

100

MAHASETH

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 an emphasis on a root to fruit & nose to tail experience in the food we are fond of 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 KRET' Porcelain 'RATCHABURI'
UTENSILS	Handcrafted 'ARANYIK VILLAGE'
STONE & BASIN	Made in ANG-SILA 'CHONBURI'
DRY AGED BEEF	Thai-Gyu 'SURIN' Thai-French 'SAKONNAKHON' Himawari 'KORAT' Umami Wagyu 'KORAT'
FREE RANGE PORK	Sloane's 'CHACHOENGSAO' 'Rib Mans' in 'NAAN'
GOAT	Certified Halal butcher in 'RATCHABURI'
BREAD	JOE CONKEY
FRUIT & VEGETABLE	From various parts of 'THAILAND'
FISH SAUCE	'SAMUT SONGKHRAM' ธรรมชาติ 'SUKHOTHAI' ธรรมชาติ
SHRIMP PASTE	น้ำปลา 'CHACHOENGSAO'
RICE	Pure organic rice from 'KHONKAEN'
STICKY RICE	Highland glutinous rice from 'CHIANGMAI'
PALM SUGAR	Tanot (palm) sugar in 'PETCHABURI' province
RICE FIELD CRAB	'KHONKAEN'
MOONSHINE	'Yadong' homebrew
ROCK SALT	Salt pit 'NAAN' Salt farms from 'SAMUT SONGKRAM'
RUM	ISSAN 'NONGKHAI'
SATO	NEW MOON & MOON LIGHT brew in 'SARABURI' from organic rice

น้ำจิ้ม - SAUCES

- แจ่มมะขาม : "Jaew" Tamarind base Fish sauce with Tamarind Water & Dry Chili
- ไทย ชิมิซูรี่ : "Thai Chimichurri" Rice Bran Oil , Local Herbs , Garlic & Roasted Chili
- แจ่มมะเขือใส่ปลาจ๋า : Roasted Chili Sauce , Pla-ra and Fresh roasted Chili

Jaew , Local Herb Chimichurri and Pla-ra roasted fresh Chili

Chutney are a staple of our home here at 100 Mahaseth.

Please try it with our various meat dishes , sticky rice or with crispy pork rinds.

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

ปิ้งย่าง – From the Grill

ใบพาย – Umami Oyster Blade : 800.-/100 gram.
Special selection from 'KORAT'

เนื้อสันในคัดพิเศษ – Umami Tenderloin : 1,300.-/100 gram.
Special selection from 'KORAT'

เนื้อสันใน – Tenderloin : 780.-
150 gm. Local 'SURIN' beef of Thai-Gyu breed

ทีโบน – T-Bone : 2,800.-
800 gm. Himawari Gyu breed from 'KORAT'

มินิ โทมาฮอว์ค – Mini Tomahawk : 2,500.-
500 gm. Local 'SURIN' beef of Thai-Gyu breed

เนื้อชายท้อง – Bavette : 750.-
200 gm. Himawari Gyu breed from 'KORAT'

ลิ้นวัวตุ๋นย่าง – Grilled Braised Ox Tongue : 490.-
150 gm. Local 'SURIN' beef of Thai-Gyu breed

ลิ้นหมูตุ๋นย่าง – Grilled Braised Pig's Tongue : 300.-
200 gm. from 'CHACHOENGSAO'

ไส้หมูย่าง – Pork Intestine : 220.-
Braised then grill on hot coal served with spicy sauce

ปิ้งย่าง – From the Grill

ซี่โครงแพะ – Goat Ribs : 680.-

350 gm. Goat ribs from 'RATCHABURI', with pickled shallots and sprinkle of curry powder

ริบอาย – Rib Eye : 1,700.-

Himawari Gyu breed from 'KORAT'

ซี่โครงวัว – Short Ribs : 1,200.-

700 gm. Local 'SAKONNAKHON' Beef of Thai-French breed

สันนอก – Striploin : 1,500.-

300 gm. Local 'SAKONNAKHON' beef of Thai-Gyu breed

พริ้นท็อง – Flank Steak : 550.-

250 gm. Himawari Gyu breed from 'KORAT'

สเต็กเนื้อดิบปรุงรส – TARTARE

Our tartares are made with Tenderloin and Flank from ‘SURIN’

นางงามไซ่ง่อน – Miss Saigon : 360.-

A clean flavour of Tenderloin and flank steak sliced in small cubes with Vietnamese fish sauce, pickles and a variety of herbs

