

Part I

Sai Ua

This sausage is one of Chiang Mai's must-try foods – minced meat infused with a gorgeous blend of aromatic herbs and spices, stuffed into chitterlings and cooked to perfection!

Khanom Jeen Naam Ngeow

Originally a Shan (Tai Yai) dish, the people of Lanna have made this rice noodle dish their very own – a comfort food that is tart, hearty and spicy

Part II

Served with sticky rice on the side

Gaeng Hang Lay

Another Shan dish adopted and popularised by the people of northern Thailand – rich and meaty, lush with fragrant dried spices, soured with tamarind and spiced with plenty of fresh ginger and garlic, this pork curry is to Chiang Mai natives what “Gaeng Keow Wan” (green curry) is to Bangkok people.

Gai Nng

This dish is one of Sunisa's specialties – succulent pieces of chicken meat marinated in 15 herbs and spices, and steamed with seasonal vegetables

Nam Prik Ong

A spicy pork and tomato chilli dip synonymous with Northern Thai cuisine. Goes very well with raw and blanched vegetables, and crispy fried pork rinds

Larb Nuea

A traditional Lao beef salad with fresh herbs – pungent and spicy, the meat forming an especially satisfying contrast to the piquant taste of the herbs

Part III

Khao Soi

Northern Thailand's iconic noodle dish with roots in Myanmar and Yunnan – it combines the richness and spiciness of a good curry with hearty noodles and a diversity of tart, crunchy and spicy condiments

Part IV (Dessert)

Khanom Thien

This sticky cake is made with tapioca flour and peanuts, wrapped in banana leaf and steamed for maximum flavour