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Rice pancakes in Chiang Mai



Product Description

Our rice pancakes are made with a special recipe using high-quality rice flour and natural ingredients. They are served hot and fresh, perfect for a quick meal or snack. Each container contains one pancake, ready to be enjoyed with your favorite toppings.

The rice pancakes are a traditional Thai street food that has become popular worldwide. They are a versatile dish that can be eaten in many ways. You can enjoy them with a simple dipping sauce, or you can load them up with fresh fruits, vegetables, and meats. The texture is soft and chewy, and the taste is slightly sweet and savory.



Pancake with tropical fruits. Banana, mango, dragon fruit and papaya.

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Shakshuka with Vietnamese ingredients

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Tags

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