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# LUNCH MENU

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# **100**

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## **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.

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**ROOT TO FRUIT AND NOSE TO TAIL**

# เฟอเนื้อ - BEEF PHO

- PHO BEEF **250.-**
- PHO MARROW **350.-**

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## CHOOSE YOUR TOPPINGS

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### ลูกชิ้น - Beef Balls

Housemade Beef Balls with Bone Marrow

### เนื้อสด - Chuck Steak

Thinly slice of Chuck steak

### เนื้อตุ๋น - Brisket

Braised Brisket

### น่องลาย - Silver Shank

Flash cook silver shank

### ลิ้นวัว - Ox Tongue

Braised Ox tongue

### ผ้าจี่ร้ว - Tripe

Tender Beef Tripes (stomach chamber no.2 'Honey Comb Tripe' & stomach chamber no.3 'Book Tripe')

### ไส้วัว - Cow's Intestine

Braised small intestine

### เอ็นแก้ว - Beef Tendon

Braised Tendon

### ไขกระดูกวัว - Bone Marrow

Charcoal Roasted Bone Marrow

# เฟอไก่ - CHICKEN PHO

• PHO CHICKEN **200.-**

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## CHOOSE YOUR TOPPINGS

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**ไก่ยอ - Chicken balls**

Vietnamese style Chicken Sausage

**ไก่ฉีก - Shredded Chicken**

Shredded Chicken simmered in Pho Broth

**นองไก่ - Yellow Chicken Drumstick**

Marinade Chicken Drumstick in Fish Sauce

**เครื่องในไก่ - Innards**

Chicken Heart , Chicken Liver , Chicken Kidney

**หนังไก่กรอบ - Crispy Chicken Skin**

Deep fried - Air Dried Chicken Skin

## **ข้าว - Rice**

**ข้าวเหนียว - Sticky Rice : 40.-**

Glutinous rice from Chiangmai highlands

**ข้าวหุง - Steamed Blended Rice : 40.-**

A house blend rice from Surin

\*The rice blends will change according to availability

## **ของหวาน - DESSERTS**

**ลอดช่องวัดเจษฯ - Lod Chong : 90.-**

Thai pandan vermicelli in palm sugar and coconut milk

**เซอร์เบทสับปะรด - Pineapple Sorbet : 260.-**

Pineapple sorbet with Chamuang leaves and grilled pineapple

**ไอศกรีมมะม่วงน้ำปลาหวานกับมาร์ชเมลโลว์พริกทะเลือ - Green Mango Sorbet : 260.-**

Green mango sorbet with Tanot Palm caramel and salt 'N red chilli marshmallow

**ผลไม้ลอยแก้วตามฤดูกาล - Seasonal fruits in syrup : 100.-**

Tropical fruit in light pandan leaf syrup and crushed ice

\*Fruits may vary according to seasons\*