




LAND OF LIVING

Now more appropriately known as 'the land of fish and rice', Ayutthaya has a rich supply of fish and giant shrimps which are plucked straight from the nearby Chao Phraya River, which also links to two other smaller rivers. Come rainy season, these three important supplies of fresh water also help to feed the region's vast expanse of rice fields, providing another valuable source of income for the locals.

On this trip, you'll learn all more about modern-day Ayutthaya by sourcing local ingredients, cooking and doing plenty of eating! There's also the opportunity to explore the old kingdom's fascinating past, with a visit to the city's popular UNESCO World Heritage Site, as well as a lunchtime sightseeing cruise.


PROGRAM :

1 DAY TRIP

 **8.00 a.m.**
Begin your journey from Bangkok to Koh Kerd, Ayutthaya


9.00 a.m.
Koh Kerd

- Head off on a sightseeing trip and soak up the riverside life along the banks of the Chao Phraya and learn how to catch your own river shrimps
- Learn how to cook authentic Thai desserts
- Visit and join the activities at the rice field of Thongton Chaidamrong

 **1.00 p.m.**
Cruise along the Chao Phraya River, with lunch then served on the 'Tha Luang' boat, which heads past some of the old capital's most stunning architectural ruins.

3.00 p.m.
Enjoy afternoon snacks and try some traditional 'kanom saimai' at Busaba Cafe & Meal

4.15 p.m.
Visit Ayutthaya's UNESCO World Heritage Site and survey the old temple ruins at Wat Mahathat

 **5.30 p.m.**
Taste more Thai desserts and shop for souvenirs at Baan Kao Nhom

6.00 p.m.
Dine by the riverside Sala Ayutthaya Eatery and Bar, with a fantastic view across the water to Wat Phutthaisawan temple

8.00 p.m.
Enjoy a drive through the city and see the old ruins light up when the sun goes down

9.00 p.m.
Travel back to Bangkok



Koh Kerd Community

DELICIOUS TREASURE
ON A TINY ISLAND



Koh Kerd, a tiny island formed by the tributaries of Ayutthaya's rivers, offers visitors the chance to see how life was like in Thailand (or 'Siam' as it used to be known) many decades ago. A 20-kilometre boat ride from the city centre, Koh Kerd is comprised of a few small communities who have sustained a simple life living by the water. They are ready to welcome you to their village and introduce you to many local activities that are designed to show you the true local identity of Ayutthaya. Try making some traditional Thai desserts (that are now very hard to find) like sweetened rice milk with coconut milk (Kanom Nam Nom Kao Ya Koo) or charcoaled Thai custard (Kanom Mo Kang Tao Tan). You can also attempt to catch a river shrimp with a local expert, learn how herbs are processed into other organic products and experience the life of a farmer at one of Koh Kerd's small rice paddies.

Koh Kerd Community

13/5 Moo 5, Koh Kerd, Bang Pa In, Ayutthaya 13160
Tel. +66 81 851 6632 FB : Ban Kohkerd Ayutthaya





An authentic Thai stove that uses charcoal, now very hard to find in the country.



How to make 'Kanom Nam Nom Kao Ya Koo'? Try mixing bright yellow palm sugar, smooth rice flour, sweetened rice milk made from pressed rice and fragrant pandan leaves!



Raan Tha Luang Riverside Bar & Eating Place



GOOD PLACE, BEST TASTE,
PERFECT SIGHT ALONG
CHAO PHRAYA RIVER.

Back in olden-day Siam, the only means of transportation was by boat - unless you preferred a long walk or bike ride under the hot sun. In fact, if you look closely, you'll see that many local homes, temples and other buildings in Ayutthaya are located right next to the water's edge, ready to welcome guests who would have been travelling via boat. Tha Luang Riverside Bar is no different. The water-side restaurant has been welcoming guests for many years, and also offers a special cruise that floats past some of Thailand's most historically significant landmarks. These can all be admired from a distance as you enjoy a lunch of local dishes and fresh seafood.



The Natwarin lunch cruise, which sets sail from Tha Luang Riverside Bar & Eatery Place, is held on an old teak boat that used to carry rice, rocks, and sand across Ayutthaya's Chao Phraya River.

Raan Tha Luang Riverside Bar & Eating Place
16/2 Au Thong Rd. Ratanachai Tower, Ayutthaya, Ayutthaya 13000
Open Daily, 11.00 a.m. - 10.00 p.m.
Tel. +66 96 883 7109, +66 35 244 993 www.raan-tha-luang.com





THAI CULTURE



6 SPOTS NOT TO BE MISSED WHILE ON THE THA LUANG RIVERSIDE CRUISE

1. Wat Phanan Choeng Worawiharn
2. Petch Fortress
3. Wat Phutthaisawan
4. Saint Joseph Catholic Church
5. Wat Chaiwatthanaram
6. Sri Suriyothai Pagoda

