

Onn Thai Street

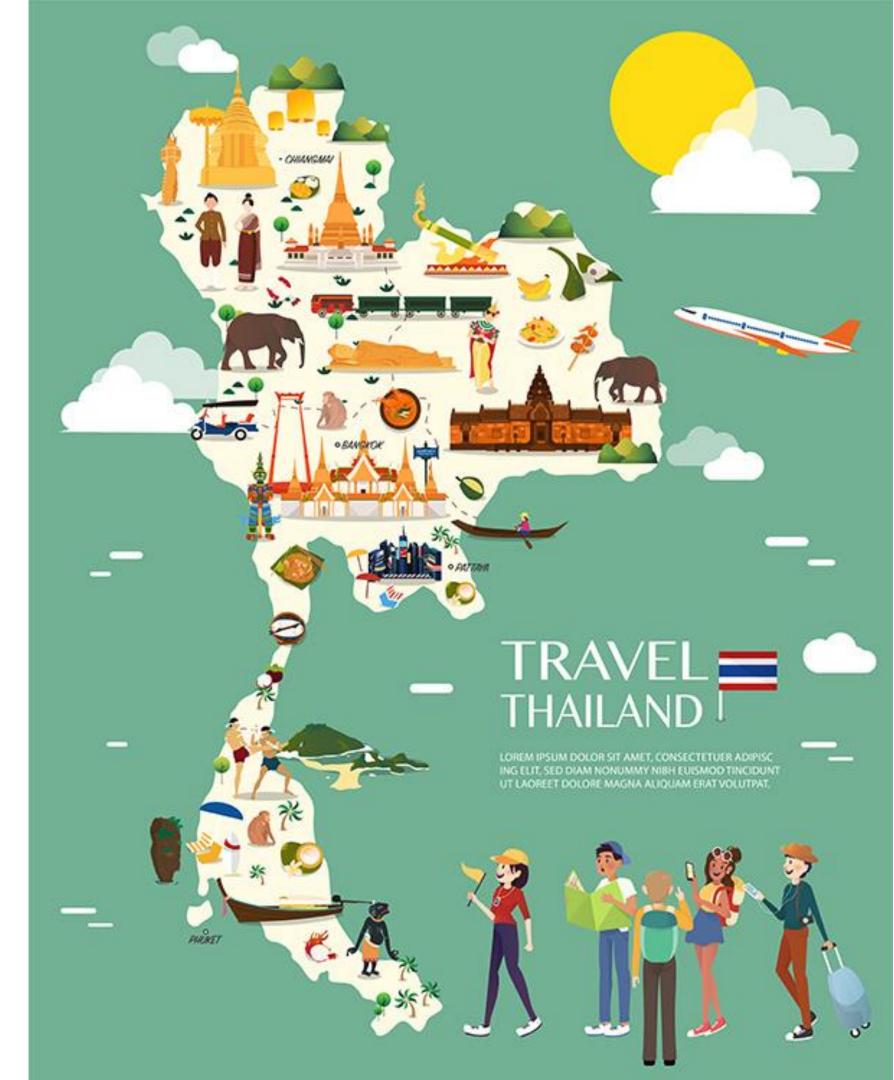
All About Thai Street Life





Eating and traveling are popular activities among tourists of all ages throughout the time, often creating lasting memories. Street food is a vital part of creating vibrancy and showcasing the identity of a place, making it memorable.

"ONN THAI STREET" has taken food from various street corners across Thailand and transformed them into instant meals accessible to everyone. With special production technology, we ensure that the aroma and flavor of the spices are well preserved, delivering a fresh dining experience reminiscent of eating at the stall anytime.









Khao Soi Lamduan Faham



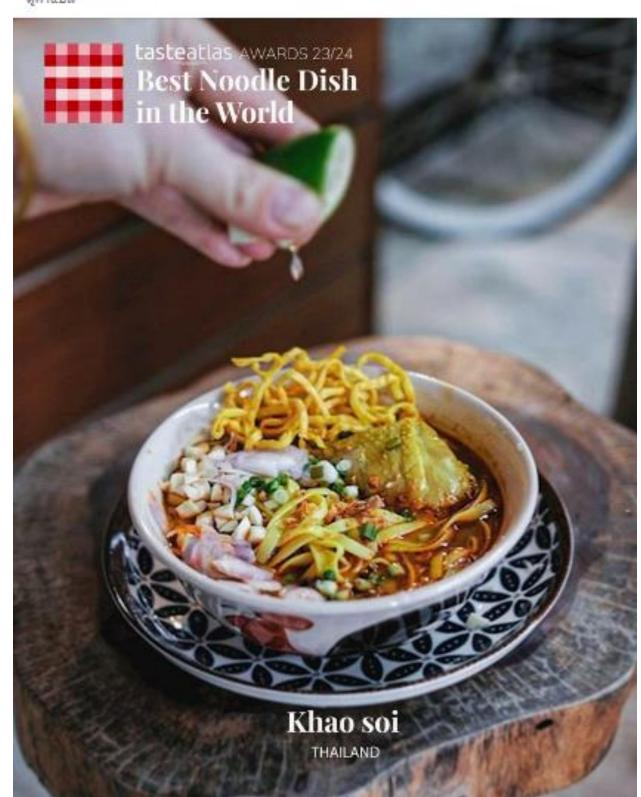
Khao soi is the best noodle dish in the world in 2023. View complete TasteAtlas Awards 23/24 lists: www.tasteatlas.com/best/foods-by-category

