



Manohra Cruises ROYAL THAI MENU

A Traditional Starter

Miang Kam

*An Iconic Thai Appetiser with Fresh Herbs
Favoured with Tamarind Sauce and Wrapped in Wild Betel Leaves*

A Selection of Favourite Thai Appetisers

Hoi Shell Yang Ta-Krai

Grilled Scallop Marinated with Lemongrass and Chili Sauce

Thod Man Pla

Deep Fried Fish Cake with Kaffir Lime Leaves and Refreshing Cucumber Relish

Yum Som O

Pomelo Salad Served in Mini Crispy Banana Blossom Basket

Tangy Thai Soup

Tom Yam Goong

Fresh River Prawn with Straw Mushrooms

Thai Family-style Main Course (Shared)

Massaman Nua

*Slow Cooked Beef in Massaman Curry with Sweet Potatoes and Shallots
(Chicken option available on request with prior notice)*

Kra Pao Pla Kra Pong

Crispy Sea Bass Fillets in Garlic, Chili and Hot Basil

Kai Yang Sauce Ma Kam

Marinated Grilled Chicken with Tamarind Sauce

Ka Na Hed Hom

Wok Fried Hong Kong Kale and Shitake Mushrooms in Garlic and Ginger Sauce

Served from the Rice Bowl

Khao Song See

Steamed Jasmine and Brown Rice

Thai Sweet Desserts (Shared)

Ka Nom Whan

*An Assortment of Popular Thai Sweets
and Tropical Fruits*

Nam Cha

Traditional Thai Tea with Sweetened Milk