedroom serviced suites linked across the road. Kerry Hill's low-rise design surrounds a garden courtyard and centres on the century-old 1921 House, now home to dining and social spaces. Guests can explore Lanna culture and the city's old quarter, depart on daily cruises from the private pier, dine beside the Mae Ping River, and access Anantara Spa, a 34-metre riverfront pool and event spaces for up to 120 guests. Chiang Mai International Airport is approximately 15 minutes away.

About Anantara Hotels & Resorts

A luxury hospitality brand for modern travellers, Anantara Hotels & Resorts connects guests to genuine places, people and stories in some of the world's most extraordinary destinations. Each Anantara embraces the surroundings and culture of its destination, creating unforgettable memories for every guest since 2001. From city to sea and desert to jungle, Anantara delivers

heartfelt, Thai-inspired hospitality at its over 50 hotels and resorts across Asia, Europe, Africa, the Middle East and the Indian Ocean.

Anantara Hotels & Resorts is a Minor Hotels brand and recognises its guests through one unified loyalty programme, Minor DISCOVERY, part of GHA DISCOVERY.

Visit anantara.com for more information, and connect with Anantara on Facebook, Instagram, TikTok, X and YouTube.

About Minor Hotels

Minor Hotels is a global leader in the hospitality industry with more than 640 hotels, resorts and branded residences in operation and committed development across 67 countries. The group crafts innovative and insightful experiences through its hotel brands including Anantara, Elewana Collection, The Wolseley Hotels, Tivoli, Minor Reserve Collection, NH Collection, nhow, Avani, Colbert Collection, NH, Oaks, and iStay, as well as a diverse portfolio of restaurants and bars, travel experiences, and spa and wellness brands. With over four decades of expertise, Minor Hotels builds stronger brands, fosters lasting partnerships, and drives business success by always focusing on what matters most to our guests, team members and partners.

Minor Hotels is a proud member of the Global Hotel Alliance (GHA) and recognises its guests through one unified loyalty programme, Minor DISCOVERY, part of GHA DISCOVERY.

Discover our world at minorhotels.com and connect with Minor Hotels on [Facebook](#), [Instagram](#), [LinkedIn](#), [TikTok](#) and [YouTube](#).

Contact details

Supa-arpha Itthikaiwan

Cluster Director of Marketing &
Communication

Anantara Chiang Mai Resort | Anantara Golden
Triangle Elephant Camp & Resort
supaarpha_it@anantara.com

Copy link

<https://media.minorhotels.com/en-GLO/269886-anantara-chiang-mai-resort-unveils-a-new-menu-at-the-service-at-1921-house/>

MINOR
HOTELS

ANANTARA
HOTELS & RESORTS

elewana
— COLLECTION —

The WOLSELEY
HOTELS

TIVOLI
HOTELS & RESORTS

MINOR
RESERVE
COLLECTION

NH COLLECTION
HOTELS & RESORTS

nhow
HOTELS & RESORTS

AVANI
HOTELS & RESORTS

COLBERT
COLLECTION

NH
HOTELS & RESORTS

OAKS.
HOTELS & RESORTS

iStay
HOTELS