



MAE KLONG MACKEREL

Mae Klong mackerel, known nationwide, is an aromatic dish served in small round bamboo pots. A delicious, quality dish.



**RIVERSIDE GARDEN
BETEL LEAF**

Originally grown in the north of Thailand, our gardener has nurtured betel leaf in our hotel rooftop garden.



**TUNG GULA RONG HAI
GLUTINOUS RICE**

A well-known region for glutinous rice production, the name translates to “fields of the crying Kula”.



PHUKET LOBSTER

Sourced from Tha Chatchai in the north of Phuket, come fresh lobsters from an ethnic Sea Gypsy.



RANONG SOFT SHELL CRAB

These soft shell crustacean are sourced from a farm near Koh Nam Houm, outside of Ranong city.

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On Manohra Cruises, we are proud to offer a menu produced from local high quality ingredients from our local suppliers, who are dedicated to sustainability.
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**CHACHERNG SAO
“NAM DORK MAI”
MANGOES**

Chachoengsao, situated by the Bang Pakong River, is blessed with nutrient-rich soil that develops beautiful tasting mangoes such as these.



**BANGSAI ROOF TOP
HYDROPONIC FARM
(SALAD LEAF,
MICRO CRESS, KALE)**

The resort’s hydroponic farm produces organic Asian and Western vegetables for the Chef’s use including herbs, zucchini, tomatoes and melon.



**ROYAL PROJECT ORGANIC
EDIBLE FLOWERS**

Initiated by His Majesty King Bhumibol Adulyadej of Thailand, the project has revived forests and water resources for the hill tribes.



THAI CUISINE SET MENU (PRIVATE)

A Traditional Starter

MIANG KAM BAI CHA PLU

Savory betel leaves wrapped with dried shrimp, peanut, grated coconut, ginger, chili, lime and sweet coconut sauce

A Selection of Favourite Thai Appetisers

YUM MA MUANG POONIM

Spicy green mango salad, dried shrimp, sweet chili paste, cashew nut with fried soft shell crab served on banana blossom leaf

KRA TONG THONG SAI RUAM

Chicken and shrimp, water chestnut, sweet corn, carrot, green pea, fresh shitake mushroom and yellow curry powder served in golden pasty cup

THOD MUN NUA POO

Deep-fried Thai crab cake, red curry paste, grated coconut, kaffir lime leaf and egg

Tangy Thai Soup

TOM SOM PLA TOO MAE GLONG

Hot and sour soup with Mae Glong Mackerel, lemongrass, galangal, kaffir lime leaf, fresh turmeric and tamarind juice

Thai Family-Style Main Course (Shared)

KHA MOO GAENG HUNG LAY

Northern Thai curry with slow cooked pork cutlet, ginger, garlic, red onion, tamarind juice and peanut

GOONG MUNG GORN PHAD CHAR

Stir-fried grilled Phuket rock lobster, kaffir lime leaf, ginger, green pepper corn, straw mushroom, spring onion and Thai sweet basil with red curry paste

PLA THOD NAM MAKHAM

Deep-fried seabass fillet with tamarind sauce, dried chili, cashew nut and sweet basil

YOD FAK MAEW NAM MUN HOI

Wok-fried chayote, cherry tomato, garlic, bird's eye chili and fermented soybean

Served from the Rice Bowl

KHAO SONG SEE

Steamed jasmine and brown rice

Thai Sweet Desserts

KHAO NIEW MA MUANG

Mango and sticky rice

LOD CHONG NAM KATI

Pandan noodles with coconut milk

NAM CHA

Traditional Thai tea with sweetened milk