

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.



RIVERSIDE GARDEN BETEL LEAF



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



**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”.



MANOHRA VEGETARIAN SET MENU

A Traditional Starter

MIANG KAM BAI CHA PLU

An iconic Thai explosion of flavours in just "one bite"! Includes fresh herbs and spices wrapped in wild betel leaf and sweetened with tamarind sauce

A Selection of Favourite Thai Appetisers

SOM TAM POL LA MAI

Summer fruit salad, bird's eye chili, garlic, palm sugar, soy sauce and tamarind juice

KHAO THOD PRIK GAENG

Deep-fried red curry jasmine rice cake, kaffir lime leaf dipped with sweet chili sauce

SATAY TAO HOO JAE

Grilled marinated hard vegetarian tofu, coconut milk, soy sauce and turmeric topped with peanut sauce

Tangy Thai Soup

TOM YUM HED PAK RUAM

Spicy soup with mixed vegetable, mushroom, soft tofu and soy sauce

Thai Family-Style Main Course (Shared)

GAENG KAEW WAAN JAE

Green curry vegetarian, textured soy bean protein, eggplant, wild pea eggplant, broccoli, bamboo shoot and cauliflower

MA KUER YAO PHAD TAO JIEAW

Stir-fried green long eggplant, red jalapeno, fermented soy bean and sweet basil leaf

TAO HOO JAE PHAD MED MA MUANG

*Sauté vegetarian bean curd with cashew nut
Served from the Rice Bowl*

KHAO SAM SEE

Steamed jasmine, organic and brown rice wrapped in pandan leaf

Thai Desserts

KA NOM WAAN

*Mango sticky rice
Look Chub
Thai royal dessert*

NAM CHA

Traditional Thai tea