

CREATIVE
TOURISM
การท่องเที่ยวเชิงสร้างสรรค์

Udon Thani – Nong Khai



CREATIVE TOURISM

Creative tourism is a form of travelling that encourages travellers to get deeply involved in understanding the social values, cultures, and surroundings of the visited area through a hands-on experience and involvement with the locals.






Experience the
Numerous Charms
of the Northern
Isan Land

Udon Thani – Nong Khai





Feel the gentle breeze grazing your skin on an I-taek ride along the stream, amidst the mountains, and let yourself be soothed by the tranquil nature and the soft sound of the water running through rocks. Your mind starts to wonder how the land that is embraced by mountains has such excellent Arabica and Robusta coffee, how the Mekong River and the sea of mist come to lie side by side, and how there is a one-of-a-kind community that speaks with such a pretty dialect and keeps the ancient Lanna-Lan Xang culture alive.

These are some of the questions you will have answered. While experiencing all this location has to offer, you may find yourself pondering one final thing. "Is this really the Isan region?" The answer is "Yes", and this is the true gem of the Northern Isan land.





Isan in the Arms of the Mountains and Rivers

Ban Khiri Wongkot



Great as they are, there are many more things to see in the Northeast (Isan) other than natural silk, dinosaur fossils, and the Mekong River. Approximately 160 kilometres from Udon Thani province, you find yet another exciting side of Isan. While travelling upward on a small road, your view will slowly change from paddy fields to shaded forest. The mountain scenery might be similar to the North of Thailand but this is another area altogether. Here, on the border of Udon Thani province, lies a village known as Ban Khiri Wongkot.





The topographic layout of this area is that of a basin, almost like a giant bowl surrounded by mountains. The villagers of Ban Khiri Wongkot lead a simple life and depend on nature. While being sufficient agriculturalists, the villagers also offer their ecotourism programme to all interested travellers. When visiting, you will get to experience their simple local lifestyle and have the opportunity to try many activities that are fulfilling to not only your mind, but also your stomach.





Start your day by riding on an I-taek (farm tractor) along the Huai creek to enjoy the village’s beautiful scenery. On the road next to an awe-inspiring mountain, you will see sprawling paddy fields, beautiful cornfields, and intricate rubber plantations. The next stop will be beside Namtok Huai Chang Phlai for lunch. Here, you may enjoy many delicious local dishes from Somtam (papaya salad) with grilled chicken to sour banana stalk soup, and grilled fish served with vegetables and special sauce. Everything is served in bamboo utensils to preserve the natural beauty of the forest surroundings. After a meal, you may relax in the verdant forest or take a dip in the waterfall.





At Ban Khiri Wongkot, you are offered a variety of options when choosing to stay, ranging from homestays and resorts to tents. In the designated area for tents and outdoor living, they also provide many fun activities. These include, but are not limited to, taking an I-taek up to Doi Khiri Viewpoint, where you can indulge in the morning mist and panoramic view. During the harvest season, you will be able to take a walk around the farm and collect fresh strawberries, rambutan, lychee, and longan.

Contact: Khiri Wongkot Tourism Group (Narin Ananthawan or Phuyai Oi)

Tel.: +66 8 3147 9004, +66 8 5928 2843

Location: Tambon Na Yung, Amphoe Na Yung, Udon Thani

Remark: Please contact one day in advance.



The Amazing Isan Coffee

Viliy Coffee, The Coffee Learning Centre



Unbeknown to many, Amphoe Na Yung in the Northeastern region of Thailand is a thriving and perfectly cultivated area for the Robusta and Arabica coffee strains. This bountiful area is surrounded by canals and mountains, and has excellent soil and with weather circulating between tropical and cold. These outstanding regional features are what made the breeding of their unique plant, the ‘Na Yung Coffee No.1’, possible. This particular type is strong, impervious to harsh weather, highly productive, and has a luscious scent.







Getting to know the creator of **Na Yung Coffee**

Because of his passion for the tastes and scents of coffee, Viliy Chanchit, a former rubber planter, decided to try growing some coffee plants in his rubber plantation 16 years ago. Upon discovering that both the Robusta and Arabica types are perfect for this area, he simply expanded it. To promote coffee plantation to other village members and educate them about the agricultural processing, he gathered them



to form the Na Yung Community Enterprise, and the products they make are sent to many famous companies in Thailand. Thanks to Viliy's leadership and expertise in coffee, he is now regarded as the creator of Na Yung coffee, with a plantation spanning more than 640,000 square metres.



Fully Integrated Coffee Course

On the street of Amphoe Na Yung lies a small, atypical coffee shop. Atypical because, per Viliy's wishes, the foremost use of this shop is as a learning centre. Someone interested may go to 'Viliy Coffee, A Fully Integrated Coffee Learning Centre' to learn everything about coffee, starting from growing and selecting coffee beans, to the process of roasting.



