

Chef Manao Restaurant

A culinary journey through the Kingdom



Chef's signature dish

"If you didn't see your favorite dish, please do not hesitate to contact our chef"

All prices are inclusive of 10% service charge and 7% VAT

Northern



Thailand as a kingdom started in the north and has worked its way down seeing capitals established in Sukhothai, Ayuttaya then Bangkok. With its relative isolation from the rest of Thailand the culture is as strong as anywhere as is the influence from its neighbours – Myanmar and Laos. The wonderful Khao Soi, for example, has its origins in Myanmar. Being cooler and more mountainous there is a heavier vegetable, root and herbal influence. Curries tend to be thinner than further south with other influences including Chinese noodles, sausages and sticky rice.

Appetizer



ไส้อั่ว **Sai ouwe**

Northern pork sausage with herbs and spices
235 baht

ปอเปี๊ยะสด **Poh pia sod**

Thai fresh spring roll with Chinese sausage, cucumber and a plum dipping sauce
260 baht

Soup

ต้มส้มปลา **Tom som pla**

aromatic Thai fish soup with ginger and tamarind
300 baht

Salad



ลาบปลา **Laab pla**

Thai fish salad with roasted rice and fresh mint
270 baht



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Curries

 แกงกะหรี่ไก่ **Geang kari gai**

yellow curry with roasted chicken
330 baht

 แกงฮังเลหมู **Geang hang lay moo**

lean pork in a red curry with ginger and spices
330 baht

 ข้าวซอยไก่ **Khao soi gai**

egg noodles with yellow chicken curry and minced vegetables...A must try!
330 baht

Mains

ผัดเปรี้ยวหวานหมู **Priew waan moo**

deep fried pork with a sweet and sour sauce
300 baht

  กุ้งหิสดักริกไทยดำ **Kang hin phad prik thai dum**

deep fried lobster in a black peppercorn sauce
500 baht

 ปูผัดผงกะหรี่ **Poo phad phong karee**

stir fried crab with yellow curry and mixed vegetables
450 baht



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Eastern



Almost as remote as the North there is seemingly less influence from other parts of Thailand and more from Laos and Cambodia. Roasting and grilling are highly valued cooking methods while making Som Tam has become an art form. Again sticky rice is favored here, as is a more liberal use of chilies. Historically a very poor region with less money to spend on tastier/better quality meats or fish, adding more chilies has been used to cover this. The tradition continued even as people became better off.

Appetizer

เนื้อแดดเดียว **Nuer dad diew**

sundried beef tenderloin with Thai chili sauce
240 baht

Soup



ต้มแซ่บเนื้อ **Tom saab nuer**

Thai beef soup with flat leaf parsley and chili
240 baht

Salad

น้ำตกเนื้อ หรือหมู **Nam tok nuer / moo**

spicy Thai beef or pork salad with fresh herbs
290 baht



ส้มตำไทย **Som tam Thai**

spicy Thai papaya salad...Another sure thing!
210 baht



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Main

ผัดผักรวม **Phad phak ruam (V)**

mixed green vegetables with organic mushrooms in an oyster sauce
240 baht



ก๋วยเตี๋ยวผัดซีเม่ทะเล **Phad kee-mao talay**

stir fried noodles with seafood and hot basil leaves
490 baht

Curry



แกงอ่อมเนื้อ **Geang oom nuer**

spicy beef curry with fresh dill and chili
300 baht



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Central



As with any region that has a nation's capital it is more cosmopolitan showing many more outside influences from exposure to regional and global culture. Not only is this increase in availability true to outside ingredients, but with the more fertile, delta soils the same is true for local ones. The better soil means Jasmine rice can flourish and the proximity to the gulf sees more fish and shellfish in the cuisine. Home to many of the famous Thai dishes known around the world such as green curry, tom yum and phad Thai to name just a few.

Appetizers

ปอเปี๊ยะผัก **Poh pia phak (V)**

deep fried Thai vegetable spring rolls
220 baht

ไก่ห่อใบเตย **Gai hor bai toey**

tender chicken wrapped in pandanus leaves
240 baht

ทอดมันกุ้ง **Thord man goong**

deep fried prawn cake
260 baht

Soups

 ต้มยำกุ้ง **Tom yam goong**

spicy Thai prawn soup with herbs...Famous!
340 baht

ต้มข่าไก่ **Tom kha gai**

tender chicken in an aromatic coconut milk
320 baht

Salad

 แสร้งว่ากุ้ง **Seang waa goong**

roasted king prawn salad with a Thai herb relish
290 baht



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Curries



แกงเขียวหวานไก่ **Geang kiew waan gai**

green curry with roasted chicken

320 baht



แกงเผ็ดเป็ดย่าง **Geang phed ped yang**

roasted duck in a red curry

420 baht



ซูชิปลา **Choo chee pla**

deep fried sea bass with a dried red curry

490 baht

Main

กุ้งกระเทียมพริกไทย **Goong krathiem prik Thai**

deep fried tiger prawns with a garlic pepper sauce

415 baht



ปลาสามรส **Pla sam rod**

deep fried sea bass with sweet chili sauce

490 baht



หมูผัดใบกะเพรา **Moo phad bai ka prao**

stir fried minced pork with hot basil leaves

300 baht

Noodles

ผัดซีอิ๊วไก่ หรือทะเล **Phad se-ew gai / talay**

stir fried noodles with kale and chicken or seafood

300 baht



ผัดไทยกุ้งสด **Phad Thai goong**

traditional Thai noodles with prawn and tamarind, peanut sauce...Known throughout the world!

