



TASTE OF CHIANG MAI PLATTER

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| 1 Nam Prik Ong | 5 Gang Hung Lay | 9 Pork Crackling |
| 2 Nam Prik Num | 6 Sai Oua | 10 Khao Soi Gai |
| 3 Tum Kanoon | 7 Deep-Fried Chicken Wings | 11 Khao Neaw |
| 4 Larb Kua | 8 Som Jin | 12 Khao Puk Nga |

THB 899 per set for two

Price is in Thai Baht and inclusive of 10% service charge and applicable government tax.

TASTE OF CHIANG MAI PLATTER

- 1 Nam Prik Ong**
A red chili dip combining tomato, ground pork, and spices, paired perfectly with crunchy pork crackling.
- 2 Nam Prik Num**
A smoky green chili dip made from roasted chili peppers, garlic, and shallots, offering a burst of flavor with every bite.
- 3 Tum Kanoon**
Stir-fried young jackfruit with curry paste, pork, and tomatoes. Jackfruit, a symbol of prosperity, makes this dish especially popular during celebratory occasions.
- 4 Larb Kua**
A stir-fried spicy minced pork dish with local herbs, traditionally served during festive celebrations. Its name signifies chopped ingredients and carries a meaning of good fortune in the Lanna dialect.
- 5 Gang Hung Lay**
A rich, slow-cooked ginger pork belly curry inspired by Burmese cuisine, known for its deep, aromatic curry paste.
- 6 Sai Oua**
Chiang Mai's famous sausage, made from ground pork, herbs, and spices, delivering a robust and aromatic taste.
- 7 Deep-Fried Chicken Wings**
Crispy on the outside and savory on the inside, these wings are a perfect accompaniment to the flavorful dips and sticky rice.
- 8 Som Jin**
A fermented pork sausage with a delightful sour note, a traditional delicacy rooted in Lanna's food preservation techniques.
- 9 Pork Crackling**
A beloved Northern Thai snack, essential for complementing every meal.
- 10 Khao Soi Gai**
The quintessential Northern Thai curry noodle soup, with a rich, savory broth, tender chicken, and a blend of soft and crispy noodles.
- 11 Khao Neaw**
A mix of brown and white sticky rice, a staple of Northern Thai cuisine, perfect for soaking up the bold flavors of each dish.
- 12 Khao Puk Nga**
A traditional dessert made from sticky rice mixed with black sesame, grilled to crispy perfection, and dusted with a touch of sugar.

Priced at THB 899 net per set for two persons
Available from 11:30 to 23:00 hrs at The Ping Cuisine and Bar.