100

MAHASETH

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**Situated on Mahaseth Road,
bordering the charming quarters of Charoen Krung,
is our humble restaurant on house number 100.
Our home serves an array
of recipes with a root to fruit & nose to tail
experience in the food we are fond from the
South East Asian Region.**

**Our ingredients, from the beef and pork,
all the way down to the salt crystals
are sourced on the priority of being local
and seasonal from farmers all over Thailand.
Join us as we take you on a nostalgic trip with
our memories and recipes of
South East Asia at 100 Mahaseth.**

ROOT TO FRUIT AND NOSE TO TAIL

100 MAHASETH

ESSENTIALS

RECIPE	Menu by Chef Chalee Kader
EARTHENWARE	Plates & Pottery from BPC Ceramics “LAMPANG” Prempracha’s Collections “CHIANGMAI” DonMooDin “SAKONNAKHON” Pottery “KOH KET” Porcelain “RARCHABURI”
UTENSILS	Handcrafted “ARANYIK VILLAGE”
STONE & BASIN	Made in ANG—SILA “CHONBURI”
DRY AGED BEEF	Sri Chiangmai “NONGKHAI” Jasmine Wagyu “KHONKAEN” Thai—French “SAKONNAKORN” CO—OP farmer “SURIN” Thai Wagyu “MUKDAHAN”
FREE RANGE PORK	Sloane’s ”CHACHOENGSAO”
GOAT	Al Barakah Certified Halal butcher “RATCHABURI”
BREAD	JOE CONKEY
FRUIT & VEGETABLE	From various parts of “THAILAND”
FISH SAUCE	ตราชวนชื่น “SAMUT SONGKHRAM” ตราเด็ดดวง “SUKHOTHAI”
SHRIMP PASTE	น้ำแฝด “SAMUT SAKORN”
RICE	Organic rice from Muang Pol rice fields “KHONKAEN”
STICKY RICE	Highland glutinous rice from “CHIANGMAI”
PALM SUGAR	Tanot (palm) sugar in “PETCHABURI”
RICE FIELD CRAB	Muang Pol rice fields “KHONKAEN”
MOONSHINE	“Yadong” homebrew
ROCK SALT	Salt pit “NAAN” Salt farms from “SAMUT SONGKHRAM”
RUM	ISSAN “NONGKHAI”
RICE SPIRIT	NEW MOON brew in 'SARABURI' from HOMMALI rice organic 100%

SAUCES
น้ำจิ้ม

แจ่วมะขาม
Jaew Tamarind
"Jaew Tamarind" base Fish sauce
with Tamarind Water & Dry Chili

ไทยชิมิชูรี่
Thai Chimichurri
"Thai Chimichurri" Rice Bran Oil,
Local Herbs, Garlic and Dried Chili

แจ่วมะเขือใส่ปลาร้า
Jaew Pla-ra
"Pla-ra" Fermented Fish with Roasted
Chili, Shallots, Tomatoes and Garlic

ส้มตำไทย
Somtam Thai
Thai papaya salad with peanut and salted shrimp

ส้มตำปูปลาร้า
Somtam Pu Pla-Ra
Thai papaya salad with black crab and Pla-Ra

Jaew with tamarind base, local herb Chimichurri and Pla-ra roasted chili Chutney are a staple of our home here at 100 Mahaseth. Please try it with our various meat dishes, sticky rice or complimentary fresh local vegetables and crispy pork rinds.

Let us know if you need more and we will gladly fill you up.