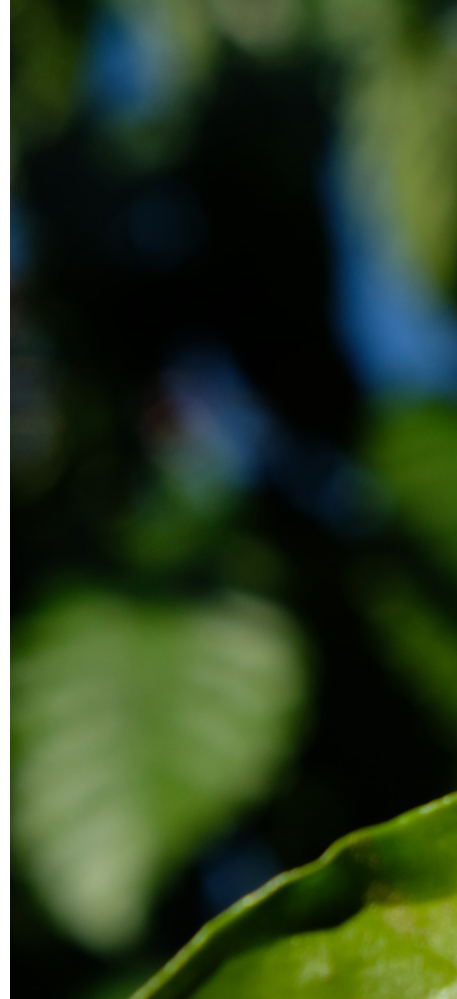


Activities at Viliy Coffee,

A Fully Integrated
Coffee Learning Centre



- Make Your Own Coffee Workshop
- Try Viliy's Special Coffee
- Riding on an I-taek (farm tractor) around the coffee plantation and agricultural garden
- Enjoy delicious local dishes for lunch
- Watch the sunset at the bamboo bridge







Make Your Own Coffee Workshop

Start the workshop by soaking up the atmosphere of Isan coffee and learning how to make coffee with a clay pot and how to ground the beans properly. You will also learn the techniques of making drip coffee, which by extension means you will be able to orchestrate your own taste, with all the richness and delicacy you would want at home.



The home guide to roasting and making drip coffee

- Put the clay pot on the stove and wait until it is hot then start pouring in the coffee beans to roast. The trick is to stir evenly and continually until they reach the roast level you want, as follows:

1. Medium – 15 minutes roasting time.

This achieves a slightly sour taste.

2. Medium Plus – 15-20 minutes roasting time. Stronger taste with just a hint of sourness.

3. Medium Dark – 20-30 minutes roasting time. This makes the taste both bitter and smooth, without a burnt smell.

4. Dark – 30 minutes or more roasting time. The beans will become very dark and have a tad of a burnt smell.

- For making perfect drip coffee and getting the pure, authentic taste of the beans, you must rinse the drinking glass and the paper filter with hot water first. After you have poured the water out, put in the coffee grinds and slowly pour hot water into the middle of it, then circle until the water reaches the rim of the paper filter. Be aware that your hand should remain steady for the continuous increase of water. Wait until the first round of hot water has been absorbed into the ground coffee and then, depending on how strong you want the coffee, pour in hot water about 3-4 times more.



Try Viliy's Special Coffee



Experience a novel taste of coffee created by Viliy, a result of Viliy's care and creativity. There are many unique kinds of coffee that you can only find at Viliy Coffee, and you should not miss trying at least one item on the menu on your visit here.



Creative Coffee Recipes, Only at Viliy Coffee

Civet-scent Coffee: Smooth tasting civet-scented herbal coffee that is created especially for those who do not like actual civet coffee.

Wild Civet Coffee: The tender and smooth taste comes from wild cage-free civets that can roam around freely and happily.

Enzyme Coffee: Coffee beans are preserved for 24 hours with enzymes from 6 local fruits; such as, Indian gooseberry, myrobalan, and beach mulberry. It has a scent similar to civet coffee.

Puk-Puk Coffee: A strong Robusta shot that is easy to drink with no sour taste and will wake you up completely. This one is perfect for workers and people who enjoy physical activities.

Pa Nam Coffee: Tailored for those demanding a healthier alternative, this drink has no cream, sugar or milk but still has lots of taste due to the wild honey and lime implemented in it, making it both sweet and sour.

Riding on an I-taek (farm tractor)

around the coffee plantation and agricultural garden

Enjoy the experience of being a coffee planter for one day by riding on an I-taek (farm tractor) to the coffee plantation, learn about coffee planting, and observe the difference between outdoor and sheltered plants that are grown under the shade of tamarind trees. You will also get a chance to feed the boars at the integrated farm and learn the techniques of natural beekeeping. If your visit is during the harvesting season (November to mid-February), the villagers are more than pleased to teach you the correct ways of harvesting coffee cherries and flowers that are used to make tea.



