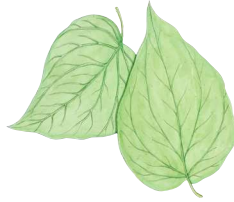




PHUKET LOBSTER



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



**RIVERSIDE GARDEN
BETEL LEAF**



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



**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.

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.



**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.



**TUNG GULA RONG HAI
GLUTINOUS RICE**



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



**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 (JOINING)

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

LARB PLA TUNA

Raw tuna salad with shallot, sawtooth coriander, kaffir lime leaf, chili and toasted rice powder served in zucchini

THOD MUN GOONG

Deep-fried Thai prawn cake, prawn paste, pork lard, oyster sauce, sesame oil and egg served with sweet tom yam sauce

POR PIA SOD GOONG MUNG GORN

Fresh spring roll wrapped with lobster, cucumber, sweet basil, coriander, spring onion, lettuce, carrot and sweet tamarind sauce

Tangy Thai Soup

TOM YUM GOONG

Spicy and sour soup with river prawn and straw mushroom

Thai Family-Style Main Course (Shared)

GAENG MASSAMAN NUA GAM

Slow cooked beef cheek in massaman curry with coconut milk and sweet potato

PED YANG SAUCE CHA THAI

Crispy roasted duck with fragrant Thai tea sauce, fried dried chili, cashew nut and diced pineapple

GOONG LAI SUER PHAD PHONG GRA REE

Stir-fried tiger prawn, long red chili, long green chili, white onion and Chinese celery in yellow curry

PHAD PAK RUAM

Wok-fried locally sourced seasonal vegetables

Served from the Rice Bowl

KHAO SONG SEE

Steamed jasmine and brown rice

Thai Desserts

KHAO NIEW MA MUANG

Mango and sticky rice

TAB TIM GROB

Red water chestnut rubies in coconut milk

NAM CHA

Traditional Thai tea with sweetened milk