350 baht



ข้าวผัดปู **Khao phad poo**

fried rice with fresh crabmeat

260 baht



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Southern



As would be expected from an area close to the equator, surrounded by sea and a neighbor to Malaysia; the cuisine reflects each one. More seafood, fuller use of the omnipresent coconut and extensive dry spiced curries shown to perfection in the Massaman curry (the name is a distortion of the word Muslim, further showing the influence from Malaysia). The region's proximity to the fabled "Spice Route" and countries directly connected are shown in the highest use of dry spices in Thailand.

Appetizer



ไก่ทอดขมิ้น **Gai thord kamin**

deep fried marinated chicken with garlic and tumeric
240 baht

Soup



ต้มโคล้งทะเล **Tom klong talay**

spicy seafood soup with shallots and basil leaves
340 baht

Salad



เมี่ยงกุ้ง **Mieng goong**

prawn salad with mixed Thai herbs
400 baht



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Curry



แกงเหลืองปลา **Geang luang pla**

yellow curry with fresh fish and tamarind
460 baht



มัสมั่นเนื้อ หรือ ไก่ **Massaman nuer / gai**

Muslim style thick curry with stewed beef or chicken
390 baht

Main



ปลาหมึกยัดไส้ผัดไข่เค็ม **Pla muek yad sai phad kai keam**

stuffed local squid with ground pork and salted eggs
360 baht



คั่วกลิ้งไก่ **Kua kling gai**

stir-fried chicken with mixed herbs and spices
280 baht



ปลาทอดขมิ้น **Pla thord kamin**

deep fried sea bass with garlic, tumeric and soy sauce
490 baht



ก๋วยเตี๋ยวคั่วไก่ **Kuay tiew kua gai**

stir-fried rice noodles with chicken and turnips
300 baht



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Desserts

There is a great deal of Portuguese influence in Thai cuisine, indeed they introduced the chili in the 17th century. It would be almost impossible to think of Thai food without thinking of the chili!

There are influences in the desserts too that along with the abundance of fresh fruit as well as coconut have given so much structure to Thai desserts. The use of egg yolk and sugar are used to perfection.

ข้าวเหนียวมะม่วง **Khao niew ma muang**

fresh mango with sticky rice and warm coconut milk
220 baht



สังขยามะพร้าวอ่อน **Sang kaya ma prao orn**

Thai custard served in a young coconut
220 baht

ขนมไทยหลากหลาย **Khanom Thai**

assorted local Thai sweets
220 baht

ผลไม้รวม **Pol-la-mai ruam**

tropical fresh fruits
220 baht

A note from the kitchen:

We take very seriously our philosophy of
SLOW (Sustainable, Local, Organic, Wholesome) LIFE (Learning, Inspiring, Fun, Experiences).

Therefore, we source only the finest local ingredients from suppliers who share in our vision and live up to it by implementing similar business practices. You will see our vision come through in the cuisine. Enjoy!



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Our famous Home-made Ice creams and Sorbets

Should you have a favorite flavor, we would be pleased to take your order. Our chefs are very keen to learn new recipes, so if you like to suggest a recipe or variety, please ask your host to contact our Chef directly. We can make your favorite flavor fresh for you if we have a day in advance notice

Ice creams

Almond and amaretto
Bailey's choc chip
Banoffee (Toffee with banana)
Blueberry yogurt
Chocolate
Choc chip
Cookie dough
Dark chocolate and chili
Espresso coffee
GABA brown rice milk (dairy free)
Green tea
Hazel nut
Honey comb
Local mango
Passion fruit
Peanut Butter and jelly
Pecan and brown sugar
Pistachio kulfi (egg free)
Raspberry
Rum and raisin
Strawberry
Toasted Macadamia nut
Toasted walnut and organic honey
Vanilla bean
Young coconut

Sorbets

Citrus (lemon, lime and orange)
Coconut
Homemade yogurt and jasmine
Lemongrass
Lychee
Mango
Passion fruit
Pineapple
Raspberry and lime
Strawberry and Black pepper

Toppings

Almond biscotti
Berry compote
Brownie crumbles
Butter scotch
Chewy meringue
Dark chocolate sauce
Marshmallows
Mixed nuts
Strawberry sauce
Whipped cream

1 scoop for 95 baht

2 scoops for 180 baht

3 scoops for 260 baht



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