

BREAKFAST MENU

Hotel Sensai Nimman Chiang Mai

@Cafe Sensai

MENU SELECTIONS

HOMEMADE SWEET DISHES

1. PANCAKES
2. FRENCH TOAST
3. WAFFLES

BAKED SELECTION WITH JAM AND BUTTER

- 1.BUTTER CROISSANT
- 2.WHITE TOAST
- 3.WHOLEWHEAT TOAST

FREE-RANGE EGGS

1. OMELETTE
2. SCRAMBLED
3. FRIED
4. POACHED
5. HARD-BOILED
6. SOFT-BOILED

SIDE DISHES

1. GRILLED SMOKED BACON
2. GRILLED TOMATO
3. GRILLED MUSHROOMS
4. BAKED BEANS
5. SMOKED PORK SAUSAGE
6. ARABIKI SAUSAGE



DRINKS & BEVERAGES

COFFEE *(Hot / Iced)*

ESPRESSO
CAPPUCCINO
LATTE
MOCHA
AMERICANO
FLAT WHITE

NON-COFFEE *(Hot / Iced)*

CACAO
ENGLISH BREAKFAST TEA
EARL GREY TEA
JASMINE GREEN TEA
CHAMOMILE TEA
THAI TEA
THAI GREEN TEA

JUICE

ORANGE JUICE
WATERMELON JUICE
APPLE JUICE
PINEAPPLE JUICE

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SENSAI SIXNATURE EGG BENEDICT

(OUR 6 SIGNATURE BENEDICT CREATIONS)

1.AVOCADO BENEDICT

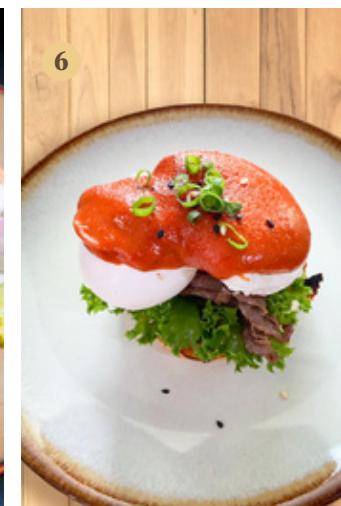
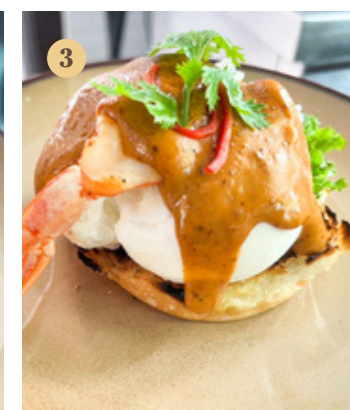
AVOCADO GUACAMOLE ON WHOLE-WHEAT TOAST, TOPPED WITH A POACHED EGG AND OUR HOUSE HOLLANDAISE.

2.CLASSIC BENEDICT

A PERFECTLY POACHED EGG WITH SMOKED BACON AND HOUSE HOLLANDAISE.

3.SHRIMP BENEDICT

POACHED EGG WITH GRILLED BOTAN EBI (JAPANESE SPOT PRAWN), FINISHED WITH LOCAL HERBS AND A GENTLE SPICE.



4.PORK CHASHU BENEDICT

JAPANESE-INSPIRED: POACHED EGG WITH BRAISED PORK BELLY CHASHU AND CREAMY SESAME SAUCE.

5.KHAO SOI BENEDICT

CHIANG MAI FUSION: POACHED EGG WITH CRISPY YELLOW NOODLES, GRILLED CHICKEN AND LANNA CURRY SAUCE

6.KOREAN BENEDICT

AN ELEVATED TAKE WITH GOCHUJANG SAUCE, POACHED EGG, GRILLED WAGYU BEEF, AND TOASTED SESAME.