Enjoy delicious **local dishes** for lunch



Satiate your hunger like never before with tasty local dishes. These include deep-fried fish, chili paste, spicy cucumber salad, stir-fried vegetable fern, and Viliy's special recipe glass noodle omelette. All dishes are made by their best cooks with ingredients originating mostly from their own kitchen garden.



watch the sunset at the bamboo bridge

If you are aching for something sweet, make sure to visit the strawberry field in the area where all travellers are welcome to pick their own berries. After having explored the village with a stomach full of fresh strawberries, head to the bamboo bridge and enjoy a beautiful sunset. If you would like to stay overnight, a small homestay is available.





What

you will receive
when visiting Viliy Coffee

- Learn how to create your own coffee.
- Learn how to grow coffee plants and the correct way to drink coffee.
- Get inspired to grow coffee and drink the local coffee with new and unique tastes.
- Create an income for the coffee planters of the Northeastern region.



Contact: Viliy Chanchit

Tel.: +66 8 3547 3121

Opening hours: Every day

8.00 a.m. – 6.00 p.m.



The Hilly Forest Temple of Faith

Wat Pa Phu Kon



In the middle of a lustrous, hilly forest lies a sacred Buddhist temple called Wat Pa Phu Kon. Built from faith and the love of nature, this structure was erected when a group of travelling monks happened upon an area of degraded forest within the Na Yung – Nam Som National Reserved Forest. After having this epiphany and according to the regulations of the Royal Forest Department, they planted many trees, prevented wildfires and poachers, and succeeded in getting permission to build the temple. That is the reason why over 4,800,000 square metres is so abundant in nature and why the temple is known as Maharukkha Parichat Phu Kon Buddhist Park.







The appearance of Wat Pa Phu Kon is nothing short of outstanding, with its contemporary Rattanakosin structures including the Phra Pathom Rattana Bhuraphachan Maha Chedi, a pagoda of relics and bronze statues of Buddhist scholars. Another interesting structure is Phra Wihan Sangkhabidon, where you may gaze upon the elegance of Phra Phuttha Saiyat Lokkanat Satsada Mahamuni, a 20-metre-long reclining marble Buddha image with the altar decorated with bronze bas-relief plaques illustrating the tale of the Lord Buddha's nirvana.



Around the Wihan (image hall), there are also many Buddha images and statues of the Lord Buddha's disciples made of brass, and beautiful reliefs on a marble wall, carved by the very best Thai sculptor. Moreover, the views from the temple are superb, as you will be able to see the bird's-eye view of Phu Phanang, Lao PDR., and Amphoe Na Yung.

Location: Tambon Ban Kong, Amphoe Na Yung, Udon Thani

Opening hours: Temple gate opens every day 5.30 a.m. – 6.30 p.m.

Pagoda gate opens every day 8.30 a.m. – 5.00 p.m.



The Warmth of the Mountain, the Sea of Mist,
and the Mekong River

Phu Huai I San



During winter, this is one of the most gorgeous landmarks you can find in Nong Khai. Taking an I-taek on the hillside road will bring you to a viewpoint unlike any other. When the golden rays of sunlight break through the sea of mist resting over the Mekong River, you will witness such an astounding appearance of several islets and mountains and it will send you into a state of awe.



In the area, there are a few shops selling coffee, cocoa, grilled bananas, and Khao Chi (grilled sticky rice), which means you can enjoy a simple breakfast with the fresh morning air. Moreover, there are many great spots in Tambon Ban Muang for enjoying the beautiful sea of mist; such as, Phu Nong, Phu Lon, and Phu Pha Dak. Just take your pick!

Contact: Phu Huai I San Coordination and Transportation Service Centre
Tel. +66 8 9420 7811, +66 9 6802 3339

Ban Muang Sub-district Administration Organisation Tel. +66 4241 4871
Chief Executive of the Ban Muang SAO Tel. +66 8 7219 5500

Location: Tambon Ban Muang, Amphoe Sangkhom, Nong Khai

Opening hours: The perfect time for travelling is during November – January from
5.30 a.m. – 8.00 a.m.

Remark: Before going up on Phu Huai I San, you must park the car at the Phu Huai I San Coordination and Transportation Service Centre, then you can only take an I-taek up the hill because of the steep road. An I-taek is the most convenient way.





Stand Equal to the Sky and Enjoy the Views
of the Mekong Riverside

Wat Pha Tak Suea



Once upon a time, the dhamma retreat on Phu Phan Mountain was where Luangpu Thet Thetrangsi and Luangpu Phet, two famous Vipassana monks, came to practice Buddhist praying. Nowadays, people venture here not only to pay homage to the Buddha image enshrined in the Ubosot (ordination hall), but also to have a stroll on the skywalk.



