

MANÃO

THAI INSPIRED DINING

Miang

Charred cabbage with sour relish and cashew nuts.

Gillardeau Oyster

Served with orange chili nam jim and fried shallots.

Lobster Khanom Krok

Fermented rice custard with grilled lobster tail and coriander flowers.

Pomelo Salad

Crispy fried sakura ebi, young ginger, and fresh pomelo.

Sticky Rice Roti

Coconut-smoked short ribs, kaffir lime relish, and fermented sticky rice.

Khanom Jeen

Fermented rice noodles with aromatic cashew nut sauce and Alaskan king crab.

Duck Mochi

Rice dumplings with smoked duck and hot-and-sour broth.

Gai Yang

Slow-grilled chicken served with turmeric, soy, and tamarind dipping sauce.

Sour Curry of Beef

Served with trader's rice, tamarind leaves, smoked chillies, and long pepper.

Sticky Rice Skewers

Served with palm sugar and coconut ice cream.

Thai Banoffee

Banana ice cream with palm sugar caramel and cashew nuts.

NON ALCOHOLIC JUICE PAIRINGS

Mangosteen and Chamomile Kombucha

Roasted Black Rice and Rose Tepache

Strawberry Kombucha with Makwen Spice

Jackfruit Kvass

Roasted Barley and Coffee Tepache