INTERCONTINENTAL
CHIANG MAI THE MAE PING
A WICKED HALLOWEEN FEAST
31 October 2026
6:30 pm – 10:30 pm at The Gad Lanna
The Gad Lanna
Book Now
For more information or a reservation,
please contact us at +66 (0)52 090 998 or email dining.icchiangmai@ihg.com

CHARCUTERIE

Cold Cuts:

Ibérico Ham
Paris Ham Cooked au Torchon
Rosette de Lyon
Salami
Mortadella Bologna IGP

Condiments:

Cornichons
Silverskin Onions
Tomato Jam

CHEESE STATION

Gouda
Bleu de Gex
Brie de Meaux AOP
Camembert de Normandie AOP

Breads and Crackers:

Crackers
Country Bread
French Baguette
Sourdough
Focaccia

SMOKED FISH

Smoked Salmon
Smoked Sea Bass
Smoked Basa

Condiments:

Lime
Horseradish Cream
Capers
Chopped Shallots

ANTIPASTI:

Artichoke Stuffed with Tuna
Marinated Grilled Aubergine with Balsamic Vinegar
Grilled Italian Vegetables
Caponata
Cannellini Bean Salad
Tomato Bruschetta

APPETISERS

Pumpkin Devilled Eggs
Devilled eggs with smoked paprika, topped with small pieces of chive to resemble pumpkin stems.

Spiderweb Taco Dip
A layered taco dip topped with a sour cream “spiderweb” and black olive “spiders”.

Ghostly Cheese Balls
Cream cheese balls shaped into ghosts and rolled in shredded cheese, with black olive pieces for eyes.

Witches’ Finger Breadsticks
Breadsticks shaped like witches’ fingers, with almond slices for nails, served with a marinara “blood” dip.

Monster Guacamole Cups
Individual cups of guacamole with tortilla chips shaped like monsters or bats.

Mummy Jalapeño Poppers
Jalapeño poppers wrapped in strips of crescent roll dough to look like mummies, with small pieces of black olive for eyes.

Eyeball Caprese Bites
Cherry tomatoes stuffed with mozzarella balls and a piece of black olive in the centre to resemble eyeballs.

Bloody Mary Prawn Shooters
Chilled prawns served in shot glasses of spicy Bloody Mary mix, garnished with celery sticks.

SALAD BAR

Assorted Lettuce, including Cos and Lollo Rosso
Tomatoes, Cucumbers, Onions, Peppers and Carrots
French Dressing, Lemon Dressing and Thousand Island Dressing

ITALIAN STATION

Margherita Pizza
Truffle and Artichoke Pizza
Seafood Pizza

PSTA AND RISOTTO:

Spaghetti, Rigatoni, Risotto

Sauces:

Carbonara Sauce
Seafood Marinara Sauce
Tomato and Basil Sauce

Condiments:

Extra Virgin Olive Oil
White Truffle Oil
Black Truffle
Grated Parmigiano Reggiano

NOODLE STATION

Braised Beef Naam Niew

SOUPS

Pumpkin Soup
Italian Truffle Minestrone with Garlic Bread

HOT BUFFET

APPETISERS

Spooky Stuffed Jalapeños
Jalapeños stuffed with cream cheese and sausage, wrapped in bacon and baked until crisp.

Mummy Dogs
Mini sausages wrapped in crescent roll dough to look like mummies,
served with ketchup and mustard for dipping.

Bat Wings
Chicken wings marinated in a dark, smoky sauce and baked until crisp.

Monster Meatballs
Mini meatballs served with a spicy marinara sauce, garnished with mozzarella and black olive “eyes”.

Fiery Pumpkin Hummus Bites
Mini filo pastry cups filled with warm, spicy pumpkin hummus, topped with a sprinkle of smoked paprika.

Spider Cheese Fondue
Warm cheese fondue served in a cauldron, with breadsticks and vegetables for dipping.

Devilish Chicken Skewers
Grilled, spicy marinated chicken skewers served with a cooling yoghurt dip.

Cauldron Crab Dip
Warm, cheesy crab dip served in a black cauldron, with bread and crackers for dipping.

Witches’ Finger Mozzarella Sticks
Mozzarella sticks shaped like witches’ fingers,
with almond slices for nails and marinara sauce for dipping.

Bloody Brains Bruschetta
Warm bruschetta topped with roasted tomatoes and mozzarella,
drizzled with balsamic glaze to resemble blood.

WESTERN SECTION:

Graveyard Shepherd's Pie
Shepherd's pie with mashed potato "graves" and gravestone-shaped crackers.

Witch's Brew Stew
A hearty stew with chunks of beef, carrots, potatoes and peas, served in a hollowed-out pumpkin or cauldron.

Mummy Meatloaf
Traditional meatloaf wrapped in strips of pastry to resemble a mummy.

Stuffed Jack-o'-Lantern Peppers
Peppers carved like jack-o'-lanterns and stuffed with a savoury mixture of minced meat, rice and vegetables.

Frankenstein's Ribs
Barbecue ribs arranged to resemble Frankenstein's monster's stitched-up chest, with green-coloured barbecue sauce.

Bat Wing Drumsticks
Chicken drumsticks marinated in a dark soy sauce glaze to resemble bat wings.

ASIAN SECTION:

Wok-Fried Mussels with Thai Basil and Chilli
Wok-Fried Beef with Black Beans
Wok-Fried Sea Bass with Sweet and Sour Chilli Sauce
Singapore-Style Stir-Fried Blue Crab
Wok-Fried Pak Choi
Thai Fried Rice

SEAFOOD ON ICE

Canadian Lobster
New Zealand Mussels
River Prawns
Blue Crabs
Tiger Prawns

OYSTER TROLLEY

French Fine de Claire Oysters

CAVIAR

Gavieri Caviar

Condiments:

Crème Fraîche
Hard-Boiled Egg Yolks
Hard-Boiled Egg Whites
Chopped Chives
Chopped Shallots

FOIE GRAS TROLLEY

Pan-Seared Foie Gras
Foie Gras Terrine

CARVING STATION

Whole Sea Bass Baked in a Salt Crust
Roast Leg of Lamb
Australian Sirloin

Sauces:

Barbecue Sauce
Mushroom Sauce
Red Wine Sauce
Green Pepper Sauce

DESSERTS

CAKES AND SWEET SPECIALITIES

Chiang Mai Strawberry Cheesecake
Chocolate Fudge Cake
Mango Crumble Tart
Croquembouche
Macaron Tower
Wild Berry Panna Cotta

DESSERT VERRINES

Tiramisu Cups
Mango and Whipped Ganache Trifle
Blueberry Mousse Cake

INDIVIDUAL PASTRIES

Lemon Meringue Tart
Raspberry Crème Brûlée
Chocolate Tart
Red Velvet Cake

CHOCOLATE FOUNTAIN

Accompaniments: macaroon lollipops, marshmallows, fruit skewers,
whipped cream, chocolate chips, sprinkles, sauces and nuts

ICE CREAM AND SORBET SELECTION WITH TOPPINGS

Chocolate ice cream, coconut ice cream, lime sorbet,
Chiang Mai strawberry ice cream and vanilla ice cream

THAI DESSERTS

Tub Tim Krob: coated water chestnuts with coconut ice cream
Tako Pheauk: taro and coconut pudding
Khao Niew Mamuang: mango with sticky rice
Kha Nom Thong
Look Chup

WARM DESSERTS

Bua Loy: assorted dumplings in warm coconut cream
Kluay Buad Chee: steamed bananas in warm coconut cream