

Miang

Charred cabbage with sour relish and cashew nuts

Lobster Khanom Krok

Fermented rice custard with grilled lobster tail and coriander flowers

Gillardeau Oyster

Served with orange chilli nam jim and fried shallots

Curry Puff

Shredded Lamb with southern style curry and chives

Fermented Yellow Bean Broth

Sticky Rice Roti

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

Isan Style Kohlrabi salad

Kohlrabi and walnuts salad with grapes and roasted rice

Grilled King Crab Shoulder

Fermented green chili nam jim and coriander stems

Crab Curry

Alaskan king crab, steamed rice cake and pickled spring onion

Spicy Santol Curry with Stir fried Morning glory

Steamed Jasmine rice, cotton fruit, grilled beef and sand ginger

Shaved Ice

Pink guava kombucha, pink peppercorn, young coconut and finger lime

Sticky Rice skewer

Thai Banoffee

Banana ice cream with palm sugar caramel and cashew nuts

MANÃO



ມະນາວ

เกิดในดูไบ, MANÃO เป็นการเฉลิมฉลองอาหารที่ได้รับแรงบันดาลใจจากไทย ฝ่ามือเดินทางส่วนตัว ของเชฟ ABHIRAJ KHATWANI และ เชฟ MOHAMAD ORFALI.

DUBAI

BORN IN DUBAI, MANÃO
OPENED ITS DOORS ON
18TH DECEMBER 2024
AT WASL VITA.

ماناوا



ມະນາວ