Busaba Cafe & Meal, Baan Kao Nhom

TASTE AYUTTHAYA SWEETNESS
AT ITS FINEST COOK



One treat not to miss once you come to Ayutthaya is the Thai cotton candy burrito pancake (or 'Roti Saimai'). This dessert, made from sugar pulled into thin lines like silk and rolled into a burrito shape with a soft pancake, has long been one of the province's most famous souvenirs (as you can take them home), but Busaba Cafe has elevated it to another level. With their creativity, the cafe has created plenty of other fusion menu, such as Thai spaghetti, which is essentially Pad Thai made with spaghetti; Busaba's latte, one of the cafe's specials topped with whipped cream and Saimai to give a bit of

sweetness; or Ayutthaya noodles and prawn salsa, which is made from the famous local noodles served with river prawn salsa and a special Tom Yum dressing with lime and deep-fried onion (basically a combination of Ayutthaya all in one dish!).

If you want to finish off with the delicious Thai dessert, Busaba Cafe has a ton to offer. Ayutthaya is where many of the country's best desserts originated from, such as flower egg yolk tart (Thong Yip), round egg yolk tart (Thong Yord), sweet shredded egg yolk (Foi Thong), or you could try some of its traditional desserts served with ice cream.

Busaba Cafe & Meal
56/2 Moo 3 Au Thong Rd. Tha Wasukri,
Ayutthaya, Ayutthaya 13000
Open Daily, 10.00 a.m. - 9.00 p.m.
Tel. +66 61 418 9229 www.busabacafeshop.com

Baan Kao Nhom
Au Thong Rd. Pratu Chai, Ayutthaya, Ayutthaya 13000
Open Daily Monday - Friday, 8.00 a.m. - 6.00 p.m.
Saturday - Sunday, 9.00 a.m. - 6.30 p.m.
Tel. +66 97 921 9465 FB : Baan kao nhom





THAI CULTURE

HOW THONG YIP, THONG YORD AND FOI THONG CAME ABOUT

These yummy desserts, including egg yolk waffle roll (Thong Muan), Thai sweet balls made of fried flour (Thong Plu), and Kanom Thong Prong were all first introduced into Ayutthaya by the Portuguese. The main ingredients for these delicacies are simply eggs and sugar which were adapted from Portuguese desserts. Maria Guyomar de Pinha, also known as Thao Thong Kip Ma, was a Portuguese-Japanese lady who came to Ayutthaya with her husband, Constantine Phaulkon (or Chao Praya Wichayen). Thanks to her expert food knowledge, she left behind a legacy of sweet desserts that are still enjoyed by the locals today. If you look carefully, you'll notice that the flower egg yolk tart actually looks like the Portuguese's Trouxas de ovos variety, the same as the sweet shredded egg yolk, which is similar to Ovos Moles, and has been adapted to fit more with Thai taste.





Mahathat Temple

This 400-year-old temple once represented the beating heart of Ayutthaya, being home to the Buddhist supreme patriarch where Buddhist priests used to stay. It was burnt down during the war, but has since been restored and renovated.

Check out the stupa, pagoda, viharas, and Buddhist supreme patriarch's palace - all of which can be found within the temple complex. The highlight here is the iconic Buddha head statue nestled in the roots of an ancient tree.



Sala Ayutthaya Eatery and Bar

THE MOST DELICIOUS DISH AND BEAUTIFUL SIGHT YOU'LL EVER GET FROM AYUTTHAYA

One of the best places in the city to head to at night, either for drinks or dinner, is the stunning Sala Ayutthaya Eatery and Bar. With its delicious Thai cuisine made from local ingredients and the mesmerising riverside views, it's definitely going to be a night to remember. Try the restaurant's fried shrimp chilli paste, a highly recommended dish that resembles Nam Prik Num (Northern Thai Green Chilli Dip), served with batter-fried prawns, boiled eggs and cucumber. Also on the menu is a hot and sour salted snakeskin gourami and vegetable ragout made with home-made chilli sauce, seasonal vegetables and, of course, that fried snakeskin gourami (don't worry, that's a type of fish, not actual snake skin), all of which goes great together with hot steamed rice. Round off a memorable evening with some cocktails while looking across to the ruins of Wat Phutthaisawan temple, which, when lit up at night, creates a wonderful reflection across the water.

Sala Ayutthaya Eatery and Bar
9/2 Moo 4 Au Thong Rd. Pratu Chai, Ayutthaya, Ayutthaya 13000
Open Daily, 7.00 a.m. - 10.00 p.m.
Tel. +66 35 242 588 FB : sala ayutthaya



THAI CULTURE

WAT PHUTTHAISAWAN

As the former palace of King Uthong, this ancient site has since been redeveloped into a temple many years. According to Thai customs, any building in which a King has lived cannot be inhabited by commoners or used for other purposes, which is why the palace is now used as a place of worship instead. It was also one of the few places that was not burnt down when Ayutthaya was destroyed in 1767, meaning it has been left in almost perfect condition.