

# SUPANNIGACRUISE MENU

## Welcome Drink & Amuse Bouche

เลี้ยงปลาทุกะปิเกาะช้าง เสริฟพร้อมเครื่องดื่มต้อนรับ

### Miang Platu Kapi Koh Chang:

Fried Thai mackerel wrapped with Chaplu leaves  
accompanied with Koh Chang shrimp paste sauce



## Supanniga Appetizer

ม้าฮ่อ/กระตังทอง/แสร์ริงว่าเนื้อปูปลาตุ๋น

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

**Kratong Tong:** Spicy minced chicken salad served in a crispy cup

**Sreng Wa Pu Pladuk Foo:** Surat Thani's crab meat with  
Thai herbs dressing accompanied with crispy catfish.

## Soup

ต้มข่าปลากระพงมะพร้าวอ่อน

### Tom Kha Pla Krapong Mapraow-On:

Sea bass in coconut soup with young coconut meat

## Sharing "Sam Rub Thai"

หมูชะมวง/ยำปลาสดทอดกรอบ/ไข่ลูกเขย/जूฉี่กึ่ง/ปูจ๋า

**Moo Cha Muang:** Chunks of tender pork meat stewed with Thai herbs and cha muang leaves

**Yum Pla Salid:** Crispy leaf fish in spicy dressing

**"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

## Dessert

ข้าวเหนียวมะม่วง

### Mango Sticky Rice:

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

## Petits Fours & Tea

ขนมไทยโบราณ โดย หวานละมุน เสริฟพร้อมชาออร์แกนิก

Traditional Thai Sweet by *Wanlamun* served with Organic Tea

## A La Carte Appetizer

for  
**EVENING  
CHAMPAGNE  
TAITTINGER CRUISE**

ปีกไก่ทอดกรอบ / Fried Chicken Wings	160.-
หมูยอทอด / Fried Vietnamese Sausages	160.-
ไส้กรอกอีสานทอด / Fried Isan Sausages	160.-
ชุดรวมอาหารว่าง / Appetizer Platter	360.-

Prices are subject to 10% service charge and 7% VAT

## Champagne

**Champagne Taittinger Brut**, France **590.- / 3,550.-**

## White Wine Selections

**C'D'C (CRISTO DI CAMPOBELLO)** **300.- / 1,500.-**

CDC White (Chardonnay-Insolia) IGP, 2015, Italy

**STEFANO ANTONUCCI**, Verdicchio dei Castelli di Jesi Santa Barbara DOC, 2014, Italy **1,650.-**

**Leitz**, EINS-ZWEI-DRY RIESLING Dry, 2014, Germany **1,990.-**

**Van Volxem**, SAAR RIESLING, 2014, Germany **2,450.-**

## Red Wine Selections

**C'D'C (CRISTO DI CAMPOBELLO)** **300.- / 1,500.-**

CDC Red (Nero d'Avola, Syrah, Cabernet and Merlot) IGP, 2015, Italy

**MASSERIA LI VELI**, Passamante Negroamaro IGT, 2014, Italy **1,650.-**

**CALDORA**, Yume Montepulciano d'Abruzzo DOC, 2011, Italy **2,200.-**

**CORDERO DI MONTEZEMOLO**, Nebbiolo Langhe DOC, 2014, Italy **2,550.-**



## Signature Cocktails by Vesper

**Supanniga G&T** **320.-**

Jasmine-infused Kristall Thai gin, Tonic Water

*A refreshing Thai Gin & Tonic with an exotic touch of Jasmine and citrus twist.*

**Bangkok Negroni** **360.-**

Kaffir lime-infused Kristall Thai gin, Bianco Vermouth, Campari

*An extraordinary twist to the classic Negroni with aromatic fragrance of Kaffir lime.*

*Perfect drink to start the night.*

**When James Bond Visits BKK** **320.-**

Bay leaves-infused gin, Bianco Vermouth, Tonic Bitters

*James Bond's favourite drink with special Thai touch. Gin Martini fans can't deny.*

**Wanted on Voyage** **450.-**

Rye Whiskey, Rambutan and Basil-infused cider, Tawny port, Longan honey syrup, Absinthe

*A twist on the classic Sazerac with senses of tropical Thai fruits.*

*An exotic taste of Rambutan and Longan awaits you to try!*

**Arom-Dee** **450.-**

Supanniga special housemade liqueur, Rose Lemonade, Champagne

*Special blend of Supanniga aperitif liqueur topped with Champagne.*

*A bubbly drink that will instantly put you in a good mood as its name suggests.*

## Other Soft Drinks

**S. Pellegrino (500 ml)** **180.-**

**Coke** **95.-**

**Coke Zero** **95.-**

**Sprite** **95.-**

**Soda** **60.-**

## Coffee

**Americano** **110.-**

**Espresso** **110.-**

**Cappuccino** **130.-**

**Latte** **130.-**

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