This glass platform, set on the edge of a cliff, overlooks the views on both sides of the Mekong River, including houses and paddy fields in Amphoe Sangkhom and Lao PDR. on the opposite side.

During the end of the rainy season until the end of winter, this temple is another great viewpoint for enjoying the stunning morning sea of mist because the thick mist makes the area seem like it is one with the sky, and standing here then will make you feel like you are standing on a cloud.



Location: Tambon Pha Tang, Amphoe Sangkhom, Nong Khai







Remembrance of
Luangpu Thet Thetrangsi,
the Venerable Monk of
Isan Region

Wat Hin Mak Peng

Amongst the vibrant and tranquil nature on the side of the Mekong River, lies an important religious site for Vipassana monks, nuns, and pilgrims named ‘Wat Hin Mak Peng’. ‘Hin Mak Peng’ is the name of three famous boulders that line up by the Mekong River on the side of the temple. Their formation is reminiscent of the weights on ancient gold scales and is how the temple got its name.





For over 7 years, Luangpu Thet Thetrangsi, the venerable monk of the Isan region, stayed and developed many things at Wat Hin Mak Peng. He had a hand in building the parsonages, the Thai-styled sermon hall, Ubosot (ordination hall), and Mondop (square-based building with pyramidal roof). From a once deserted meditation temple, now Wat Hin Mak Peng is an obligatory destination for people who look for mental peace, making it a famous religious tourist attraction in

Nong Khai. There are also many points of interest in commemoration of Luangpu Thet Thetrangsi, including the magnificent square hall of Luangpu Thet Thetrangsi, his crematorium, and a pavilion of wax crafts. More importantly, do not forget to explore the Phra Ratchanirot Rangsi Museum, where you will discover a life-like sculpture of Luangpu Thet Thetrangsi, his cremated remains, the 8 necessities of a Buddhist monk, and his exhaustive biography.

Location: Tambon Phra Phutthabat, Amphoe Si Chiang Mai, Nong Khai



Inherit the Lanna-Lan Xang Culture

Ban Wang Nam Mok Community



Resting by the side of a small creek lies a wooden Isan-style pavilion, decorated with Champa or frangipani flower and colourful Pha Laeng lanterns. Even with village lights burning bright, these aesthetics make it stand out in day and night time alike. This is just one of their unique charms that make Ban Wang Nam Mok community, a remote area, remarkable to outsiders. Not only is this where the precious Lanna and Lan Xang cultures are combined, but also a place of abundant nature, which would easily cause anyone who comes here, intentionally or otherwise, to fall in love with this small community, just like love at first sight.





The Man

Who Started It All

When returning home on a quest to find himself, Noi or Tinnaphop Suphanta, a former finance officer, saved the ancient culture of Lanna-Lan Xang in the process. He persuaded children and other villagers to find the true origin of Ban Wang Nam Mok by listening to the stories of the elders, studying history books intensively, and travelling to Chiang Mai and Luang Prabang in Lao PDR.

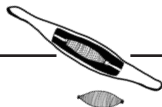




Piece by piece he discovered that the ancestors of the Ban Wang Nam Mok people hailed from a group of people who escaped from the Lanna Kingdom (Chiang Mai) and Lan Xang Kingdom (Vientiane, Lao PDR.) to settle in the town once known as Phan Phrao (Amphoe Si Chiang Mai of Nong Khai at present). This is the reason they have a unique integrated 'Lanna-Lan Xang' culture. Chao Chom Kham Waen, a person of great historical significance, was a concubine of the first king of the Royal House of Chakri and one of the female nobles in Phan Phrao. Her name is remembered today for the role she played in keeping the town safe from the fires of the war between Siam and Lan Xang in the Thon Buri period.



Activities at Ban Wang Nam Mok Community



- Having Sao Huean, their traditional meal
- Learning their culture and handicrafts
- Decorating Khan Khu Pi for worshipping their respectable Buddha image
- Explore the community forest
- Support the community products





From the Love of the Land to Ecotourism

Once the true origin of their culture was discovered, the process of restoring the culture and educating the villagers to fully appreciate their newfound origins had begun. Noi slowly taught them about their history through architecture and handicrafts, which he had seamlessly added the distinct Lanna-Lan Xang features. He also wove together stories and effectively added value to existing local products. Finally, he developed his family's land to serve as grounds for various activities and an area to welcome people to the village. Because of their unique history, they continuously receive visits from outsiders, which has

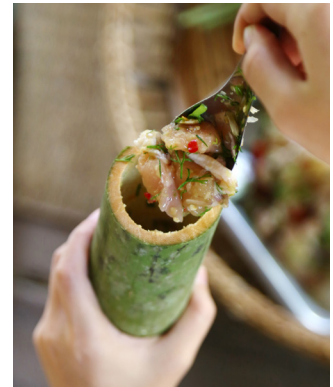


officially deemed the village a community of ecotourism. They have also established a community centre called 'Ban Wang Nam Mok Tourism and Culture Centre, Community Forest and Local Food (Homestay)', trained young guides, built more than 20 homestays, and started many interesting activities that let you experience their culture and nature to the highest degree as follows:



