

EXOTIC BANGKOK

Experience the creativity of some not-so-typical Thai dishes on this ‘Exotic Bangkok’ route through the capital, with plenty of new and exciting tastes to discover along the way. The combination of talented chefs who hand-pick their ultra-fresh, locally sourced ingredients (some of which you’ve probably never heard of) with modern cooking techniques using new technology results in some of the most delicious and eye-catching dishes found anywhere in Bangkok.

PROGRAM :
1 DAY TRIP

11.30 a.m.
Enjoy an exotic Northeastern Thai lunch with the concept of 'Nose to Tail' at 100 Mahaseth

2.00 p.m.
Insects in the Backyard
Cook up some worm pasta and silkworm cheese cake at a cooking workshop, and then have a taste (if you dare…)

7.00 p.m.
Dine at Canvas, a fine-dining yet relaxed restaurant with a fun menu inspired by ingredients sourced from all over Thailand

(Try Chinese-style cocktails and enjoy the weird and wonderful sights at Sing Sing Theater is another option)

Co-created by FRIDAY TRIP
+66 2 373 8008
+66 88 008 2906
www.fridaytrip.com
pam@fridaytrip.com



100 Mahaseth

EXOTIC ISAN-STYLE CUISINE



This unusual restaurant can cook literally everything from ‘nose to tail’ – even ingredients like bone marrow and animal innards. The concept ensures that all parts of the animal are used, thus reducing unnecessary waste; however, this idea isn’t new to Thailand, as Thai people, particularly those in poorer regions of the country where ‘quality’ cuts of meat aren’t affordable, have been using things like intestine, liver, blood and even brain as part of their dishes for centuries.

100 Mahaseth hand-selects ingredients from different parts of Thailand. The beef is chosen from Chiang Mai, Nakhon Pathom, Surin and Buriram while the pork comes from the farms in Chonburi and Chachoengsao. Combined with the authentic cooking culture from Northeastern and Northern Thailand, the dishes at this restaurant are so unique that you’ll probably never come across anything like this again - unless you come back, of course.

Their signature dishes include charcoal-burnt bone marrow taken from cow bones, which are cut in half and grilled until done. The bone marrow is finished with roasted perilla seeds to give some crunchiness as well as the aromatic scent of lemongrass. Another must-try dish is their ‘cassia curry’ that uses boiled buffalo skin, mackerel, and fermented fish all mixed together with Ya Nang leaves and stewed cow tail, served with bola maka salsa that will help freshen you up. Aside from these, the restaurant has many more delicious dishes to offer.

100 Mahaseth
198/3 Mahaseth Rd. Si Phraya, Bangrak Bangkok 10500
Open Daily, 11.30 a.m. - 11.00 p.m.
Tel. +66 2 235 0023 FB : 100 Mahaseth





Creatively designed, Nose to Tail follows the concept of applying every part of the animal to make some mouth-watering (and waste-free) dishes.







(Above) Ya Dong for Welcome Drink
(Under) Cassia Curry Ox Tail



Charcoal-Burnt Bone Marrow

Insects in the Backyard

THE TASTE OF FUTURE

Some people have dubbed insects as the ‘ingredient of the future’, thanks to their high protein content and the fact that they can easily be caught without the use of inhumane farming processes. To taste this ‘future’ flavour, head to ‘Insects in the Backyard’, where all you need is an open mind (and an empty stomach). As the name suggests, this restaurant serves only dishes using insects as an ingredient (such as grasshoppers, worms, horseshoe crabs, crickets, pupa, and ant eggs) - and is the first fine-dining restaurant in Thailand to do so. The restaurant delicately creates interesting dishes, like their grilled grouper topped with ant eggs, with white wine sauce and salsa that gives you a rich and sour taste; watermelon salad with Greek-style dried tuna topped with worms from Chiang Mai; or the house dessert of tiramisu that is made from pupa layered with Arabica coffee and finished with a pupa topping.

Not only you will get to taste these unique delicacies, but you’ll also be able to learn how to cook some of the dishes from the experts behind-the-scenes. Their onsite workshop includes recipes such as high-protein pasta made from worms and pupa cheesecake!

Insect in the Backyard
At Chang Chui 460 Sirindhorn Rd. Bang Phlat, Bang Phlat, Bangkok 10700
Open Thursday - Tuesday, 4.00 p.m. - 11.00 p.m.
Tel. +66 2 035 7000 www.insectsinthebackyard.com



Four nutritional insects (pupa, grasshopper, bamboo caterpillar and cricket) are all used as the main ingredients for an assorted, and very unusual, menu at Insects in The Backyard.









This outlandish pasta is made from worms, which gives it a nice protein kick, and earthy taste. Getting into kitchen yourself to cook some insect dishes helps you better understand why this ingredient is become more and more popular - and encourages you to eat more in the future!

They even make use of these creepy crawlies in their desserts (who said insects aren't 'sweet'?)





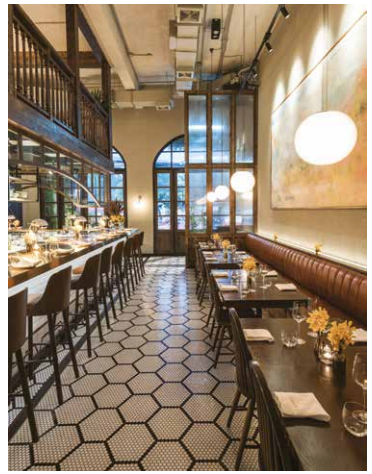
Canvas

FINE DINING
FROM THE BEST INGREDIENTS
AROUND THAILAND

Never let the appearance of a dish fool you. Even if it looks like something you'd normally find in a western restaurant, it doesn't mean it's not 'Thai' (or at least, 'sort of Thai'). The chef here at Bangkok's highly-rated Canvas restaurant takes Thai local ingredients from the different parts of Thailand and presents them in a modern, international way with plenty of artistic flair. They categorise themselves as 'contemporary Bangkok cuisine'.

Despite the funky décor, modern dishes, and not-so-cheap drinks list, this restaurant still respects the authenticity of local Thai cuisine. Take the mud crab and lotus, for example, which is topped with local vegetables from Northeastern Thailand and presented in a very Insta-worthy way. The 'lamb neck and blood clam' dish is served with pakria and cockles, making a delicious combo when mixed together. Your dinner is finished off with chestnut cake that is baked on Thailand's classic 'Kanom Krok' stove, topped with bael cream and tangerine meringue.

Canvas
113/9-10 Sukhumvit Soi 55, Klongton Nua, Wattana, Bangkok 10110
Open Daily Sunday - Thursday, 6.00 p.m. - midnight
(Last order for food is 10.30 p.m. , for bar is 11.30 p.m.)
Friday - Saturday, 6.00 p.m. - 0.30 a.m.
(Last order for food is 11.30 p.m. , for bar is midnight)
Tel. +66 99 614 1158 www.canvasbangkok.com



Canvas restaurant draws on design inspiration from both Scandinavian and New York.



