

## Dinner Champagne Taittinger Cruise Menu (Supanniga Cruise)

### Welcome Drink & Amuse Bouche

*Chor Supanniga*

Traditional steamed dumpling in the shape of Supanniga flower with minced fish filling

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### Supanniga Appetizer

*Mahor*

Minced pork stir-fried with garlic and peanuts served on fresh orange

*Kratong Tong*

Spicy minced chicken salad served in a crispy cup

*Yum Gaysorn Bua*

Lotus pollen and petal spicy salad with prawn and minced pork

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### Soup

*Tom Kha Pla Kapong Mapraow-On*

Sea bass in coconut soup with young coconut meat

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### Sharing “Sam Rub Thai”

*Moo Cha Muang*

Chunks of tender pork meat stewed with Thai herbs and cha muang leaves

*Lhon Pla Sala Hom*

Premium Sala salted fish from Trad mixed with shrimps and pork in coconut milk, accompanied with fried beef jerky, fresh vegetables, & lotus stems

*“Son in Law” Eggs*

Fried medium-boiled eggs, served with three-flavor sauce and fried shallots

*Choo Chi Goong*

Jumbo prawn sautéed with Thai sweet and spicy curry

*Pu Jah*

Blended crabmeat and pork, seasoned and steamed inside crab shells

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### Dessert

*Mango Sticky Rice*

Mango with sweet sticky rice served with coconut milk and roasted beans

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### Petits Fours & Tea

Traditional Thai Sweet by Wanlamun served with Organic Tea

\*A wide selection of drinks is available for purchase on-site.