Having Sao Huean, their traditional meal

As part of their tradition of hospitality, the villagers greet visitors with a traditional meal and an opportunity for travellers to learn about their way of life and customs. After cooking fish curry (Ua Pla), grilled chicken (Kai Bang), and broken bone tree pods mixed with chili and herbs (Lap Bak Lin Mai), everyone gathers to enjoy their meal together while listening to the story of the Lanna-Lan Xang community. After attending the traditional wrist-binding ceremony, head to a homestay beside the creek, settle in, and let the soothing sound of nature lull you to sleep.





Learning their culture and handicrafts

Wake up early and join the ceremony of home-made sticky rice offerings to the monks, then go on to experience their traditional handicrafts. Learn how to weave with a loom, use an ancient way to remove cotton seeds, make a spider's web Tong (a traditional flag) and Pha Laeng lanterns, which are used in many important ceremonies. You may also dress in a traditional Lanna-Lan Xang costume decorated with gold and silver flowers and patterned with white elephants. The white elephant pattern shows that it once served as a tribute to Siam, and the small orange jasmine pattern represents Chao Chom Kham Waen.



Decorating Khan Khu Pi

for worshipping their
respectable Buddha image

The villagers believe that by taking their age, adding a year, and then decorate Khan Khu Pi (bowl) with the same number of auspicious flowers, they will lead a life of great charisma and glory. Each flower has a specific meaning. For example, the Ixora (Dok Khem) means brilliant intellect, the orchid (Kluai Mai) means preserving pure goodwill, and chrysanthemum (Benchamat) means enhancing charisma and increasing fortune. After finishing adorning the bowl, take it to Phrachao Lan Thong, their respectable Buddha image at Wat Thet Rangsi, and pray.

Explore

the community forest

Take a hike to Phu Phi Pop, the community forest, explore the nature and enjoy the local vegetation. There is also a large rubber tree that is hundreds of years old. After concluding your long walk, stop, rest and relax at the waterfall.

Support

the community products

Do not forget to help the local economy by purchasing some of their fine souvenirs. There is everything from woven fabric, Matmi fabric (Ikat fabric), shawls (Sabai), traditional costumes, Pha Laeng lanterns, brooms made of tall reeds, and coffee-scented soap to local vegetables and fruits. Why not get some juicy pineapples, sapodilla plums, sweet tamarind and locally grown bamboo shoots for your journey home?





Contact: Noi or Mr. Tinnaphop Suphantha
Tel. +66 8 3357 7035

Facebook: Wangnammok

Location: Ban Wang Nam Mok Tourism and Culture
Centre, Community Forest and Local Food
(Homestay), Tambon Phra Phuttabat,
Amphoe Si Chiang Mai, Nong Khai

Opening hours: Every day from 10.00 a.m. – 5.00 p.m.

Remark: Please contact for more information and
reserve the accommodation in advance.



Shopping at
the Indochina Market

Tha Sadet Market

The Tha Sadet Market was once called the Tha Ruea Market and used to serve as a pier for ferries going between Thailand and Lao PDR. This effectively made it the centre for products from Thailand, Myanmar, Vietnam, China, and Lao PDR., collectively known as Indochina. The reason for the name change was because in 1968 the late King Bhumibol Adulyadej (King Rama IX) visited and conducted an induction ceremony for the local power plant, which granted electricity from the Ubolratana Dam to Lao PDR. Therefore, with ‘Tha’ meaning ‘pier’ and ‘Sadet’ being a word used for ‘royal visits’, people started calling it ‘Tha Sadet’ ever since.





This massive indoor market is full of shops and offers an outstanding selection of various products, ranging from woodcrafts with pearl inlays, electric appliances, kitchenware, clothing, luggage to preserved fruits and dried fruits. The famous Isan handicrafts are also greatly represented here. Basketry, loincloths, silk, Matmi fabric (ikat fabric), and many more are offered at very reasonable prices. If sightseeing is more of your cup of tea, you may also walk along the Mekong River or take photos of old beautiful buildings inside the market. Whether it be the Sulakasathan Building, a yellow two-floor building that is a former Customs house, the Mueang Nong Khai Municipal Port Building (Tha Sadet Pier), which was split in half and transformed into a shop for local products and a museum telling the history of the Tha Sadet pier.

Location: Along the Mekong River in Mueang Nong Khai Municipality, Tambon Nai Mueang, Amphoe Mueang Nong Khai, Nong Khai

Opening hours: Every day at 8.00 a.m. – 6.00 p.m.



