

assajarn

BY EEMPE

# STREET EATS

• CHIANG MAI'S INCREDIBLE STREET  
FOOD SCENE BY ELECTRIC TUK TUK •



## CHARMING CHIANG MAI AT NIGHT

Experience the city after dark with a culinary adventure and local guides.

## ECO-FRIENDLY AND SAFE TRANSPORT

Eco-friendly electric tuk-tuk ride through Chiang Mai's vibrant night markets.

## MOUTHWATERING TREATS FOR ALL

Savor local favorites and street food delicacies tailored to your taste preferences.

## CHIANG MAI STREET EATS BY ELECTRIC TUK TUK

---

**PICK-UP AT 6:00PM**

**PRIVATE ADVENTURE**

Embark on an exhilarating culinary adventure through the vibrant streets of Chiang Mai with our eco-friendly electric tuk-tuk night tour. As the sun sets over the city, you'll be whisked away on a gastronomic journey that showcases the best of local street food, combining the thrill of exploration with the comfort and sustainability of electric transport.

Your evening begins at 6 pm with a convenient pickup from your hotel. First, we'll head to one of Chiang Mai's most famous night markets, a beloved spot among those in the know. Here, immerse yourself in the bustling atmosphere and dive into your first culinary delight—a steaming bowl of Thai Suki. This hearty soup brims with fresh vegetables and meat, offering a perfect introduction to the local flavors.

As we navigate the lively streets, our knowledgeable guide will lead you to the finest stalls for a taste of authentic northern Thai cuisine. Sample succulent pork meatballs accompanied by a tangy and spicy dipping sauce that will awaken your taste buds. Along the way, encounter a variety of other street food offerings, selecting an array of snacks and dishes that highlight the region's culinary diversity. For those who prefer milder flavors, our guide is on hand to help tailor dishes to your spice preferences, ensuring a personalized dining experience.

Next, we venture closer to the old city to a market teeming with life and local favorites. Here, indulge in fried northern Thai spicy sausage, a regional specialty that is not to be missed. The journey continues with a stop at a renowned vendor of Kanom Jeen—fermented rice noodles served with various curry sauces. Experiment with different toppings and discover your favorite combination.

No culinary tour in Chiang Mai would be complete without trying Khao Soi. This iconic northern Thai dish features curried chicken in a rich sauce made with peanut, coconut, chili, and lime, served over soft egg noodles and topped with crispy noodles for an irresistible texture contrast.

As the evening draws to a close, it's time for dessert. Savor the best Thai Roti in town, followed by a traditional Thai dessert—a harmonious mix of sweets in one bowl, topped with creamy coconut milk and refreshing ice.

Our electric tuk-tuk tour not only allows you to experience Chiang Mai's street food scene safely and comfortably but also ensures that your adventure is environmentally friendly. Return to your hotel satiated and enriched by the delicious complexity of Thai cuisine and the vibrant night life of Chiang Mai. This tour is an unforgettable way to explore the city's culinary landscape, perfect for food lovers looking for an authentic and sustainable experience.

