

MANÃO



มะนาว

เกิดในดูไบ, MANÃO เป็นการเฉลิมฉลองอาหาร
ที่ได้รับแรงบันดาลใจจากไทย ผ่านการเดินทาง
ส่วนตัว ของเชฟ ABHIRAJ KHATWANI
และ เชฟ MOHAMAD ORFALI.

دبي

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

ماناوا



มะนาว

Miang

Charred cabbage with sour relish and cashew nuts

Lobster Khanom Krok

Fermented rice custard with grilled lobster and coriander flowers

Gillardeau Oyster

Served with passion fruit nam jim and fried shallots

Mung Bean Crepe

Shredded lamb curry with grilled chili relish

King Crab Shoulder

Fermented green chili nam jim and coriander stems

King Crab Leg

Spicy coconut broth, mangosteen, and caviar

Sticky Rice Roti

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

Young Coconut and Papaya Salad

Salad of young coconut meat, green papaya, and coriander flowers

White Curry of Beef

Southern spices, caramelized onion stock, and shrimp paste relish

Passion Fruit Granita

Jasmine and chewy pineapple

Khao Lam

Black sticky rice pudding, and salted pandan

White Sesame Ice Cream

Fermented pineapple honey and puffed rice