Make a Wish to 'Luangpho Phra Sai'

Wat Pho Chai

Wat Pho Chai is a royal temple where Luangpho Phra Sai, a Buddha image in the pose of subduing Mara stylised according to Chiang Saen art, can be found. Luangpho Phra Sai is highly revered by the people of Nong Khai. Wat Pho Chai is normally very crowded, with lots of people coming to pay homage to the Buddha image and admire the beautiful murals there which detail the story about when the people respectfully brought Luangpho Phra Sai to be placed at Wat Pho Chai, during the days of King Rama IV. Finally, the murals also depict the 12-month Buddhist tradition of the Isan people.

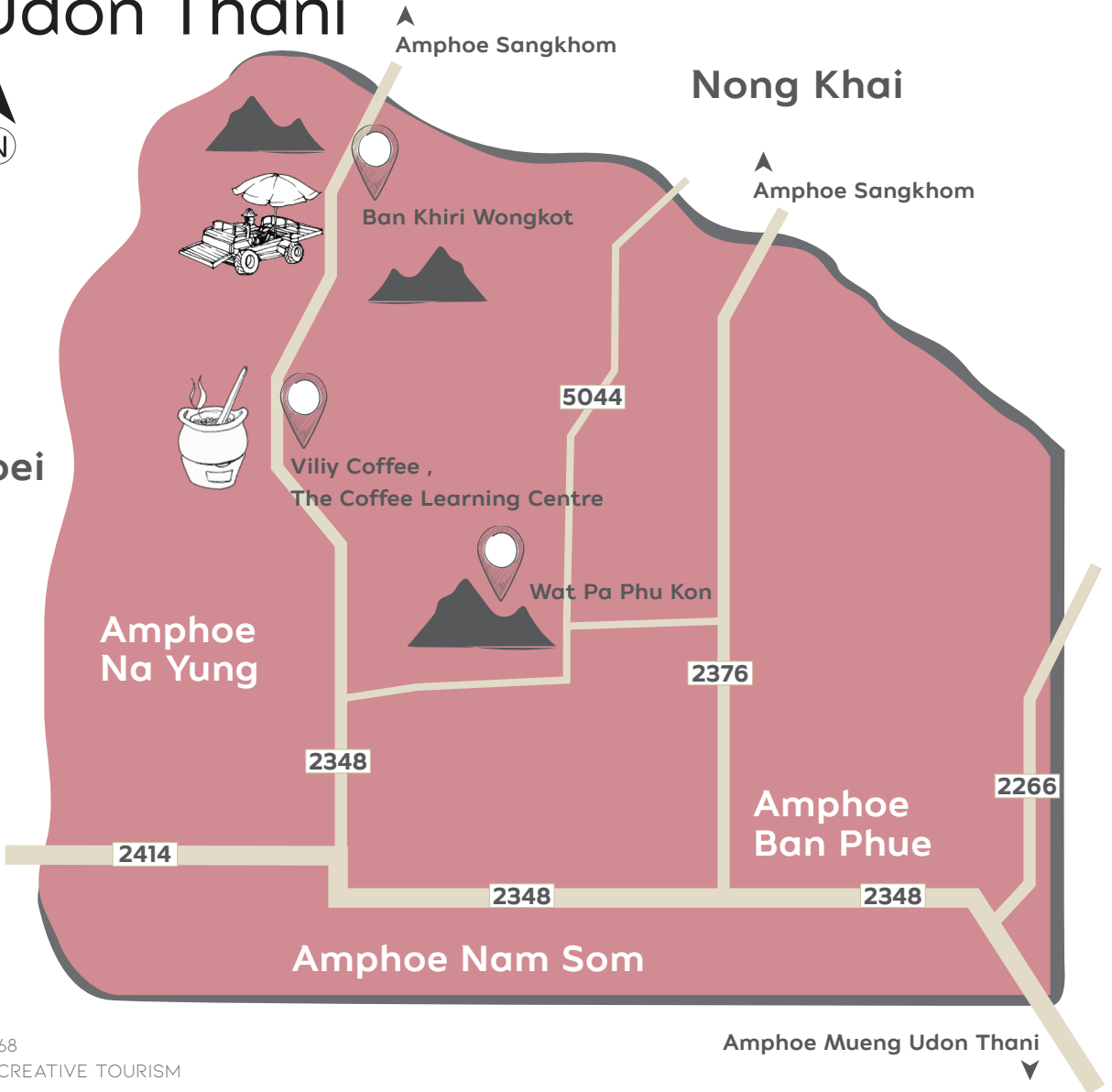
Location: Tambon Nai Mueang, Amphoe Mueang Nong Khai, Nong Khai