บ้านนอก – Baan Nok : 360.-

Tenderloin and flank, minced coarsely, flavoured with lime, fish sauce, curd dried chili

ส้า ยำ ลาบ น้ำตก – SPICY SALAD WITH THAI HERBS

น้ำตกเครื่องในวัว – Naam Tok Offals : 260.-

Braised beef entrails with drops of bile and local herbs

หมูสะคั้ง – Pork with Koon & Chamuang Salad : 270.-

Fried pork shoulder with Chamuang leaves & Elephant Ear stalk in chilli and lime dressing

ตับหวาน – Beef / Pork : 280.-

Flash cook of Beef / Pork liver with drops of bile and local herbs

ลาบคั่วล้านนา (เนื้อ / หมู) – Larb Kon Muang (Beef / Pork) : 360.-

Minced beef Tenderloin or Minced pork with Northern spices, cooked with local herbs, dried shallots and dried chilli

น้ำตกหมู – Nam Tok Moo : 360.-

Flash cook of pork with local herbs and roasted rice

กับแกล้ม - BEER BITES

ไขกระดูกไส้ขี้ม่อน - Bone Marrow : 360.-

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

ແໜມຮີໂກຣງຫມູ່ອຸ່່ນຢ່າງ - Fermented Pork Ribs : 550.-

Pork ribs fermented in sticky rice with garlic and coriander roots

ຫົວໃຈຫມູ່ຢ່າງກັບສລັດຜັກຮີ - Grilled Hearts : 300.-

Pig's heart grilled and served with coriander salad

ເນື້ອເຕີມ - Thai Beef Jerky : 390.-

Flank steak cured in fish sauce with palm and roasted spices, served with a garlic chili paste

ຫມູ່ເຕີມ - Thai Pork Jerky : 250.-

Pork shoulder cured in fish sauce with palm and roasted spices, served with a Sriracha sauce

ຫມູ່ສາມຂັ້ນທອດຈັ້ມນ້ຳຟຣິກກະປິແມງດາຄົ້ວຜງສາບກັບແຈ່ວຟຣິກປຸ້ນໃສ່ນ້ຳປາຣ້າ - Fried Pork Belly : 250.-

Pork belly bits marinated with coriander root and fish sauce served with boiled shrimp paste & 'Mang Da' (Giant water bug) dip and 'Pla-ra', fish sauce with chilli powder sauce and grilled cabbage

กับแกล้ม – BEER BITES

ฮอกดอกไส้จ๊วรมควัน – A Northerner's Hot Dog : 190.-

Mini brioche baguette with a smokey Northern style sausage (Sai-Uah), pickled radish garlic and local herbs

สันคอหมูรมควัน – Rubbed & Smoked Pork Shoulder : 330.-

Pork shoulder dry rubbed , smoked with Longan wood served with pineapple salsa

พอร์คชิอป – Salt Pork Chop : 450.-

300 gm. Fried fish sauce cured pork chops from 'NAAN' served with garlic chili paste

ผำจ๊วทอด – Fried Tripe : 280.-

Beef Tripe braised then fried served with garlic and chilli sauce

คางหมูทอด – Pork Jowl : 320.-

Pan fried marinated pork jowl served with an onion and sawtooth leaf chutney, sprinkle with rice crisps

ไส้หมูทอด – Pork Intestine : 220.-

Braised Intestine , Dehydrated and Fried served with a sweet & spicy sauce

ต้ม กับ แกง – Soup & Curries

ต้มขี้เหล็กหางวัว – Cassia Curry with Ox Tail : 380.-

Cassia leaf curry with Ya-Nang, Salted Mackerel and Braised Ox Tail

ซี่โครงหมูอ่อนต้มใบชะมวง – Baby Pork Ribs & Chamuang : 280.-

Braised pork ribs in a broth of shrimp paste with chamuang leaves

ต้มกระดูกหมูอ่อนใส่ใบมะขามอ่อน – Tamarind Leaves : 280.-

Pork stock with young Tamarind leaves and baby pork ribs

ต้มแซ่บเนื้อสดกับเนื้อเปื่อย – Spicy Braised Beef and Brisket Soup : 240.-

Braised beef shank & brisket in a spicy broth of dried chili and roasted rice

ต้มแซ่บ เครื่องในวัว / เครื่องในหมู – Spicy Soup of Beef/Pork Entrails : 240.-

Beef Entrails or Pork Offals in herbal spicy broth and ground roasted rice powder

