



Let's Enjoy Thai Fruits

All Year—Round (มีตลอดปี)



CANTALOUPE

Very similar to that in Europe & America, though not as sweet.

GUAVA (Farang)

Thais prefer to eat this while still hard, dipped in sugar and dried pepper.



PAPAYA (Mar-la-gor)

Main ingredient of "Sohm-Tumm", spicy green papaya salad. Ripened fruit should be eaten with fresh lime squeezed on top.

ORANGE (Som Cheng)

This variety has a thick, green peel. Normally served as a dessert in a restaurant.



WATERMELON (Tang-mo)

Same great flavor as at home, red or yellow.



PINEAPPLE (Sapa-rot)

Mostly from South Thailand. Oddly enough, Chiangrai & Lumpang have special varieties.



COCONUT (Maprao)

Mature coconuts are used to make coconut cream. Young coconuts are used to make coconut juice.

BANANA (Gluay)

Three varieties are available: Horm, Nam Wah and Khai.



POMELO (Som-oh)

Similar to grapefruit in size and taste, this fruit has a thick peel and is not sour.

In Season (มีในช่วงนี้)



CUSTARD APPLE (Noi Naa)

Sweet fruit with many seeds and pale green bumpy outer skin.

JUJUBE (Poodza)

Similar in taste to the apple. This is an oval green fruit known to Thais as the 'Thai Apple'.

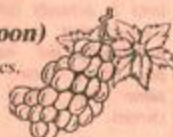


RAMBUTAN (Ngaw)

Juicy with fruit inside a spiky red skin. Easy to pinch open, it's a sweet dessert dish in many of Thailand's restaurants.

GRAPES (A-ngoon)

Purple and white varieties. Both contain seeds.



MANGOSTEEN (Mahng-koot)

Dark purple peel with sweet, white fruit inside. Fragrant & aromatic

ROSE APPLE (Cham-poo)

Bell-shaped fruit similar to the apple, though not as tart. You'll see it in green or pink.



LONGAN (Lumyai)

Luscious white fruit with a dark brown skin or shell. Easily peeled and sold in bunches on unpicked branch shoots.

SANTOL (Gra-torn)

the yellow flesh of this fruit is usually pickled. The taste is 'salty-sour'



GOOSEBERRY (Ma-yom)

Small yellow berries used in desserts & jams. Taste is a bit sour.

Seasonal (ฤดูกาล)



LITCHI (Lynchee)

Sweet, juicy fruit inside a hard, red peel. An Asian favorite.

LANGSART

A sweet fruit with a pale brown skin that must be carefully peeled with the fingers. An inner stone is quite bitter, so try not to bite it.



STRAWBERRY

This well-known fruit is now found almost everywhere. December and January are the best months in Chiangmai.

GANDARIA or PLUM MANGO (Ma-prang)

A mixture of sweet and sour tastes. The peel can also be eaten.



STAR APPLE (Ma-feung)

A tart yellow fruit when ripe. Star-shaped when cross cut.

SAPODILLA (La-moot)

An oval shaped fruit with brown peel, it is usually carved before serving.



MANGO (Ma-muang)

A heavenly treat when eaten ripe with sticky rice and coconut cream. For a tart, salty flavor, eat unripened with Thai sauce.

JACKFRUIT (Ka-noon)

A sweet yellow fruit covered with a thick skin. Enormous in size. Buy by the 'keed' (100 gm)



DURIAN (Turian)

The strong aroma usually prevents visitors from trying this soft, yellow fruit that is eaten by pinching it open.