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MAIN DISH



7.WAGYU RAMEN

DRIED BONITO SOUP, JAPANESE YELLOW NOODLES TOPPED WITH HOUSE-MADE YAKINIKU-STYLE MINCED WAGYU BEEF, BOK CHOY, AND BOILED EGG.

8.PORK CHASHU RAMEN

DRIED BONITO SOUP WITH JAPANESE YELLOW NOODLES, PORK BELLY CHASHU, BOK CHOY, AND BOILED EGG.

9.LANNA SET

A TASTE OF CHIANG MAI: GRILLED PORK SKEWER, PORK SAUSAGE, CHIANG MAI SAUSAGE, STICKY RICE, AND NORTHERN THAI GREEN CHILI DIP.

10.THAI OMELETTE

FLUFFY THAI-STYLE OMELETTE OVER STEAMED JAPANESE RICE, SERVED WITH CHILI SAUCE.

11.CHICKEN TERIYAKI

ROASTED CHICKEN OVER STEAMED JAPANESE RICE WITH OUR HOUSE TERIYAKI SAUCE.



12.AMERICAN BREAKFAST

TWO EGGS ANY STYLE, WITH GRILLED TOMATO, MUSHROOMS, HAM, SMOKED BACON, ARABIKI SAUSAGE, BAKED BEANS, POTATO WEDGES, AND WHITE TOAST.

13.THAI TRADITIONAL CONGEE

(CHICKEN OR FISH)

SILKY RICE PORRIDGE WITH CHICKEN MEATBALLS OR TILAPIA, FRESH GINGER, CRISPY VERMICELLI, AND AN ONSEN EGG.



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WELLNESS DISH SELECTION

14.SENSAI HOUSE SALAD

CRISPY JAPANESE RICE WITH AVOCADO, EDAMAME, SWEET CORN, TOMATO, PURPLE CABBAGE, CARROT, AND SESAME DRESSING.

15.GREEN SALAD WITH BEETROOT

MIXED GREENS WITH BAKED BEETROOT, ORANGE SEGMENTS, AND LEMON DRESSING.

16.MIXED SALAD WITH AVOCADO

SEASONAL VEGETABLES WITH AVOCADO, CASHEW NUTS, AND SHOYU-SESAME DRESSING.

17.HOUSE OVERNIGHT OAT

HOMEMADE OVERNIGHT OATS AND MUESLI WITH GREEN APPLE AND FRESH MILK, TOPPED WITH GRANOLA AND FRESH FRUIT.

18.VEGAN INARI SUSHI

A TRIO OF JAPANESE INARI: SWEET CORN, EDAMAME, AND BEETROOT.

19.CAESAR SALAD

ROMAINE LETTUCE WITH OUR SIGNATURE CAESAR DRESSING, CROUTONS, AND CRISPY BACON.

20. YOGHURT

PLAIN YOGHURT SERVED WITH HONEY GRANOLA AND FRESH FRUIT.

21. SOY YOGHURT

HOMEMADE SOY YOGHURT WITH HONEY GRANOLA AND FRESH FRUIT.

22. CHILLED SILKEN TOFU

COLD JAPANESE SOFT TOFU WITH SHOYU-SESAME DRESSING.

23. AVOCADO TOAST

WHOLE-WHEAT TOAST TOPPED WITH AVOCADO GUACAMOLE AND TOMATO SALSA.



24. SHRIMP WONTON SOUP

HOUSE-MADE SHRIMP WONTONS WITH BOK CHOY IN A JAPANESE DRIED-FISH BROTH.

25. STEAMED STICKY RICE WITH BANANA

COCONUT STICKY RICE AND BANANA WRAPPED IN BANANA LEAF.

26. SEASONAL FRESH FRUIT

A SELECTION OF FRESH, SEASONAL FRUIT.

27. MINI CHEESE PLATTER

TWO KINDS OF CHEESE—CHEDDAR AND MOZZARELLA—SERVED WITH FRESH FRUIT, RAISINS, AND CASHEW NUTS.