BITES
กับแกล้ม

ลิ้นดรายเอจ
Dry Aged Tongues
Beef tongue hung for two weeks,
trimmed grilled and sliced thin served
with pepercorn,perilla seeds,
sweet chili vinegar, and Chamuang leaf
540.-

เนื้อย่างใบชะครามลวกกะทิ
Bavette and Seablite
Seablite blanched in coconut cream with
grilled bavette slices, smoked chilli flakes
430.-

ไส้หมูทอด
Pork Intestines
Braised Intestines, Dehydrated and Fried
served with a sweet & spicy sauce
250.-

ฮอทด็อกไส้อั่วรมควัน
A Northerner's Hot Dog
Hot dog with a smokey Northern style
sausage (Sai-Oua), Namprik Nhum jam,
pickled radish and basil
220.-

จิ้นตุ๋บ (เนื้อทุบ)
Thai Beef Jerky
Grilled, pounded and pulled beef jerky
with a galangal & chili powder
490.-

หมูสามชั้นทอดน้ำจิ้มพริกกะปิแมงดาคั่วผงลาบ
กับแจ่วพริกป่นใส่น้ำปลาร้า
Fried Pork Belly
Pork belly bits marinated with coriander root
and fish sauce served with boiled shrimp paste
& 'Mang Da' (Giant water bug) dip and 'Pla-ra'
280.-

ไก่ทอดมะแขว่น
Fried Chicken with Prickly ash
Prickly ash fried chicken
110.-

Prices do not include tax (7% VAT)

ROOT TO FRUIT
พืช ผัก ผลไม้

ยำสัปปะรดน้ำปลาร้ากับหอยแครง
Pineapple And Blood Cockle
A spicy salad of pineapple and blood cockle with pla-ra (Thai fermented fish sauce)
290.-

ยำชีหัวใจหมู
Yum Chee
Grilled Pig's Heart coriander, sawtooth leaves and dill salad with lime and chili dressing
250.-

ตำหลวงพระบาง
Somtam Luang-Prabang
Wide slivers of papaya with crab paste, Pla-Ra, salted crab, chili and lime
160.-

ติ่งบอติโตะป์
Myanmar style Papaya Salad with Pig Ear
Papaya mixed with garlic oil, chili and chick pea powder with pig's ears
180.-

ซุปมะเขือกับหมูทอด
Eggplant Relish and Fried Pork
Spicy egg plants pounded with chili, plara and mackerel served with fried pork belly
190.-

ON STICKS
เสียบไม้ย่าง

ตับวัวย่าง
Beef Liver
Liver from Jasmine Wagyu cows in Khonkaen tossed in beef tallow and our house glazed grilled and served with a Jaew with fresh herbs and shallots
275.-

หมูปิ้ง
Pork Shoulder
Marinated pork shoulder cut into slices and grilled served with tamarind and chili sauce
160.-

เนื้อปิ้ง
Beef Sirloin on Skewer
Marinated beef sirloin cut into slices and grilled, served with tamarind chilli sauce
320.-

ใจเป็ด
Duck Hearts
Duck hearts brined in fish sauce and flash grilled served in our version of the Chimichurri
130.-

ไส้กรอกอีสานปีกไก่ย่าง
Fermented Rice Stuffed Chicken Wings
Chicken wings stuffed with fermented sticky rice and garlic
220.-

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LARB & TARTARES
ลาบ ก้อย

ลาบอิสาน
Larb Esaan
Minced meat (beef or pork) seasoned with shallots, dried chilli, roasted rice and local herbs
300.-

ลาบเป็ด
Larb Ped
Larb of duck breast with galangal and duck fat
280.-

ลาบคั่วล้านนา (เนื้อ/หมู)
Larb Kon Muang (Beef / Pork)
Minced beef Tenderloin or Minced pork with Northern spices, cooked with local herbs, fried shallots and dried chilli
300.-

ก้อยปลา
Fish Tartare (ask for fish of the day)
Fish tartare with roasted rice and chili flakes served with rice and fresh water algae crisps
300.-

GRILL
ปิ้ง ย่าง

ไขกระดูกงาขี้ม่อน
Bone Marrow
Bone marrow roasted and buried in charcoal served with toasted perilla seeds, scallion, palm sugar, lime and lemongrass.
390.-

แหนมซี่โครงหมูอ่อนย่าง
Fermented Pork Ribs
Pork ribs fermented in sticky rice with garlic and coriander roots
600.-

ลิ้นวัวตุ๋นย่าง
Grilled Braised Ox Tongue
Braised Ox Tongue grilled, served with dry bittergound relish
540.-

