



Supanniga 5-Course Thai Dinner Set -1,715 Baht Nett per Person-

Welcome Drink (Sparkling Wine) & Amuse Bouche

ขนมครกสุพรรณิการ์ เสิร์ฟพร้อมเครื่องดื่มต้อนรับ

Supanniga Coconut Rice Cake: Thailand's favorite street food dessert made from coconut and flour with Supanniga's special topping

Supanniga Appetizer

ม้าฮ่อ/ไส้กรอกอีสานทอด/ข้าวเกรียบน้ำจิ้ม

Mahor: Minced pork stir-fried with garlic and peanuts served on fresh orange

Fried Sour Isaan Sausage: Pork fermented with rice, served with local condiments

Khao Krieb Nahm Jim: Steamed flat rice noodles with spicy dried shrimp dressing

Soup

-- Choice --

ซุปลลาหมึกยัดไส้

Soup Pla Muek Yud Sai: Clear broth of baby squids stuffed with seasoned ground pork

ต้มยำกุ้งน้ำข้น

Tom Yum Goong: Traditional Thai spicy soup with jumbo prawns in cream soup

ต้มข่าปลากะพงมะพร้าวอ่อน

Tom Kha Pla Krapong Mapraow-On: Sea bass in coconut soup with young coconut meat



Sharing “Sam Rub Thai”

หมูชะมวง/ยำปลาสดทอดกรอบ/ไข่ลูกเขย/กะหล่ำทอดน้ำปลาดี/ปูจ๋า

Moo Cha Muang: Chunks of tender pork meat stewed with Thai herbs and cha muang leaves

Yum Pla Salid: Crispy leaf fish in spicy dressing

“Son in Law” Eggs: Fried medium-boiled eggs, served with three-flavor sauce and fried shallots

Ka Lum Tod Nam Pla: Fried chinese cabbage gravied with premium fish sauce from Trad province

Pu Jah: Blended crabmeat and pork, seasoned and steamed inside crab shells

Dessert

ข้าวเหนียวมะม่วง

Mango Sticky Rice: Mango with sweet sticky rice served with coconut milk and roasted beans

Tea or Coffee

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-- Note --

*** Beverages Not Specified in the Menu are Excluded ***

*** Vegetarian & No-pork Options Available***
