



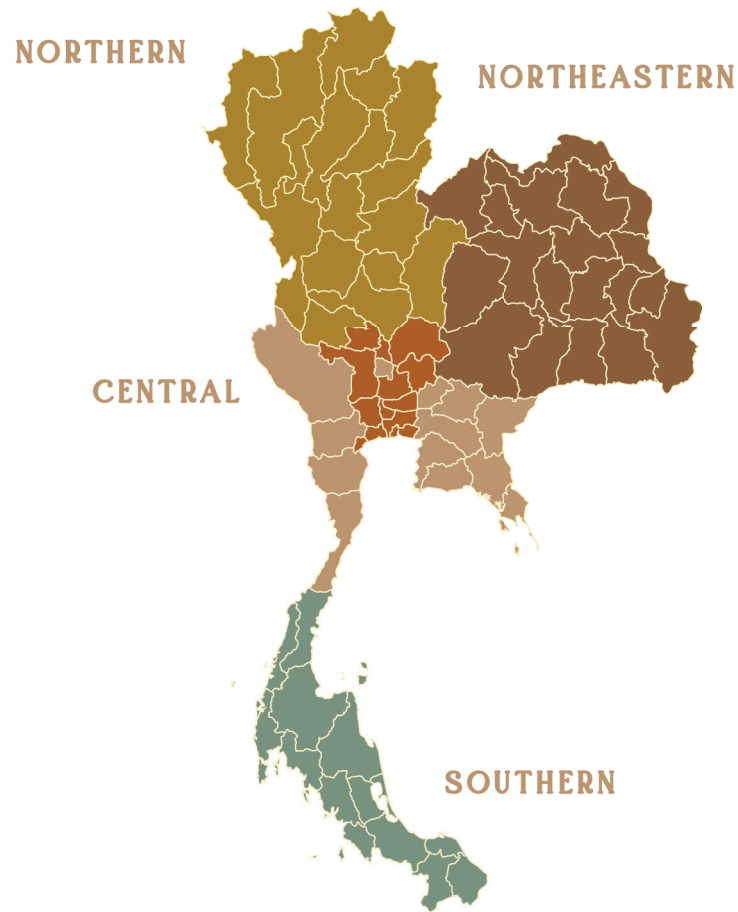
mariga

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.



Journey Through Thailand's Four Culinary Regions

Mariga Authentic Thai Cuisine

Thai cuisine reflects a rich blend of flavors and cultural influences across four distinct regions.

NORTHERN THAILAND

Mild, aromatic dishes influenced by Myanmar and China, featuring herbs and comforting flavors.

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NORTHEASTERN (ISAN)

Bold, spicy, and tangy flavors with fresh herbs, sticky rice, and fermented ingredients.

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CENTRAL THAILAND

The heart of Thai cuisine, known for its balanced sweet, sour, salty, and spicy flavors.

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SOUTHERN THAILAND

Rich and intense, with bold spices, coconut milk, and fresh seafood influences.

Discover the essence of Thailand through Mariga's thoughtfully crafted dishes.

Chef's Recommendations

Deep-Fried Soft-Shell Crab with Garlic & Pepper

ปูนิ่มทอด กระเทียม

Golden crispy soft-shell crab, seasoned with aromatic garlic and pepper

490

Deep-Fried Sea Bass with Fish Sauce

ปลากระพงทอดน้ำปลา

Golden crispy sea bass drizzled with aromatic fish sauce, served with green mango salad.

550

Chao Khon Lai Chai

Royal Thai Spicy Herbal Shrimp Salad

เจ้าคนหลายใจ/แสร้งว่ากุ้ง

Grilled shrimp with tamarind sauce, combined with lemongrass, kaffir lime leaves, and sliced ginger

350

Khao Soy Northern Thai Curry Noodles with Chicken

ข้าวซอยไก่

Rich coconut curry with tender chicken thigh, served with soft and crispy noodles, and pickled mustard greens.

320

Pad Thai with River Prawns

ผัดไทโบราณกุ้งแม่น้ำเผา

Stir-fried rice noodles in a house-made Pad Thai sauce, served with grilled river prawns and a signature wok aroma.

420

Nong Mariga

แกงคั่วเนื้อปูนิ่มและข้าวผัดมันปูเสิร์ฟพร้อมปูนิ่มทอดกรอบ

A signature dish featuring aromatic soft-shell crab curry and indulgent crab fat fried rice, served with crispy soft-shell crab.