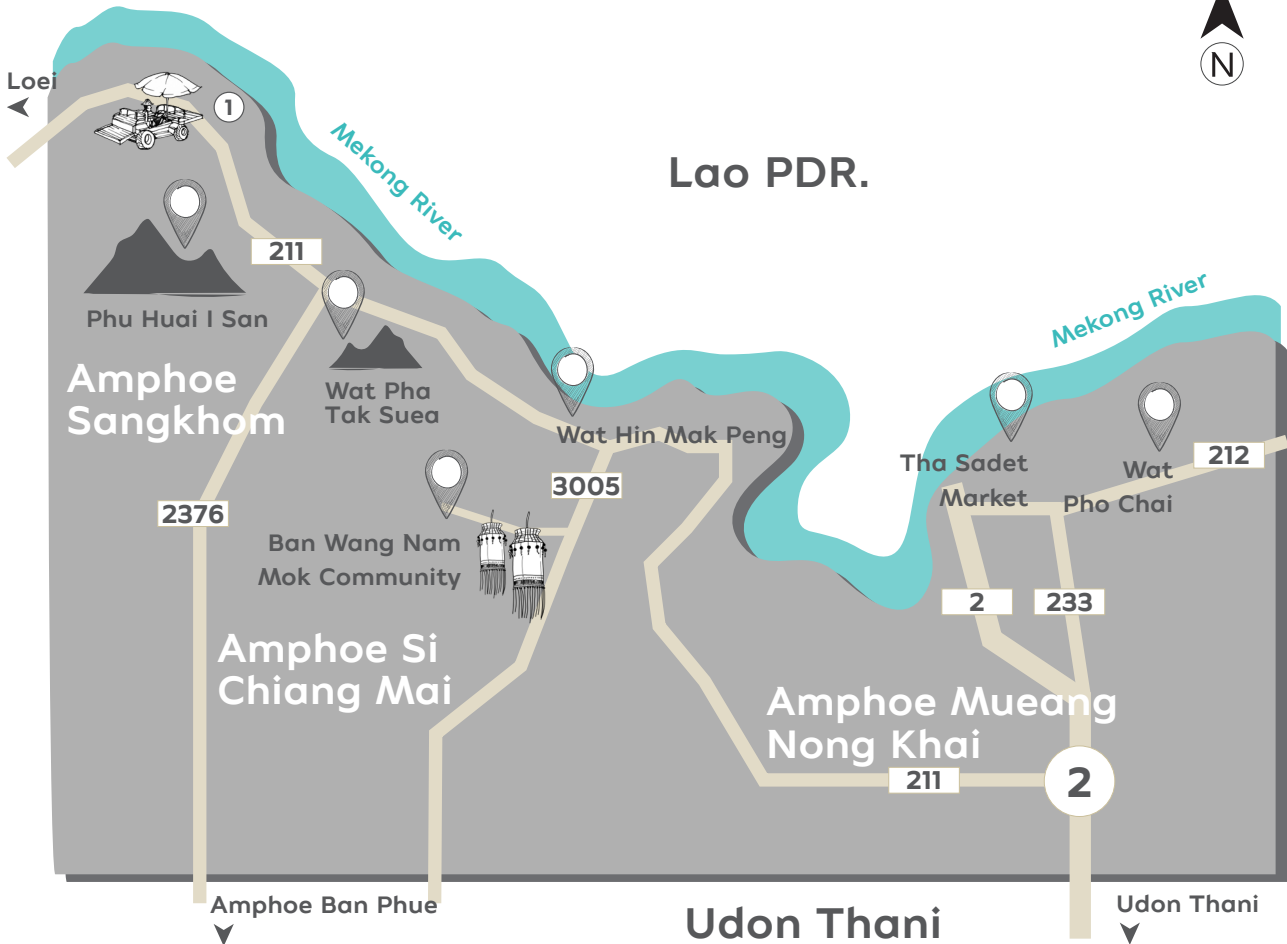
MAP Udon Thani



Loei



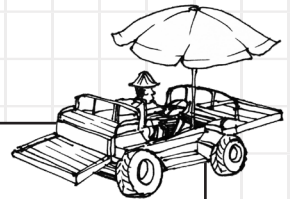
MAP Nong Khai



1. Ban Muang Sub-district Administration Organisation
Phu Huai I San Coordination and Transportation Service Centre

Sample Itinerary

Experience the Numerous Charms of the Northern Isan Land



DAY 1

Morning – Lunch:

Participate in the 'Rafting to explore the mountain, enjoy lunch in the forest' activity at **Ban Khiri Wongkot**.

Afternoon:

Enjoy the 'Roasting – grinding – dripping – drinking coffee' activity at **Viliy Coffee**.

Afternoon – Evening:

Pay homage to the reclining Buddha named 'Phra Phuttha Saiyat Lokkanat Satsada Maha Muni' at **Wat Pa Phu Kon**.

DAY 2

Remark:

If travelling during suitable weather between November and January, it is recommended to get up early and take the 'I-taek' (farm tractor) to view the magical sunrise amidst the beautiful mountains and sea of mist that swirls over the Mekong River at **Phu Huai I San**. The best time to visit is between 5.30 a.m. and 8.00 a.m.

