



ที่ "แบล็คแคนยอน" เราเริ่มจากความใส่ใจในการเลือกสรรวัตถุดิบคุณภาพสูง  
 ส่งตรงจากแหล่งผลิตที่ได้รับการยอมรับและมีมาตรฐาน  
 คำนึงถึง ประสิทธิภาพ และความปลอดภัยในการปรุงอาหารจากเราเอง  
 อีกทั้งการซักเครื่องเครื่องมือกาแฟและอื่นๆ ด้วยบาริสต้ามืออาชีพที่ได้รับรางวัลต่างๆ  
 เป็นการทราบดีคุณภาพจากทุกๆ เมื่อบูดีน่านับบริการลูกค้าของเรา ด้วยบริการที่อบอุ่น มีไมตรีจิต  
 เพื่อให้ลูกค้าทุกท่าน ได้รับความประทับใจและความสุขใจเป็นอันมาก ในทุกๆครั้งที่เข้ามาที่ "แบล็คแคนยอน"

At Black Canyon, we start from the close attention paid in selecting the highest quality raw food  
 materials, that are sourced and delivered directly from the reputable high standard suppliers.

These food ingredients are then cooked by our experienced and skillful chefs, while our specialty coffees  
 and other drinks are prepared by our awards-winning barista champions; thus guaranteeing the highest  
 quality food and beverage menu offerings, which together with the warm service of our outlets  
 staff gives our customers a "customer delight" experience every time they visit Black Canyon.



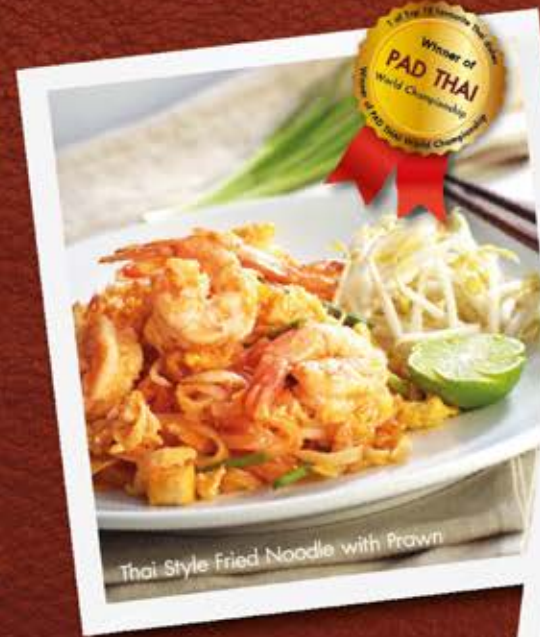
- 2012 / 2011 / 2010 / 2009 National Thailand Barista Championship
- 2011 Thailand Tom Kha Championship
- 2011 / 2009 / 2007 / 2006 Thailand Latte Art Championship
- 2011 / 2010 / 2009 Thailand Best Friend Award
- 2010 / 2009 Grand Barista Thailand Championship
- 2010 The Best Franchise of The Year Award
- 2010 Petch Panitch Award
- 2010 Thailand TOM YUM Championship
- 2009 Bai Po Business Award by Sasin
- 2009 World PAD THAI Championship
- 2012 / 2009 / 2006 Thailand Barista Championship
- 2008 1<sup>st</sup> Runner-up Thailand Latte Art Championship
- 2005 Thailand National Barista Championship



คำกล่าวชื่นชม "แบล็คแคนยอน" จาก Dr. Philip Kotler ผู้ทรงคุณวุฒิ

"Black Canyon's excellent reputation is earned by serving coffee of the highest quality, with the best aroma and taste, made from 100% fresh coffee beans from the best plantations in the world. This includes the highest grade of pure Arabica coffee beans grown by hill tribes in Northern Thailand under the Royal Patronage of His Majesty the King."

Philip Kotler  
 Hemawan Kartajaya and Hood Den Huan  
 Think ASEAN!  
 Rethinking Marketing toward ASEAN  
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Thai Style Fried Noodle with Prawn



Cappuccino



Black Canyon Iced Coffee



Grilled Black Pepper Salmon Salad





# ซูป Soups & Sandwiches แซนวิช

It is said that Lord Sandwich was fond of this form of food because it allowed him to continue playing cards, particularly cribbage, while eating without getting his cards greasy from eating meat with his bare hands. Meals comprising meat, vegetable, cheese, and condiments sandwiched between bread or pastry existed well before the appearance of the word "Sandwich".



