



mariga

AUTHENTIC THAI CUISINE

Experience the authentic flavors of Thailand at Mariga.

Named after the revered marigold flower, symbolizing divine offering in Thai Buddhism and Hinduism, we invite you on a culinary journey across the regions of Thailand.

From the bold spices of the North to the exotic flavors of the South, savor the essence of Thai cuisine with our carefully curated selection of dishes.

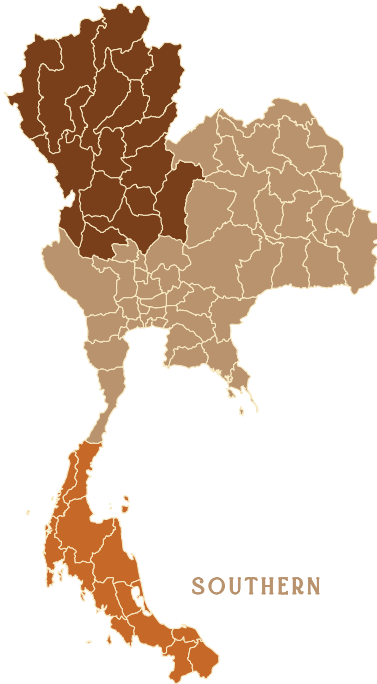
Each recipe is a tribute to tradition, crafted to deliver the original taste of Thailand.



Northern Thai cuisine is known for its bold flavors, influenced by neighboring countries like Myanmar and China.

Dishes feature a mix of spicy, sour, and aromatic ingredients, with staples like Khao Soi noodle soup and Sai Oua sausage. It offers a unique culinary experience, highlighting the region's cultural diversity and rich flavors.

NORTHERN



SOUTHERN

Southern Thai cuisine is renowned for its bold flavors, shaped by influences from Malaysia, Indonesia, and the Teochew Chinese community.

Featuring a diverse array of spicy dishes incorporating fresh seafood, coconut milk, and aromatic herbs, it offers a tantalizing fusion of cultural flavors. Signature dishes like Gaeng Som (sour curry), Hor Mok (steamed fish curry), and Khao Yam (rice salad) showcase the rich culinary heritage of the region, reflecting a harmonious blend of traditions from different cultures.

All prices are in Thai Baht and subject to applicable government tax and 10% service charge.



Isaan cuisine from Thailand's northeastern region is known for its bold, spicy flavors and use of fresh herbs and vegetables.

It offers a vibrant taste of rural Thailand, featuring staple ingredients like sticky rice and fermented fish sauce.



Central Thai cuisine represents the heart of Thailand's culinary identity, characterized by its balance of sweet, sour, salty, and spicy flavors.

Influenced by the royal court cuisine of ancient Siam and the bustling markets of Bangkok, dishes often feature a rich variety of ingredients and cooking techniques. Reflecting the region's rich cultural heritage and culinary traditions.



APPETIZER






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| <p>1. Northern Thai-style Roasted Pork Larb  </p> <p>ลาบหมูคั่ว</p> <p>Pork roasted with dried chili, coriander seeds, makwaen, fried shallots, coriander, and fried rice flour</p> | 320 |
| <p>2. Yum Woon Sen Talay  </p> <p>ยำวุ้นเส้นทะเล</p> <p>Seafood vermicelli salad with the delicate flavor of butterfly pea flowers, enriched with a spicy kick, tomatoes, and onions</p> | 285 |
| <p>3. Chao Khon Lai Chai  </p> <p>เจ้าคุณหลายใจ (แสร้งว่ากุ้ง)</p> <p>Grilled shrimp with tamarind sauce, combined with lemongrass, kaffir lime leaves, and sliced ginger</p> | 285 |
| <p>4. Mixed Flower Salad with Soft Shell Crab  </p> <p>ยำดอกไม้ทรงฉบับ</p> <p>Spicy mixed flower salad featuring a vibrant assortment of various colored flowers, combined with crispy soft shell crab and spicy mango salad sauce</p> | 290 |
| <p>5. Yum Som O Salad with Grilled Scallop  </p> <p>ยำส้มโอหอยเชลล์ย่าง</p> <p>Yum som o salad with grilled scallop features delicious pomelos sourced from Nakhon Pathom mixed with fragrant roasted coconut, paired perfectly with grilled scallops</p> | 350 |
| <p>6. Deep Fried Bag Dumplings  </p> <p>ถุงทองทอดไส้ผัก</p> <p>Deep-fried bag dumplings filled with carrots, mushrooms, cabbage, spring onions, and vermicelli</p> | 220 |