450

Tom Yum River Prawns

ต้มยำกุ้งแม่น้ำ

A spicy and flavorful soup made with river prawns, infused with grilled chilli paste

450

Appetizer



Som Tum with Grilled Pork Neck

ส้มตำไทยคอกหมูย่าง

Classic Thai papaya salad with dried shrimp, peanuts, and long beans, served with grilled pork neck.

285



Grilled Thai Herb Sausage

Sai Krok Isan / Sai Ua

ไส้กรอกอีสาน/ไส้จู้ย่าง

Northeastern fermented pork sausage with a light sourness, and Northern herb sausage with aromatic spices.

320

Northern Thai-style roasted pork laap

ลาบหมกั่วเมืองเหนือ

Pork roasted with dried chili, coriander seeds, makwaen, fried shallots, coriander, and fried rice flour

320



Pomelo Salad with Grilled Prawn

ยำส้มโอกุ้งย่าง

Premium Nakhon Pathom pomelo tossed with toasted coconut, served with grilled prawn.

350

Chao Khon Lai Chai

Royal Thai Spicy Herbal Shrimp Salad

เจ้าคนหลายใจ/แสร้งว่ากุ้ง

Grilled shrimp with tamarind sauce, combined with lemongrass, kaffir lime leaves, and sliced ginger

350



Deep Fried Bag Dumplings

ถุงทองทอดไส้ผัก

Golden-fried parcels filled with carrot, shiitake mushrooms, cabbage, spring onion, and glass noodles.

220

Traditional Thai Glass Noodle Salad

ยำวุ้นเส้นโบราณ

Glass noodles with minced pork, peanuts, and crispy shallots in a tangy dressing.

290



Soup



Tom Kha Squid and Coconut Soup
ต้มข่าปลาหมึกมะพร้าวอ่อน
A fragrant soup featuring tender squid

320

Tom Yum River Prawns
ต้มยำกุ้งแม่น้ำ
A spicy and flavorful soup made with river prawns, infused with grilled chilli paste

450



Tom Yum Sea Bass with Thai Basil
ต้มยำปลาใบโหระพา
Clear traditional Tom Yum broth with sea bass, fragrant with Thai basil.

380

Royal Thai Gaeng Ranjuan Pork Ribs
แกงรัญจวนหมูตุ๋น
A refined traditional broth with braised pork ribs, delicately infused with aromatic shrimp paste.

290



Shrimp and Bai Liang Leaves in Coconut Milk Soup
ต้มกะทิใบเหลียงกุ้งสด
A fragrant coconut milk soup with shrimp, Bai Liang leaves, shrimp paste, and shallots

320



Main Course



Nam Prik Noom Set
Northern Thai Green Chilli Dip
น้ำพริกหนุ่ม
Northern Thai green chilli dip with fresh and blanched vegetables, Sai Ua, and crispy pork crackling.

450



Nam Prik Kapi Set with Grilled Prawn
น้ำพริกกะปิกุ้งย่าง
A traditional shrimp paste dip served with grilled prawn and a selection of fresh, blanched, and crispy vegetables.

450



Southern-Style Pork Belly Stew
หมูฮ้อง
Succulent pork belly gently braised in a rich, aromatic soy sauce

350



Stir-Fried Shrimp with Sataw Beans
กุ้งผัดสะตอ
A bold Southern Thai dish of shrimp and stink beans in fragrant shrimp paste sauce.

280



Pad Sam Chun
Three Aromatics Stir-Fry
ผัดสามขุ่น
Aromatic stir-fried glass noodles with egg, stink beans, acacia leaves, and pickled garlic.

285

Main Course

Grilled River Prawns with Seafood Sauce

กุ้งแม่น้ำเผากับน้ำจิ้มซีฟู้ด

Perfectly grilled river prawns with rich, buttery prawn fat, served with Thai seafood sauce.

600



Three-Flavored Fried Sea Bass

ปลากระพงสามรส

Crispy sea bass served with a balanced sweet, sour, and spicy chilli glaze.

450

Deep-Fried Sea Bass with Fish Sauce

ปลากระพงทอดน้ำปลา

Golden crispy sea bass drizzled with aromatic fish sauce, served with green mango salad.

550



Braised Pork Ribs with Fermented Soybean Sauce

ซี่โครงหมอบเต้าเจี้ยว

Succulent pork ribs gently braised in a fragrant fermented soybean sauce.

