GAJ

KITCHEN AND BAR

TASTE OF CHIANG MAI PLATTER

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

THB 899 net per set for two

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

TASTE OF CHIANG MAI PLATTER

THB 899 net per set for two

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.

CHIANG MAI MARRIOTT HOTEL
T: +66 53 253 666
dining.chiangmai@marriott.com

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