1 Cream of Mushroom Soup  
2 Mini Tom Yum Soup

4 Chicken Ham and Cheese Sandwich



3 American Club Sandwich

7 Garden Salad



5 Chicken Sandwich



6 Tuna Sandwich



8 Tuna Salad



9 Grilled Chicken Salad



# Salads สลัด

Like pasta, it appears that we can also credit the ancient Italians with the idea of serving fresh mixed greens with some kind of dressing to create the salad. The word "Salad" came into English language in the fourteenth century, from the Latin "Salata" meaning "to make salty". It wasn't until the twentieth century that the idea of adding meat or pasta to salads caught on.



10 Grilled Black Pepper Salmon Salad



# Latte Art ลาเต้อาร์ท

Milk foam designs or "Latte Art" are artistic designs created in the foam of espresso drinks by the barista.

"Latte Art" originated in Italy, like so many other arts. In this country, where people drink more coffee than most, the barista or coffee maker, has to be especially skilled and able to make each cup of coffee a work of art. From this, the idea of creating a work of art in milk foam and crema spread around the world.

There are 2 techniques to create "Latte Art"

Free Pouring - The barista manipulates the flow of milk into the coffee, creating designs such as leaves or heart.

Etching - Designs are drawn into the milk foam using utensils and powder or syrups.

"Black Canyon" is the best place for coffee lovers. Find a work of art in Cappuccino at Black Canyon.



# ชา Tea Story

All varieties of teas come from Camellia, which can be divided into Camellia Sinensis from China and Camellia Assamica from India.

Around 5,000 years ago, the Chinese discovered the fact that tea can offer varieties of tastes, aromas, and characters depending on the type of soil, climate and altitude, just like wine. Tea is often compared with excellent wine, that is, production process can create different types of teas such as green tea and black tea.

The difference between teas is the amount of oxidation that the leaves are exposed to. Green tea, like white wine, is not oxidised meaning the enzymes in the tea leaf are not exposed to any oxygen found in the air. By contrast black tea, like red wine, is fully oxidised. When dealing with tea taste is a matter of degree and a function of oxidation.

Now, most green tea come from east of China. In the past, black tea was only produced in China; it spread to India in 1839 and to Ceylon or Sri Lanka in 1879. At present, all types of teas are grown in any part of the world where the climate is suitable.

Tea Blending As Work of Art Blending tea is like a work of art. Twinings by appointment to her majesty queen Elizabeth II, has created all the recipes taking meticulous care about every detail, from country of origin, blend, varieties, colour to clarity. The blends have been continued based on original recipes of more than 300 years to ensure great taste and ecstatic delight of the tea drinking.

# Coffee Legend

ตำนานกาแฟ

Men began to drink coffee in the 12<sup>th</sup> century in Africa. A legend says that around the year 1400, a shepherd in Ethiopia named Kaldi noticed his goats jumping merrily after they ate a red fruit. He tried and felt refreshed. His wife then gave it to the priest who baked it for reducing its power but instead perceiving its attractive smell. He pounded it and added water. He drank that water and felt vigorous. Later, coffee was propagated by merchants.

Another legend about the history of coffee says that the first man who knew and drank coffee was Mufti of Eden in the 9<sup>th</sup> century. Still another legend says that the first coffee drinker was an imam named Dali of the Middle East, who often felt sleepy while praying. Later, he overcome his drowsiness by drinking coffee boiled in water as someone had told him to do. After that, the coffee drinking habit reached to the fatty and became a way of life in Middle East.

In the 17<sup>th</sup> century, coffee became known to Europeans adventurers. The man who made coffee popular was Sullman Alga, an envoy to the court of King Louis XIV around 1716. After that the price of coffee soared because French noblemen became coffee addicted. The Europeans began to know and like drinking coffee around the 19<sup>th</sup> century, but this was confined to writers, poets and rich people only. The French attempted to grow coffee in the Southern part of their country to no avail. The Dutch tried to do the same in Ceylon and East India and succeeded, then the French followed. Upon the rise of border dispute in Ghana between France and Holland, the King of Brazil sent an envoy to mediate, who sneakily took coffee seeds to reproduce in Brazil creating this country to become the world's largest coffee producer.





