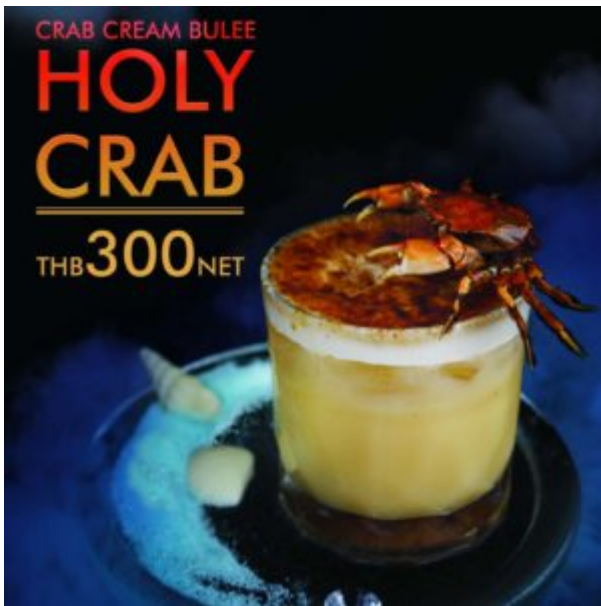
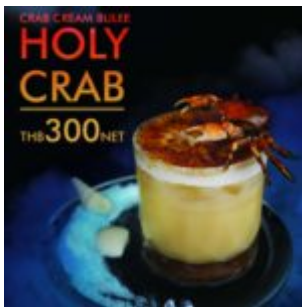


# “Holy Crab”



## Crab Creme Brulee

The fishing town of Naklua is actually named after its additional salt farming industry (Na Klua district = salt farm). Take a stroll around town and you'll find no shopping malls, no bars, and no major other tourist attractions. Instead, you'll find a quaint little seaside village that offers a brilliant insight into the traditional, simple and slow-paced Thai way of life. There are some great photo opportunities throughout the seafront area and along the pier, as you watch the steady flow of fishing boats make their way in and out.

The Crab Creme Brulee is Inspiring from a local crab called “Pu Ka Toy” crafted by our mixologist. The best recipe from the fishing town market matching with our professional mixologist skill. Crab Creme Brulee made from boiled crab's cream mixed Cream De Cacao, Brown Sugar served with candy crab (boiled crab fried in caramel)

Available every day from 1 August - 31 August 2019 at 5.00 p.m. - 1.00 a.m. at the Sunset Lounge Rooftop Bar Only at THB 300 Net

Book now: <https://www.hotelbaraquda.com/offers/crab-creme-brulee/>