อ่อมเนื้อใส่เครื่องในวัว / อ่อมเครื่องในหมู – Thick Soup of Beef/Pork Entrails with Dill : 240.-

Braised Beef brisket and entrails or Pork offals then boiled in a Pla-Ra and ground roasted rice powder broth with seasonal local vegetables and a handful of dill

ต้มเปราะควนใส่เนื้อกับเครื่องในวัว / เครื่องในหมู – KangPruh : 240.-

Beef entrails or Pork offals boiled in Yanang broth with Elephant ear stalk (Koon)

ต้มผักปลังใส่แหนมซี่โครงหมู – Fermented Pork Rib Soup : 360.-

A Soup of Ceylon Spinach with fermented pork spare ribs

แกงคั่วเนื้อเค็มโข่งำ – Thai Beef Jerky Curry with Water meal : 350.-

Curry of grilled fish sauce cured flank steak with water meal and wild betal leaves.

ต้มผักหวานปลาแห้ง – Soup of Star gooseberry leaves & Smoked dried fish : 280.-

PAKWAAN leaves and mushroom in smoke-dried fish broth

พืช ผัก ผลไม้ – Root to Fruit

ตำมะเขือ – Assorted Eggplant Relish : 190.-

Various types of raw eggplants in northern herb spices and crispy shallots

ตำแตงใส่ปูดำ – Cucumber & Black crab : 160.-

Shredded cucumber salad with black crab and shrimp paste

ตำถั่วใส่ไข่เป็ดต้มยำมะตม – Yardlong bean and Duck egg : 160.-

Pounded yardlong bean and boiled duck egg in 'Pla-Ra' spicy salad

ยำชี – Yum Chee : 250.-

Coriander, sawtooth leaves and dill salad with lime and chili dressing

ตำหลวงพระบาง – Somtam Luang-Prabang : 160.-

wide slivers of papaya with crab paste, Pla-Ra, salted crab, chili and lime

ตำไทย – Somtam Thai : 160.-

Thai papaya salad with peanut and salted shrimp

ตำภาค – Thumb Thaad : 1,000.-

[Thai pork jerky | Salted egg | Golden apple snails | Vietnamese sausage | Pickled mustard |

Braised bamboo shoots | Crispy sandabs | Water mimosa | Local herbs | Fermented rice noodles]

**** Somtam option : Luang Prabang – Somtam Thai – Field Crab and Pla-Ra (Fermented Fish) ****

ข้าว – Rice

ข้าวเหนียว – Sticky Rice : 40.-

Glutinous rice from Chiangmai highlands

ข้าวหุง – Steamed Rice : 40.-

105 Organic rice from 'KHONKEAN'

เส้น – Noodles

ยำนมจิ้นคางหมูทอดใส่ปลาร้า – Yum Kanom Jeen : 280.-

Fermented noodles with fried pork jowl in a spicy Pla-Ra Salad

ข้าวปุ้นสมอหมู – Kao Poon Samong Moo : 280.-

Fermented rice noodles with pig's brain in coconut curry.

Accompanied with crispy pork fat, pickled cabbage, string beans, dried chilli and herbs

ของหวาน – DESSERTS

ลอดช่อง – Lod Chong : 120.-

granita accompanied with three types of meringue and pandanus leaf crystal

เซอร์เบตสับปะรดกับใบชะมวง – Pineapple Sorbet : 260.-

Pineapple sorbet with Chamuang leaves and grilled pineapple

ไอศกรีมมะม่วงน้ำปลาหวานกับมาร์ชเมลโลว์พริกทะเลือ – Green Mango Sorbet : 260.-

Green mango sorbet and Naam Plawaan sugar shards with salt and chilli marshmallow

ผลไม้ลอยแก้วตามฤดูกาล – Seasonal fruits in syrup : 100.-

Tropical fruit in light pandan leaf syrup and crushed ice

Fruits may vary according to season

ขนมกล้วยๆ – Banana : 260.-

Grilled bananas, with braised banana stalk in coconut milk, dehydrated banana leaf powder, and roasted rice ice cream

ไอศกรีมดอกไอติมกะทิ – Coconut Ice cream in a bun : 120.-

Coconut ice cream in a brioche bun, served with sticky rice and roasted peanuts