# Ice Cream

Ice Cream debuted in China 4,000 years ago among the nobility in the form of a milk - and - rice concoction packed in snow. Fruit ices and a form of sherbet followed. In the Middle Ages, travelers brought these treats back to Italy, where it was still a dessert reserved for the rich. Improved and cheaper refrigeration techniques in the sixteenth century brought ice cream to the masses, probably the most important point on the timeline of history until the discovery of antibiotics 400 years later.

# Thai Desserts



190 Tin Roof



191 Panda Smile



193 Fruit Salad Sundae



192 Fancy Ice Cream

### Single Scoop Ice Cream



195 Strawberry



196 Vanilla



197 Chocolate



200 Ginkgo Nuts with Ice



201 Water Chestnut with Coconut Milk



202 Mixed Fruits Cocktail with Ice



203 Sago Longan with Coconut Milk

# Steaks

สเต็ก



11 Salmon Steak



12 Beef Steak



13 Teriyaki Chicken Steak



15 Lamb Chop



16 Fish and Chips

Pictures shown are for illustration purpose only.



Noodle with Spicy Prawn Tom Yum

20 Fusilli 21 Thai Rice Noodle "Kha Nom Jee"



Noodle with Spicy Chicken Tom Yum

22 Fusilli 23 Thai Rice Noodle "Kha Nom Jee"



Pasta with Chicken Ham and Tomato Sauce

24 Fusilli 25 Spaghetti



Spicy Stir-Fried Pasta with Seafood and Hot Basil

26 Fusilli 27 Spaghetti



Spicy Stir-Fried Pasta with Minced Chicken and Hot Basil

28 Fusilli 29 Spaghetti



Complete Your Meal with (1) Mini Tom Yum Soup

พิวชั่นฟู้ด

# Fusion Foods

Pasta is derived from Italy and widespread around the world. Nowadays it is called the "Queen of Mediterranean's meal". Pasta means unleavened dough, made from durum wheat semolina which contains high protein, high fiber and low fat. Pasta: Basically refers to noodles in all shapes, such as Spaghetti and Fusilli.

Noodle with Chicken Green Curry

30 Thai Rice Noodle "Kha Nom Jee"

31 Spaghetti



Spicy Stir-Fried Pasta with Seafood and Chilli Paste

32 Fusilli 33 Spaghetti



Stir-Fried Pasta with Spicy Dried Tuna Tom Yum

34 Fusilli 35 Spaghetti



182 Blueberry Delight

181 Strawberry Delight

## soft DRINKS

น้ำอัดลม



185 7-Up

186 Pepsi



## Smoothies

สมูทตี้ contain yogurt



183 Phuket Paradise

184 Chiangmai Paradise

187 Mineral Water



188 Plain Water



น้ำผลไม้ปั่น

# Fruit Juice & Frost



170 Lime Frost

171 Lime Juice

172 Hot Lime Juice

173 Lemongrass Juice



174 Watermelon Juice

175 Watermelon Frost

176 Orange Frost

177 Orange Juice

178 Pineapple Juice

179 Honey Lime Frost

180 Hot Honey Lime Juice

40 "Pad Thai" Thai Style Stir-Fried Rice Noodle with Prawn



41 "Kua Gai" Stir-Fried Kway Teow with Chicken



42 Thai Style "Kway Teow Ladna" with Seafood



43 Thai Style "Kway Teow Ladna" with Chicken



Complete Your Meal with (1) Mini Tom Yum Soup

## Thai Noodles

ก๋วยเตี๋ยว

Wide, flat rice noodle "Kway Teow" are the original Chinese noodle. Made from rice flour, which gives them their white color, rice noodle must be freshly made for the best taste.

44 Spicy Stir-Fried Kway Teow with Chicken and Hot Basil



45 Stir-Fried Kway Teow with Minced Chicken in Tomato Gravy



46 Stir-Fried Glass Noodle with Chicken and Mixed Vegetables





# อาหารมูไ่ลู่ Appetizers

aps you need something a little to tide you over. "Black Canyon" a variety of delicious appetizers that can be eaten as snacks at any time of the day.

