



Supanniga 4-Course Thai Lunch Set

715 Baht Nett per Person

Supanniga Appetizer

ม้าฮ่อ/เมี่ยงหยอง/ยำส้มโอ

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

Mieng Yong : Dried shredded pork, peanuts, and sweet roasted coconut wrapped in Cha Plu leaves

Yum Som-O : Pomelo salad with grilled prawn, shredded pork & chicken, ground dry shrimp

Soup (Choice)

ซूपปลาหมึกยัดไส้

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

ต้มยำสวนเห็ด

Tom Yum Mushroom

Traditional Thai spicy soup with mushrooms

Main Course (Choice)

ข้าวผัดเนื้อปู

Fried Rice - Crabmeat

Fried rice with chunky crab meat, shallots & eggs

ผัดไทยปูไข่

Pad Thai Crabmeat & Crab Roe

Special Pad Thai made with chunks of crabmeat, crab roe, and our unique sauce

ข้าวผัดสวนเห็ด

Vegetarian Fried Rice

Fried rice with an assortment of mushrooms and vegetables

แกงมัสมั่นเนื้อ เสิร์ฟพร้อมข้าวหอมมะลิ

Gaeng Massaman Nue with Steamed rice

Slow-cooked massaman curry with tender beef shank, potatoes & peanuts

Dessert

ไอศกรีมมะพร้าวกล้วยเชื่อม

Organic Coconut Ice Cream with sticky rice and Banana in syrup



Supanniga 5-Course Thai Dinner Set

1,715 Baht Nett per Person

Welcome Drink *(Red Wine, White Wine or Sparkling Wine)* & Amuse Bouche

เมี่ยงหยอง เสริฟพร้อมเครื่องดัดม้อนรับ

Miang Yong : Dried shredded pork, peanuts, and sweet roasted coconut wrapped in Cha Plu leaves

Supanniga Appetizer

ม้าฮ่อ/ไส้กรอกอีสานทอด/ยำส้มโอเครื่องทรง

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

Yum Som-O Krueang Srong: Pamelo salas with grilled prawns, shredded sweet pork, shredded chicken & ground dry shrimp

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

ต้มข่าสะละปลาสลิดกรอบ

Coconut with Salak and crispy Sa-lid fish:

Salak and crispy Sa-lid in coconut soup with young coconut meat

Sharing “Sam Rub Thai”

หมูชะมวง/ฉู่ฉี่กุ้งใหญ่/ไข่ลูกเขย/กะหล่ำทอดหน้าปลาดี/ปูจ๋า

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

Choo Chi Goong: Jumbo prawn sauteed with Thai sweet and spicy curry

“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

ชา หรือ กาแฟ

Note

Beverages Not Specified in the Menu are Excluded

Vegetarian & No-pork Options Available