เนื้อชายท้องน้ำใบย่านาง
Bavette Ya-Nang
Grilled Bavette with house glaze, in a Ya-Nang broth
860.-

คางหมูย่าง
Pork Jowl
Grilled jowl of pork seasoned and glazed on the fire served with dried chili jaew
360.-

กุ้งย่างเกลือ
Grilled Tiger Prawns
Grilled prawns served with jaew and Pla-Ra
1,100.-

หมกปลา
Mok Pla
Fish of the day wrapped in banana leaves and grilled with herbs and spices
170.-

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SOUP & CURRIES

ต้ม กับ แกง

แกงขี้เหล็กหางวัว
Ox Tail Cassia Curry
Cassia leaf curry with Ya-Nang,
Salted Mackerel and Braised Ox Tail
420.-

แกงเปรอะผักรวม
Pruuhh
A dark umami filled curry made
from Yanang leaves, grounded rice,
fermented fish and a medley of vegetables
260.-

ต้มซั่วเป็ด
Braised Duck with Rau Ram
Slow cooked duck leg with galangal and
lemongrass. Seasoned and perfumed with
Vietnamese coriander
320.-

ซี่โครงหมูอ่อนต้มใบชะมวง
Baby Pork Ribs & Chamuang
Braised Pork ribs in a broth of shrimp paste
with Chamuang leaves
300.-

แกงเนื้อพม่า
Beef Shank Curry
Myanmar masala braised beef shank curry
320.-

NOODLES & RICE

เส้น กับ ข้าว

ยำขนมจีนคางหมูทอดใส่ปลาร้า
Yum Kanom Jeen Pork Jowl
Fermented noodles with fried pork jowl
in a spicy Pla-Ra Salad
300.-

ผัดหมี่โคราช
Korat Noodles
Mee Korat stir fried rice noodles
best eaten with papaya salad
160.-

ขนมจีนปลาทอดขมิ้นแบบญวน
Tumeric Fish Noodles (CHA CA)
Fried tumeric marinated cobia with
fermented noodles and dill
290.-

ข้าวกั้นจิ้นกับแกงน้ำเงี้ยว
“Kan Jin” rice with “Nam Ngiew” curry
Northern Hill Tribe rice mixed with pigs blood
and served with a tomato and “Ngiew” flower curry
200.-

ข้าวจี่
Grilled Sticky Rice Patties
Sticky rice from Khonkaen rolled into
patties glazed with egg and grilled
80.-
(**ADD CHEESE** 40.-)

ข้าวเหนียว
Sticky Rice
Glutinous rice from Arunsupa Farm, Muang Pol,
Khonkaen
40.-

ข้าวหุง
Steamed Rice
105 Organic rice from ‘KHONKEAN’
40.-

แก้ไข

Prices do not include tax (7% VAT)

Prices do not Include tax & service

DESSERTS
ของหวาน

ลอดช่อง
Lod Chong
Sweet coconut granita accompanied with three types of meringue and pandanus leaf crystal
140.-

เชอร์เบทสับปะรดกับใบชะมวง
Pineapple Sorbet
Pineapple sorbet with Chamuang leaves and grilled pineapple
290.-

ไอศกรีมมะม่วงน้ำปลาหวานกับมาร์ชเมลโลว์พริกกะเกลือ
Green Mango Sorbet
Green mango sorbet and Naam Plawaan sugar shards with salt and chili marshmallow
290.-

ไวท์ช็อคโกแล็ตชีสเค้กสตอเบอร์รี่เชียงใหม่ดอง
White Chocolate Cheese Cake
Served with mulberry, passion fruit and strawberry from 'CHIANGMAI'
390.-

ขนมกล้วยๆ
Banana
Grilled bananas, with braised banana stalk in coconut milk, dehydrated banana leaf powder and roasted rice ice cream
290.-

ฮ๊อทดอกไอติมกะทิ
Coconut Ice cream in a Bun
Coconut ice cream in a brioche bun, served with sticky rice and roasted peanuts
140.-

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