50 French Fries



51 "Tod Mun Pla" Thai Fish Cake



52 "Tod Mun Koong" Thai Prawn Cake



# Thai Spicy Salads

60

Spicy Glass Noodle Salad



61

Spicy Salmon Salad



62

Mango Salad



53 BBQ Chicken Wings



166

Cookie and Cream Frappe



167

Iced Fresh Milk



168

Hot Fresh Milk

# Milk

UU



## Let's drink milk...

Milk is the most complete naturally occurring food. It is rich in nutrition, including all compulsory five food groups - protein, fats, carbohydrates, vitamins, and minerals; especially calcium, which helps to strengthen bones and teeth. Amino acids in milk are called essential amino acids, which are important to body growth. Milk also helps in controlling the microbes in the digestive track, resulting in normal excretion.





160 Chocpuccino



161 Chocolate Frappe RM 10.83



162 Iced Chocolate

# Chocolate

ช็อกโกแลต



## The Wonders of Chocolate

In the land of its origin, Mexico, chocolate was called "Xocoatl". This drink was quite bitter but when sugar was added, the taste had been improved and later gained the name "Chocolait". When Hernando Cortez, Spanish explorer, arrived in Mexico as part of the colonization expedition, he brought back this drink. When it later became popular in Europe, it earned an English version of its name "Chocolate".

Research has shown that chocolate not only has a great taste but also has a wealth of benefits in terms of nutrition. It is rich in carbohydrates, fats, vitamins D, E, K and minerals. In addition, chocolate stimulates the brain to release serotonin which helps producing the happy chemical endorphin to relax the body, reduce pain and stress. Also the rich content of magnesium, vitamin A and E in chocolates has led it to be used in the beauty industry to slow down the aging process and stimulate blood circulation in the body.



163 Chocolate Glacier Frappe

164 Hot Chocolate

# Thai Curry & Soups

แกงและซุ๊ป



65 Spicy Seafood Tom Yum



66 Spicy Chicken Tom Yum



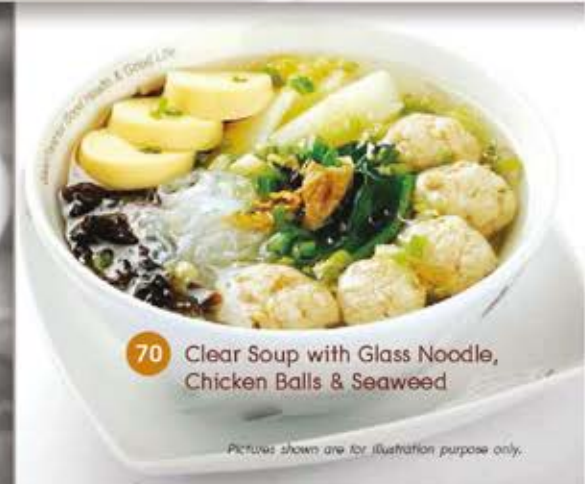
67 Spicy Fish Head Tom Yum



68 Spicy Prawn Tom Yum



69 Chicken Green Curry



70 Clear Soup with Glass Noodle, Chicken Balls & Seaweed

Pictures shown are for illustration purpose only.



กับข้าว  
A La Carte  
Jasmine  
"Hom Mali" Rice

Jasmine rice, originated in Thailand, is well reputed internationally. When cooked, it becomes soft and lightly fragrant of pandan. In addition, jasmine rice is a nutritious grain.



