



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 like 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, assisted by our trusted guide. You will be able to choose from 3 must-try dishes, and a dessert, 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:** **Hoy Tod or Pad Thai**, choose between one of these two most popular Thai street food dishes but, mind you, be prepared to know the difference, and if not sure, Khun Neng will explain it to you. Both are worth to try, so up to you, share the other dish with someone, or simply come back!



Khao Kha Moo



Hoy Tod



Pad Thai



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.

*Note: Extra persons may order directly on site*



# Day 2



Tai Toon Baan



Khao Soi Mae Sai



Kiti Panit

## BREAKFAST Tai Toon Baan

Amongst the several breakfast options to enjoy while visiting Chiang Mai, for sure one that cannot be missed is the creamy rice congee ("Joke" in Thai) from the very popular Tai Toon Baan, a family-owned restaurant with a homey feel, a walking distance away from our hotel. Should you not fancy rice congee, you may still choose from a wide array of other dishes, Thai and Western, but most importantly you won't have to queue, thanks to Khun Neng's connections!

## 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 Kiti Panit | Huen Muan Jai

Finally, for the icing on the cake on your last evening, you will have the option to choose from two iconic Michelin-listed restaurants known for their delicious Northern Thai dishes, where you will be able to savor the sure-to-please Nam Prik Noom, the legendary Gaeng Hung Lay, the succulent Sai Oua, and much more.

- Option 1:** **Kiti Panit**, housed in a stunning teak tree mansion dating back 1888, a walking distance from the hotel, was the first general store in Chiang Mai. It serves a wide range of Northern Thai dishes, known for its intense Hang Le, with a fusion twist and a subtle touch of sophistication.
- Option 2:** **Huen Muan Jai**, located in a century-old restored wooden villa, serves traditional Thai meals, in a homey and rustic Thai house setting. A very popular spot for Northern Thai food lovers which can be very busy at times, but Khun Neng's connections will let you in, in a finger snap.

*Note: Extra persons may order directly on site*



Tai Toon Baan



Kiti Panit



Kiti Panit



Huen Muan Jai



# Day 3



## BREAKFAST

Kad kafé 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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