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SOUP

- 7. Tom Yum Sea Bass with Thai Basil** ⁷NE  **380**
ต้มยำปลากระพงใบโหระพา
Sea bass in a Tom Yum broth with lemongrass, galangal, kaffir lime leaves, and Thai basil
- 8. Kaeng Ranjuan Pork Curry** [◊]  **290**
แกงรัญจวนหมู
A rich and flavorful curry highlighting tender pork infused with traditional fragrant shrimp paste
- 9. Tom Kha Squid** [◊] **320**
ต้มข่าปลาหมึกมะพร้าวอ่อน
A deliciously fragrant soup featuring tender squid cooked in rich coconut milk
- 10. Tom Yum River Prawn** [◊]  **420**
ต้มยำกุ้งแม่น้ำ
A spicy and flavorful soup made with river prawns, infused with grilled chili paste



Spicy



Pork



Shrimp



Crab



Fish



Vegetarian

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SET NAM PRIK

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| 11. Set Nam Prik Num (Northern Thai Green Chili Dip)    | 450 |
| น้ำพริกหนุ่ม
Set nam prik num includes side dishes such as fresh vegetables, boiled vegetables, spicy pork sausage, and crispy pork caps | |
| 12. Set Nam Prik Jaew (E-San Chili Dip)   | 450 |
| น้ำพริกแจ่ว
Set nam prik jaew, e-san chili dip, served with steamed fish, fresh vegetables, and boiled vegetables | |
| 13. Set Nam Prik with Shrimp (Southern Chili Dip)    | 450 |
| น้ำพริกกะปิกุ้งย่าง
Set nam prik with shrimp, Thai spicy shrimp paste dipping sauce, grilled shrimp, fresh vegetables, boiled vegetables, fried vegetables | |
| 14. Set Nam Prik Makham (Central Chili Dip)   | 450 |
| น้ำพริกมะขาม
Set nam prik makham, tamarind chili paste served with fluffy fish, fresh vegetables, boiled vegetables, and salted eggs | |



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MAIN COURSE








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| <p>15. Northern Style Hang Lay Curry ^N </p> <p>แกงฮังเล</p> <p>Northern style hang lay curry, featuring tender pork infused with aromatic hang lay chili, offering a delightful mix of Northern spice and subtle sourness</p> | 380 |
| <p>16. Grilled Beef Brisket with Jaew Sauce ^{NE}</p> <p>เสี้อร้องไห่ย่างน้ำจิ้มแจ่ว</p> <p>Grilled beef brisket with jaew sauce features tender, slightly fatty beef brisket, grilled to perfection and bursting with fragrant flavors, accompanied by aromatic Isaan spicy roasted rice</p> | 350 |
| <p>17. Stir-fried Shrimp with Shrimp Paste ^S   </p> <p>กุ้งผัดกะปิ</p> <p>Stir-fried Shrimp with shrimp paste features stir-fried shrimp and minced pork, complemented by shrimp paste sauce and Bitter Bean</p> | 285 |
| <p>18. Stir-fried Malindjo Leaves with Egg ^S </p> <p>ใบเหลียงผัดไข่</p> <p>Malindjo leaves stir-fried with egg, infused with fragrance in a pan</p> | 230 |
| <p>19. Stir-fried Holy Basil with Beef ^C </p> <p>ผัดกะเพราเนื้อ</p> <p>Stir-fried holy basil beef with dried chili and yellow chili, minced beef, and the aroma of a charred skillet</p> | 250 |
| <p>20. Panaeng Duck Curry ^C</p> <p>แพนงเป็ด</p> <p>Panaeng duck curry consists of red curry cooked with coconut milk and stewed duck legs</p> | 250 |