75 Thai Fragrant Rice



76 Brown Rice



77 "Pad Kra Praw"  
Minced Chicken with Hot Basil and Fried Eggs



79 Stir-Fried Mixed Vegetables



78 Omelet Minced Chicken



80 Stir-Fried Kailan with Salted Fish



148  
"Cha Thai Yen"  
Thai Iced Tea with Milk



149  
Iced Milk Tea



150  
Iced Black Tea

Hot Matcha  
Green Tea Latte  
ชาเขียวมัทฉะลาเต้ร้อน



157  
"Matcha" Green Tea Frappe

156  
Iced "Matcha" Green Tea Latte



158  
Hot "Matcha" Green Tea Latte



# Iced Tea & Frappe

ชาเย็น / บั๊น



145 Tropical Fruits Tea

146 Iced Lemon Tea

147 Fruit Mint Tea Punch



151 "Cha Thai Yen" Thai Tea Frappe

155 "Matcha" Green Tea Glacier Frappe



81 Combination of Stir-Fried Prawn, and Chicken with Chili Gravy

82 "Pad Kee Mao" Spicy Stir-Fried Seafood with Hot Basil



83 Stir-Fried Chicken with Cashew Nut



84 Stir-Fried Seafood with Thai Curry



85 Stir-Fried Mixed Mushrooms



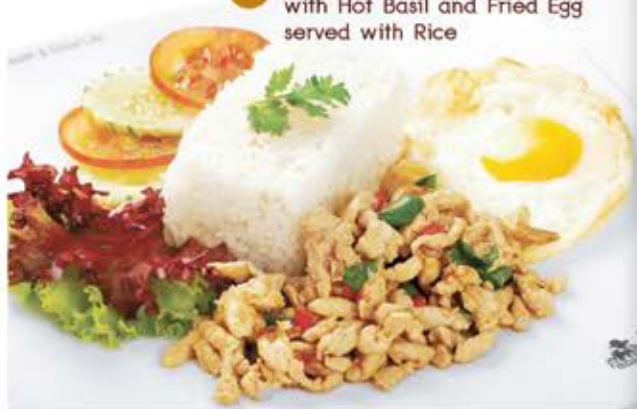
86 Sweet and Sour Chicken



Pictures shown are for illustration purpose only.



90 "Pad Kra Praw" Minced Chicken with Hot Basil and Fried Egg served with Rice



94 Roasted Whole Chicken Leg with Stir-Fried Mixed Vegetables served with Rice



91 Combination of Stir-Fried Prawn and Chicken, with Chilli Gravy served with Rice



95 Stir-Fried Seafood with Thai Curry served with Rice



92 Deep-Fried Crusted Fish with Stir-Fried Mixed Vegetables served with Rice



96 "Pad Kee Mao" Spicy Stir-Fried Seafood with Hot Basil served with Rice



93 Chicken Green Curry served with Rice



Price inclusive of 6% SST and 10% service charge.



135 Black Mocha Frappe

# Classic Hot Tea

ชาร้อน

140

Hot Jasmine Tea



141

Hot Japanese Green Tea



142

Hot Tea



Picture shown are for illustrative purposes only.





130 Blackpuccino Frappe

132 Black Canyon Coffee Frappe

133 Mocha Glacier Frappe

134 Black Crunch Coffee Frappe

## Coffee Frappe

กาแฟเย็นปั่น

### Benefits of Coffee

In addition to the well accepted benefits of boosting perkiness, reducing fatigue of

the muscles and increasing short term memory, recent studies have shown that coffee helps in reducing the headache that accompanies migraine as well as symptom of asthma in some patients. Research has also shown that coffee lowers the risk of developing gallstone disease in men and also chances of diabetes in both men and women. Drinking the right amount of coffee helps to prevent major illness such as cirrhosis, heart disease as well as colon, bladder, and liver cancer.



136

Jamaican Blast

อาหารจานเดียว

## Individual Favorites

Complete Your Meal  
with (1) Mini Tom Yum Soup

### Balanced Five Food Groups Diet

For the body to get the needed dietary requirements, it is important to balance the diet completed with all five food groups which include protein, carbohydrates, fats, minerals, and vitamins. However, food varies in the availability of necessary nutrients. Thus, it is important to eat a variety of foods from each group so that the body will fulfill its dietary requirements.



97 American Fried Rice



98 Pineapple Fried Rice



99 Prawn Fried Rice



100 Salted Fish Fried Rice



101 Spicy Vegetarian Fried Rice

102 Grilled BBQ Chicken with Garlic Fried Rice



Pictures shown are for illustration purpose only.





110 Espresso  
●●●●●



111 Hot Mocha  
●●●



112 Hot Cappuccino  
●●●

## Hot Coffee กาแฟร้อน

"Black Canyon Coffee:  
A drink from Paradise... available on Earth"

The tagline:  
"Coffee... A drink from Paradise... available on Earth"  
is inspired from Salleymond's famous words, which include:  
"The best coffee is as black as the devil, hot as hell,  
pure as an angel and sweet as love!"

Salleymond was a French statesman and orator (1754-1838)



113 Gelato Espresso  
●●●



114 Ancient Coffee  
●●●



115 Black Canyon Hot Coffee  
●●●●●



116 Hot Caffè Latte  
●●

117 Hot Americano  
●●



120 Iced Espresso  
●●●



121 Black Canyon Iced Coffee  
●●●



122 Iced Cappuccino  
●●●

123 Iced Mocha  
●●●

124 Iced Caffè Latte  
●●●



125 Black Iced Coffee Champ  
●●●

## Iced Coffee กาแฟเย็น

126 Mexican Iced Coffee  
●●●

