



RAYA HERITAGE
A RIVER SANCTUARY



LEADING
HOTELS®

SPICE-INSPIRED CULINARY DINNER

At Khu Khao restaurant
4th July 2026

MYANMAR FOOD STALLS

Kaya wae Oo jong | กะ-ยา แวะ อู๋-จ๊อง

Authentic Kayah sausage

A traditional sausage from the Kayah Ethnic of Myanmar, grilled pork with Kayah pepper aromatic local spices

Wet thar hin lay | เวะ-ตา-ฮิน-เล

Traditional Burmese pork curry

A traditional Burmese pork curry, slow cooked with its blended paste of garlic, ginger onions, dried Indian gooseberry, dried myrobalan, dried Marian plum, dried mango bay leaves, cinnamon & masala spices

Daw yin kye | ดอ-ยีน-เค

Burmese vegan noodles wrapped in lotus leaf

Wheat noodles cooked with infused garlic oil, Sichuan pepper, soy sauce, mustard pickles, dried chili powder & spring onion.

Laphet yay | ละ-แพะ-เย

Burmese style masala chai tea

Myanmar's traditional milk tea, brewed strong black tea blended with sweetened milk

Kyet thar pyant pyant | แคะ-ตา-บยัน-บยัน

Burmese style stuffed chicken pastry

A golden baked pastry filled with minced chicken, potatoes & Masala spices

SPICE JOURNEY BUFFET MENU

Hin htoke | ฮิน-โทก

Shan style steamed rice & spring onions dumpling

Steamed spring onions & rice flour in banana leaves, crispy sticky rice crackers, garlic oil

Nyaung shwe | ญอง-ชเว

Cherry tomato salad with grilled sesame cracker.

Cherry tomatoes tossed with onions, chili powder, peanut oil, mint & soy sauce. Grilled sesame crackers

Kyethun kyaw | แจะ-ตุน-จอ

Burmese onion fritters

Deep-fried spring onions with aromatic herbs, spices, crispy batter & tamarind sauce

Khao som tai yai | ข้าวส้มไทใหญ่

Shan tomato rice cake

Bue Kee Rice Shan style tossed with fried garlic, crispy shallots, Sichuan pepper, local tomatoes. Served with roasted chili paste made with fermented soybeans, long pepper, dried river fish & aromatic spices

Pla yang jaew hed fuang | แจ่วเห็ดเผือกกับปลาย่าง

Lao inspired chili dip & grilled red Tilapia

Lao-inspired chili dip cooked with grilled straw mushrooms, fresh herbs aromatic seasonings, with grilled red Tilapia

Tah poh tee | ตา-โพ-ที

Pa ker yaw cucumber soup with Yunnan cured pork

A traditional Karen (Pa Ker Yaw) mountain cucumber soup, simmered with Yunnan cured pork, coriander roots, aromatic herbs and Kam-pot pepper

Jin hum nue nong lai | จิ้นฮุ่มเนื้องนองลาย

Northern Thai slow-braised beef shank

Slow braised beef shank with aromatic herbs, spices & local seasonings

Ametha hin | อะ-แม-ตา-ฮิน

Shan beef curry

Shan-style slow braised beef shank curry simmered with tomatoes, ginger, turmeric aromatic herbs

Ta-poh-ke | ต่าพอเคอะ

Karen-Style Chicken Stew

Pa Ker Yaw (Karen) chicken stew simmered with seasonal vegetables, toasted rice & aromatic spices.

Or lam pla | เอาะหลามปลา

Luang Prabang-style fish stew

Fried red Tilapia stew with local vegetables, toasted rice, aromatic herbs, Pepper Wood (Sakhan) & fermented fish seasoning

**Pad pak kad dong ham Yunnan | ผัดผักกาดดอง
แฮมยูนนาน**

Wok-fried pickled mustard greens with Yunnan ham
Yunnan-inspired Wok-fried pickled mustard greens, Yunnan ham,
aromatic hooker chives & ginkgo nuts

Tao hoo phad | เต้าหู้ผัดซอสเสฉวน

Mala Sichuan mapo tofu
Szechuan style soft tofu simmered with minced chicken,
mala sauce, fermented black beans, garlic & spring onions

Sa ma-khuea nam pu | ส้ามะเขือน้ำปู๋

Northern Thai spicy eggplant salad with field crabs paste
Sliced eggplants tossed with Nam Pu (field crabs paste),
aromatic herbs, crispy pork crackling & boiled egg

Kha nom khao tok tang | ขนมข้าวตอกตั้ง

Thai roasted popped rice bites
A traditional Thai sweet roasted popped rice, palm sugar
& grated coconut.

Kha nom klua | ขนมกล้วย

Steamed rice cakes with banana
Tai Yai steamed rice cake filled with banana & dried cudweed.

Khao niao pieak lum yai | ข้าวเหนียวเปียกลำไย

Sweet glutinous rice with longan
Thai sweet glutinous rice, longan & coconut milk.