350

Southern-Style Pork Ribs with Red Curry Paste

ซี่โครงหมูพริกแกงใต้

Succulent pork ribs wok-tossed in a rich, fragrant Southern curry paste.

350



Stir-Fried Garlic Pepper Sauce with Squid

ปลาหมึกผัดกระเทียมพริกไทย

Aromatic stir-fried squid with fragrant garlic and cracked black pepper, infused with fragrance in a pan.

285



Stir-Fried Pumpkin with Egg

ผัดฟักทองไข่กุ้งแห้ง

Wok-fried pumpkin with egg, dried shrimp, and aromatic Thai basil.

220

Main Course

Stir-Fried Holy Basil with Beef

ผัดกระเพราเนื้อพริกแห้ง

Stir-fried holy basil beef with dried chili and yellow chilli, minced beef, and the aroma of a charred skillet

250



Southern-Style Spicy Stir-Fried Minced Pork

Kua Kling Moo Sub

คั่วกลิ้งหมู

Dry stir-fried minced pork with spicy curry paste, lemongrass, shrimp paste, turmeric, and kaffir lime leaves.

250



Green Curry Chicken

แกงเขียวหวานไก่

Fragrant coconut green curry with tender chicken and Thai basil.

290



Panaeng Duck Curry

แกงเผ็ดแพนงเป็ด

Panaeng duck curry consists of red curry cooked with coconut milk and stewed duck legs

250



Stir-Fried Chicken Cashew Nuts

ไก่ผัดเม็ดมะม่วงหิมพานต์

Crispy chicken wok-tossed in rich chili paste with roasted cashew nuts

250

Thai Omelette with Shrimp

ไข่เจียวฟูกุ้งสับ

Thai omelette with shrimp is a crispy fried omelette filled with flavorful minced shrimp

250



Deep-Fried Soft-Shell Crab with Garlic & Pepper

ปูนิ่มทอด กระเทียม

Golden crispy soft-shell crab, seasoned with aromatic garlic and pepper

490

Main Course



Tom Yum Fried Rice with Prawn

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 prawns

285



Fried Rice with Crab

ข้าวผัดปูโบราณ

Fried rice with crab features a fragrant aroma from the hot pan, served with crab meat

290

Nong Mariga

แกงคั่วเนื้อปูนิ่มและข้าวผัดมันปู เสริฟพร้อมปูนิ่มทอดกรอบ

A signature dish featuring aromatic soft-shell crab curry and indulgent crab fat fried rice, served with crispy soft-shell crab.

450

Fried Rice with Mackerel & Crispy Pork Cracklings

ข้าวผัดกุน่าตากหมู

Dry-style fried rice with mackerel and aromatic herbs, served with crispy pork

250

Khao Soy Northern Thai Curry Noodles with Chicken

ข้าวซอยไก่

Rich coconut curry with tender chicken thigh, served with soft and crispy noodles, and pickled mustard greens.

320

Pad Thai with River Prawns

ผัดไทโบราณกุ้งแม่น้ำเผา

Stir-fried rice noodles in a house-made Pad Thai sauce, served with grilled river prawns and a signature wok aroma.

420

Stir-fried Melinjo leaves with Egg

ใบเหลียงผัดไข่

Malindjo leaves stir-fried with egg, infused with fragrance in a pan

230



Stir-Fried Mixed Vegetables

ผัดผักรวมมิตร

Stir-fried mixed vegetables are a delightful medley of broccoli, cauliflower, carrots, and shiitake mushroom

200



Dessert

Young Coconut Cake

เค้กมะพร้าวอ่อน

A soft, elegant cake infused with the natural fragrance of fresh young coconut

220



Mango Sticky Rice

ข้าวเหนียวมะม่วง

Delicate coconut-infused sticky rice served with perfectly ripe mango.

160



Burnt Caramel Toast with Coconut ice cream

ขนมปังกรอบกับไอศกรีมกะทิ

Crispy bread coated in Damnoen Saduak coconut sugar, served with candle-smoked crisp bread and coconut ice cream.

160



Watermelon Granita

กราณีตำแดงโมปลาแห้ง

Watermelon Granita features watermelon ice flakes served with dried snakehead fish and brown sugar

180



Coconut Ice Cream with Thai Condiments

ไอศกรีมกะทิสด พร้อมเครื่องไทย

Creamy coconut ice cream with a selection of traditional Thai accompaniments.

180



Sweet Sago in Coconut Milk with Longan

สาธุเปียกลำไย

Soft sago pearls in rich coconut milk, paired with juicy longan.

180