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MAIN COURSE

- 21. Green Curry with Prawns**   290
แกงเขียวหวานกุ้ง
Green curry with prawn is a coconut milk-based curry infused with green curry paste, tiger prawn, and fragrant basil
- 22. Stir-fried Mixed Vegetables**  200
ผัดผักรวมมิตร
Stir-fried mixed vegetables is a delightful medley of broccoli, cauliflower, carrots, and shiitake mushroom
- 23. Stir-fried Chicken with Cashew Nuts**  250
ไก่ผัดเม็ดมะม่วง
Stir-fried chicken with cashew nuts, featuring tender chicken pieces stir-fried to crispy perfection with spicy chili paste and crunchy cashew nuts
- 24. Thai Omelette with Shrimp**   250
ไข่เจียวฟูกุ้งสับ
Thai omelette with shrimp is a crispy fried omelette filled with flavorful minced shrimp
- 25. Stir-fried Garlic Pepper Sauce with Squid**  285
ปลาหมึกผัดกระเทียมพริกไทย
Stir-fried garlic pepper sauce with squid is a combination of stir-fried squid with garlic and black pepper



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NOODLES & RICE

- 26. Northern Thai Curry Noodles with Chicken** ^N 320
 ข้าวซอยไก่
 Northern Thai curry noodles with chicken, aromatic Khao Soi chili served with fresh khao soi noodles and crispy pickled mustard greens
- 27. Stir-fried Noodles Thai Korat Style with River Prawn** ^{NE}  420
 ผัดหมี่โคราชกุ้งแม่น้ำเผา
 Stir-fried noodles Thai korat style with river prawn, featuring thin noodles stir-fried in tamarind sauce and served alongside grilled river prawns
- 28. Pad Thai Scallop** ^C 350
 ผัดไทยหอยเชลล์
 Pad Thai noodles served with grilled scallops
- 29. Thai Fried Rice Tuna with Crackling** ^N   250
 ข้าวผัดทูน่ากากหมู
 Thai fried rice tuna with crackling is a traditional spicy tuna rice salad, dry stir-fried, and served with crispy fried pork
- 30. Nong Mariga** ^S   450
 แกงคั่วเนื้อปูและข้าวผัดมันปูเสิร์ฟพร้อมปูนิ่มทอดกรอบ
 Nong Mariga features aromatic flavors of lump crab meat curry, enhanced with roasted curry paste, served alongside crab roe fried rice and crispy soft-shell crab
- 31. Southern Styled Pork Stew** ^S  350
 ข้าวหน้าหมูฮ้อง
 Southern styled pork stew features pork braised in a sweet and soft soy sauce, accompanied by the fragrant aroma of cinnamon & rice
- 32. Fried Rice Tom Yum with Prawn** ^C  285
 ข้าวผัดต้มยำกุ้ง
 Tom yum fried rice with prawn - A flavorful blend of fried rice infused with herbs, lemongrass, galangal, and kaffir lime leaves, accompanied by succulent prawn
- 33. Fried Rice with Crab** ^C 290
 ข้าวผัดปูโบราณ
 Fried rice with crab features fragrant aroma from the hot pan, served with crab meat



Spicy



Pork



Shrimp



Crab



Fish




Vegetarian

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DESSERT

- 34. Tub Tim Grob**  **150**
ทับทิมกรอบสยาม
Tub Tim Grob features pomegranate seeds served with young coconut, sweet jackfruit, and coconut milk ice cream
- 35. Burnt Caramel Toast with Coconut Ice Cream**  **190**
ขนมปังกรอบกับไอศกรีมกะทิ
Burnt caramel toast with coconut ice cream features crispy bread glazed with damnoen saduak coconut sugar, accompanied by candle smoked crispy bread and coconut milk ice cream
- 36. Watermelon Granita**  **180**
กรานิต้าแตงโมปลาแห้ง
Watermelon Granita features watermelon ice flakes served with dried snakehead fish and brown sugar
- 37. Lady Finger Banana in Honey with Coconut Ice Cream**  **180**
กล้วยไข่เชื่อมกับไอศกรีมกะทิ
Lady finger banana in honey with coconut ice cream features honey-syrup-coated bananas served with young coconut and coconut milk ice cream



Spicy



Pork



Shrimp



Crab



Fish



Vegetarian

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