A signature dish of Northern Thailand, khao soi is a delicious coconut soup in which numerous regional influences were combined to create a truly spectacular dish. The base of the soup is a slightly spicy broth which combines coconut milk and red curry paste.

The broth is served with flat egg noodles and a choice of meat, which usually includes chicken, beef, and pork. It is topped with a handful of crisp fried noodles and chopped cilantro. The dish is commonly served alongside a variety of condiments such as fresh lime, pickled cabbage, shallots, and chilis.

Photo: @19.84.tp

ดูค่าแปล







Khao Soi Lamduan Faham

The first Khao Soi in Chiang Mai, Thailand, since 1943

80 years ago, Mae Lamduan created the first bowl of Khao Soi in Northern Thai cuisine, Chiang Mai, transforming the recipe from its original Chinese-Haw roots into a renowned and widely spread culinary tradition. This Khao Soi has become a household name, known for its distinctive flavor profile.

Today, Mae Lamduan's legacy continues with Khao Soi Lamduan Faham, instant food, that brings the rich cultural heritage of Northern Thai cuisine to everyone. Utilizing special production technology, we ensure that the aroma and flavor of the spices are well preserved, delivering a fresh dining experience reminiscent of enjoying a bowl of Khao Soi at Mae Lamduan's restaurant in Chiang Mai anytime, anywhere.

A pack contains: 1) Khao Soi noodle 2) Curry powder 3) Chili oil

4) Pickled mustard greens 5) Shallot

Net weight: 100g

Packing size: 18 packs/carton (30*40*17 cm)

Shelf life: 18 months







Selling points:

- The same recipe as the famous Khao Soi from the original one in Chiang Mai.
- ☑ Enhance the experience with additional ingredients included in the pack.
- Rich flavor with more than 10 spice varieties.
- No fried noodle.
- ☑ No preservatives.
- No artificial colors and flavors.

Product features:

- Delicious with the original recipe flavor from Khao Soi Lamduan Faham.
- Clean and safe, produced in a standardized factory.
- Innovative industrial product created with creativity.

Manufacturer: The Cloud (Thailand) Co., Ltd. 153/80 Moo 1, Surasak, Sri Racha, Chonburi

www.thecloudthailand.com, Tel: +66(0)81-874-9985

Quality standards:

- ✓ GMP
- ☑ GHP/HACCP
- Thai FDA 20-2-01366-6-0005

















Mee Korat









Pad Thai



Ongoing R&D project



Product concept: Uniqueness, Creativity and Local food from tourist destination

- Phuket, Crab Curry Noodle
- *Sukhothai*, Sukhothai Noodle
- Chiang Rai, Northern Thai Curry Noodle
- *Ubon Ratchathani*, Spicy Rice Noodle Salad
- Many and more...









Product categories



Instant (non-fried) noodle



Sauce & soup



Paste & powder



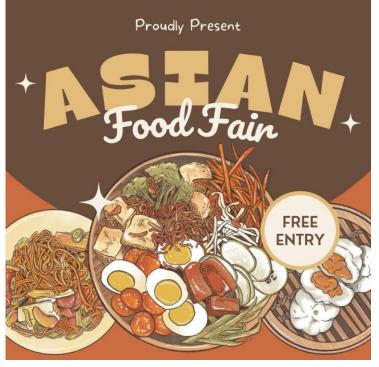
Snack

Marketing plan

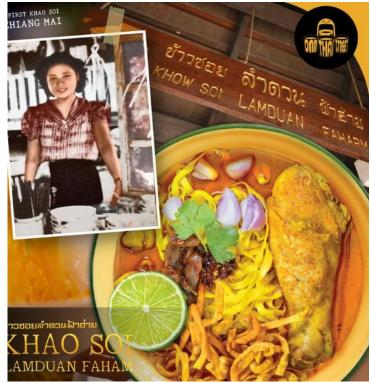
















THANK YOU!



Tel: 081-874-9985

www.thecloudthailand.com

sales@thecloudthailand.com

Office: Lat Phrao Wang Hin78, Bangkok

Factory: Sri Racha, Chonburi

