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
NORTHEASTERN
CENTRAL
SOUTHERN
N
NW
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S

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.

NORTHEASTERN (ISAN)
Bold, spicy, and tangy flavors with fresh herbs, sticky rice, and fermented ingredients.

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

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

540

Deep-Fried Sea Bass with Fish Sauce
ปลากระพงทอดน้ำปลา
Golden crispy sea bass drizzled with aromatic fish sauce, served with green mango salad.

600





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

400

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

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.

370





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

500



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.

470



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

700

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

Appetizer



Som Tum with Grilled Pork Neck
ส้มตำไทยคอหมูย่าง
Classic Thai papaya salad with dried shrimp, peanuts, and long beans, served with grilled pork neck.

335





Pomelo Salad with Grilled Prawn
ยำส้มโอกุ้งย่าง
Premium Nakhon Pathom pomelo tossed with toasted coconut, served with grilled prawn.

400

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

400

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Northern Thai-style roasted pork laap

ลาบหมูคั่วเมืองเหนือ

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

370



Grilled Thai Herb Sausage

Sai Krok Isan / Sai Ua

ไส้กรอกอีสาน/ไส้อั่วย่าง

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

300



Traditional Thai Glass Noodle Salad

ยำวุ้นเส้นโบราณ

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

340



Deep Fried Bag Dumplings

ถุงทองทอดไส้ผัก

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

270

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

Soup



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

370

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

700

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



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

430



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

340





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

370

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

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.

500



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.

500

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

400



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

335



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

335

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Main Course



Grilled River Prawns with Seafood Sauce
กุ้งแม่น้ำเผากับน้ำจิ้มซีฟู้ด
Perfectly grilled river prawns with rich, buttery prawn fat, served with Thai seafood sauce.

650



Three-Flavored Fried Sea Bass
ปลากระพงสามรส
Crispy sea bass served with a balanced sweet, sour, and spicy chilli glaze.

500

Deep-Fried Sea Bass with Fish Sauce
ปลากระพงทอดน้ำปลา
Golden crispy sea bass drizzled with aromatic fish sauce, served with green mango salad.

600

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



Braised Pork Ribs with Fermented Soybean Sauce
ซี่โครงหมูอบเต้าเจี้ยว
Succulent pork ribs gently braised in a fragrant fermented soybean sauce.

400

Southern-Style Pork Ribs with Red Curry Paste
ซี่โครงหมูพริกแกงใต้
Succulent pork ribs wok-tossed in a rich, fragrant Southern curry paste.

400





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.

335

Stir-Fried Pumpkin with Egg
ผัดฟักทองไข่กุ้งแห้ง
Wok-fried pumpkin with egg, dried shrimp, and aromatic Thai basil.

270

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

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

300



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.

300



Green Curry Chicken
แกงเขียวหวานไก่
Fragrant coconut green curry with tender chicken and Thai basil.

340

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

300

All prices in Thai Baht subject to applicable government taxes and service charge.



Stir-Fried Chicken Cashew Nuts
ไก่ผัดเม็ดมะม่วงหิมพานต์
Crispy chicken wok-tossed in rich chili paste with roasted cashew nuts

300



Thai Omelette with Shrimp
ไข่เจียวฟูกุ้งสับ
Thai omelette with shrimp is a crispy fried omelette filled with flavorful minced shrimp

300

Deep-Fried Soft-Shell Crab with Garlic & Pepper
ปูนิ่มทอดกระเทียม
Golden crispy soft-shell crab, seasoned with aromatic garlic and pepper

540

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

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

335



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

340

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

500

Fried Rice with Mackerel & Crispy Pork Cracklings
ข้าวผัดทูน่ากากหมู
Dry-style fried rice with mackerel and aromatic herbs, served with crispy pork

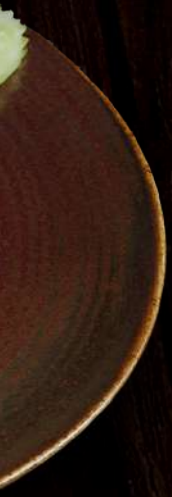
300

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.

370

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.

470



Stir-fried Melinjo leaves with Egg
ใบเหลียงผัดไข่
Malindjo leaves stir-fried with egg, infused with fragrance in a pan

280





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

250

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

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

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Watermelon Granita
กรานิต้าแตงโมปลาแห้ง
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
สาคูเปียกลำไย
Soft sago pearls in rich coconut milk, paired with juicy longan.

180

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