

THAI TASTE

HUB MAHANAKHON CUBE

Thai Taste Hub Mahanakhon CUBE is Bangkok's newest eatery house located in the heart of Silom and Sathorn. Experience the city's street food with a curated list of 12 restaurants including a mix of legendary and Michelin-recommended venues. Directly connected to Chong Nonsi BTS, Thai Taste Hub Mahanakhon CUBE offers an everyday dining option within a chic and creatively designed space for nearby residents, office workers, and the urban crowd. Showcasing the work of five local Thai artists, the venue is a celebration of Thailand's art and culinary scene.

Opening Hours: 10:00hrs. – 20:30hrs.

Location: 1st Floor of Mahanakhon CUBE

• Chong Nonsi BTS Station, Exit 3

• 96 Narathiwat, Silom, Bangrak, Bangkok 10500

• Limited parking is available

Number of restaurants: 12 restaurants

Capacity: 200 seats

Telephone: 02-677-8721

Website: <https://kingpowermahanakhon.co.th/cube>

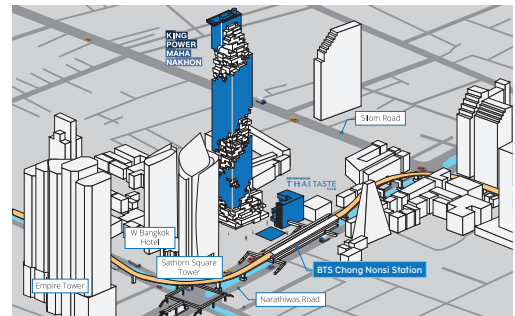
Email: contact.cube@kingpower.com

Official Hashtag

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#MahanakhonCUBE



Michelin Plate 2018-2019



“Nai Ek Roll Noodle” has always been an iconic foodie destination in Bangkok's Chinatown. For the first time, the restaurant is expanding its presence to a new location at Thai Taste Hub Mahanakhon CUBE. Most famous for its soft and chewy “Guay Jub” roll noodles, served with an aromatic black pepper soup and deep fried crispy pork—the legendary street food is Michelin-recommended.



Michelin Bib Gourmand 2019-2020



Pad Thai Fai Ta Lu Pad Thai Fai Ta Lu is one of the most famous Pad Thai restaurants on Dinsor Road. Led by a Michelin-star chef, the Pad Thai here is distinctively cooked using a large flame that engulfs the entire wok and allows all the flavors to be cooked and absorbed into the noodles. Recommended dishes include Pad Thai Fai Ta Lu, Pad Thai with Shrimp, and Pad Thai Fai Ta Lu Moo Kob (Crispy Pork Belly).



Michelin Plate 2019-2020



Maverick Suki has been around since 1960, with a legendary menu that has been passed down through generations. Here, chefs can be seen with their signature quick frying technique. Premium ingredients include a well-marinated pork—so tender that it melts in your mouth. Highlight dishes include Pork Sukiyaki—stir-fried with pork oil over high heat and served with a signature spicy sukiyaki sauce.



Michelin Plate 2020



Yih Sahn Luhk Yih Sahn Luhk—From the legendary Nai Soie Beef Noodle on Phra Athit Road comes Braised Beef Rice Pot—a restaurant that true meat lovers can't miss, not to mention the Michelin Guide featured Braised Short Ribs Rice Pot and Hotate Rice Pot. The baked rice dishes are served with a hot soup and signature chili paste. Expect some spicy, salty, and sour flavors.



Michelin Bib Gourmand 2021



Boon Lert For over 40 years, Boon Lert has been serving egg noodles with grilled soy sauce pork in Bangkok's Nang Loeng area—a bustling community of food stalls, unique architecture from the 1900s, and a rich history. The signature dish at Boon Lert is grilled pork made after 4 hours of being soaked in a unique marinade. Egg noodles and flavorful pork wontons are crafted with seasoned minced pork and served with a traditional bone broth.

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HUB MAHANAKHON CUBE

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Phed Phed Hey's authentic Isan food is originally from the north-eastern province of Nakhon Phanom—the birthplace of its founder and chef. Inspired by his mother's cooking and culinary secrets that have been passed down through generations, the true secret behind the restaurant is its use of fresh ingredients. The meticulously crafted dishes are both original-tasting and mouthwatering. Highlight dishes include Strawberry Papaya Salad with Shrimp Paste, Salad with Vermicelli Noodles, Northern Thai Spicy Soup with Beef Tongue or Pork.



9 San Laan A reconstructed boat noodle, carefully crafted by Chef Lalita, owner of 9 San Laan and experienced chef specializing in European and Thai cuisines (Le Cordon Bleu: Chef de Cuisine & Patisserie, 2017). Recreated in a creative way, Chef Lalita's boat noodles comes with a rich bone broth and premium ingredients carefully selected, using high quality beef and Wagyu beef.



Pinn Pinn's famous grilled chicken menu offers various fusion dishes made from premium chicken, raised in a solar powered-eco farm. Enjoy the tender texture, delicious taste and sweet aroma of specially seasoned organic chicken. Highlight dishes include Moroccan Chicken, Sichuan Spicy Chicken and Roasted Kurobuta Pork Belly with Ang Kak.



Limlaosa For over 80 years, Limlaosa has been a legend for fish ball noodles—well known for their bouncy texture, the fish balls are meticulously made from scratch starting from the sourcing process through to the seasoning and kneading. They are served with fresh egg noodles, seasoned with fried garlic oil, and a signature seasoning sauce.



Kruwn Kruwn, a brand new restaurant from the famous Isan food chain, Phed Phed. Inspired by the reaction when eating spicy food, one tends to moan out of deliciousness and spiciness. Kruwn brings out the uniqueness of local street food stalls and amplifies its characteristics. Ranging from deep frying to grilling served with sticky rice and glutinous rice paired with over 10 kinds of spicy and mouth-watering dipping sauces.



Chumpol Patonggo Hailing from the province of Buriram, Chumpol Patonggo has been around for 60 years and is famous for its "Patonggo" deep fried dough that are crispy on the outside and fluffy on the inside. Made from premium ingredients and guaranteed to be amonia-free, the "Patonggo" make a perfect breakfast combination with coffee and eggs. Watch the dough kneading and slicing process as they are freshly made in individual batches.



Pa Hong Thai Dessert Pah Hong Thai Dessert is a traditional Thai dessert shop that has long been a staple of Nang Loeng market. Made fresh daily the traditional way with a charcoal grill, Auntie Hong's famous desserts include Thai Custard (Kanom Mor Gaeng)—best known for its signature slightly caramelized custard topping and fried thin onion slices. Other classics include Sticky Rice with Egg Custard, Khanom-Tako (Thai Pudding), Coconut Milk Jelly, Sticky Rice with Black Bean in Sweet Coconut Milk, Durian Sticky Rice with Sweet Coconut Milk and orange colored classic Thai desserts including Flower Egg Yolk Tart, Round Egg Yolk Tart, and Shredded Egg Yolk Tart.