



SHANGRI-LA  
CHIANG MAI

# LANNA CULINARY JOURNEY

2 NIGHTS • 3 DAYS



5 MEALS



PAMPER YOUR TASTEBUDS THROUGH A FOOD-FILLED  
STAYCATION, AND VENTURE INTO THE CHIANG MAI  
CULINARY SCENE YOU HAVE NEVER  
EXPERIENCED BEFORE.

A 5-meal journey, off the beaten tracks, exclusively designed for our guests  
from our Chief Concierge's (Khun Neng) secret places.



# DAY 1



## Dinner

Chang Puak Gate Night Market

You cannot start your culinary adventure in Chiang Mai without heading to THE most popular night market in town, Chang Puak gate, and experience first-hand the vibrant atmosphere of this unique place, with the Shangri-La twist. You will be able to choose from 2 must-try dishes, skillfully prepared in front of you, and to be enjoyed seated in a dedicated area, specially reserved for you.

**Option 1:** “**Khao Kha Moo**” (Thai Style Braised Pork Leg with Rice), prepared by an eccentric “Cowboy lady”, acclaimed by the most influential bloggers and virtually known by everyone for the beautiful hats she wears.

**Option 2:** **Sukiyaki**, prepared with your preferred ingredients and cooked into a rich and tasty broth made fresh everyday for the past 20 years, together with that unique dipping sauce, sought-after every food lover. They say its recipe still remains a secret until today, passed on through the generations.



Khao Kha Moo



Sukiyaki



Bua Loy

### Bua Loy dessert:

Complete your dining experience by savoring one of the most intriguing Thai desserts, Bua Loy, a creamy soup made with sweet & salty coconut milk and glutinous-rice flour kneaded into tiny balls with a soft but slightly chewy texture.



## DAY 2



### Breakfast

Jok Somphet Restaurant

Amongst the several breakfast options to enjoy while visiting Chiang Mai, for sure one that cannot be missed is the creamy rice congee (known as “Joke”) from Jok Somphet restaurant, patronized by thousands of Thai people for the past 30 years.



### Lunch

Khao Soi Mae Sai Restaurant

Your journey will reach its pinnacle at the Michelin-listed Khao Soi Mae Sai restaurant, where you will savor probably the most iconic Northern Thai dish. Khun Neng is ready to bet anything that the Khao Soi served by this family-operated venue since 1989, is the best in Thailand!



### Dinner

Ban Rai Yarm Yen

Finally, for the icing on the cake on your last evening, you will be taken to this lovely family-run place, Ban Rai Yarm Yen, set in a traditional Thai house, where Khun Ploy La Mai will prepare for you the best of Northern Thai dishes, from the sure-to-please Nam Prik Noom, to the unmissable Kanom Jeen, the legendary Gaeng Hung Lay or the succulent Sai Oua, entertained by the sweet melodies of live-performed acoustic Thai folk music.

## DAY 3



### Breakfast

Kad kafe' Restaurant

Before heading back home, our Thai chefs will take stage and prepare an authentic and traditional Northern Thai breakfast for you, in the comfort of our Kad Kafe'.



SHANGRI-LA CHIANG MAI

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