Morning:

Visit **Wat Pha Tak Suea** to pay homage to the principal Buddha image inside one of the most beautiful Ubosots (ordination hall) and enjoy taking photos and admiring the view of the Mekong River on the Sky Walk.

Late Morning:

Pay homage to Luangpu Thet Thetsangsi, and explore the Chedi, Museum, and 'Hin Sam Kong' (Three Sacred Stones) at **Wat Hin Mak Peng**.

Lunch – Evening:

Join the community activities, ranging from cooking local cuisine, listening to the tales about the 'Land of Lanna-Lan Xang Culture', making lanterns and weaving clothes, and staying with the locals at a homestay at Ban Wang Nam Mok.

DAY 3

Morning:

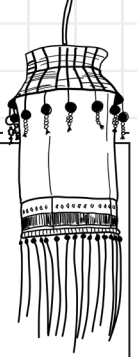
Participate in the 'Khan Khu Pi' activity to pay homage to Phrachao Lan Thong at **Wat Thet Rangsi**.

Lunch – Afternoon:

Pay homage to Luangpho Phra Sai, the highly revered Buddha image of the Nong Khai people and the people residing around the Mekong River at Wat Pho Chai.

Travel Checklist

- Thermos cup or bottle
- Jacket or windbreaker (for visits between November and February)
- Sandals
- Modest clothing for visiting the temple
- Sun protection items; such as, sunscreen, umbrella, hat, and UV protection arm sleeves
- Towel and toiletry (for an overnight stay in homestay)
- Mobile phone, camera, and power bank



Accommodation



Udon Thani

Amphoe Mueang Udon Thani

📍 **Amman Unique Hotel**

0 4221 9199

Facebook: Amman Unique Hotel

Line: @ammanudon

📍 **Centara Hotel & Convention
Centre Udon Thani**

0 4234 3555

Facebook: Centara Hotel and
Convention Centre UdonThani

📍 **Prajaktra Design Hotel**

0 4224 0444, 09 5115 5444,
08 1380 1212

Facebook: Prajaktra Design Hotel

📍 **Napalai Hotel**

0 4234 7444

Facebook: Napalai Hotel Udonthani

Line: @napalaiudon

📍 **De Princess Hotel Udonthani**

0 4220 4444

Facebook: De Princess Hotel
Udon Thani

📍 **Brown House Hotel**

0 4222 2668

Facebook: Brown House Hotel

Nong Khai

Amphoe Mueang Nong Khai

📍 **AMANTA Hotel Nongkhai**

0 4241 2899

Facebook: Amanta hotel Nongkhai

📍 **Royal Nakhara Hotel and
Convention Centre Nongkhai**

0 4242 2889

08 5002 6528

Facebook: Royal Nakhara Hotel

Line: royalnakhara

📍 **Na Rimkhong River View**

0 4241 2077

06 4313 6999

Facebook: Narimkhong Riverview

Line: narimkhongriverview

Amphoe Si Chiang Mai

📍 **Khong Eyes Villa Resort
and Spa**

08 9474 3428

Facebook: Khong Eyes Villa Resort
and Spa

Amphoe Sangkhom

📍 **Banmairimkong Resort**

0 4244 1560, 0 4244 1185

08 6630 6176

Facebook : Banmairimkong

📍 **Sangkhom River View**

0 4244 1088, 06 3361 4562



Restaurant / Coffee House



Udon Thani

Amphoe Mueang Udon Thani

 **Chloe In The Garden**
Udon Thani

Operating Hours: 10.30–22.00 hrs.
08 1380 0859

 **Dose Factory**

Operating Hours: 10.00–22.00 hrs.
09 8661 4642
Facebook: Dose Factory

 **Barn Naa Cafe**

Operating Hours: 09.00–18.30 hrs.
09 5426 4624
Facebook: Barn Naa Cafe

 **Beung Mai Hom Restaurant**

Operating Hours: 11.00–23.45 hrs.
0 4224 9564, 09 3250 4225

 **Chabaa Barn E-san Vintage Kitchen**

Operating Hours: 11.00–22.00 hrs.
09 3449 6000

 **Krua Khun Nid**

Operating Hours: 11.00–22.00 hrs.
0 4222 2126

 **VT Namnueng (Pho Si Branch)**

Operating Hours: 08.00–20.30 hrs.
0 4221 9555-58

Nong Khai

Amphoe Mueang Nong Khai

Vientiane Restaurant

Operating Hours: 11.00–21.00 hrs.

0 4243 8438

Baan Suan Prik

Operating Hours: 11.00–22.00 hrs.

0 4241 2444, 09 0289 5656

Le Khong

Operating Hours: 11.00–23.00 hrs.

0 4241 3222

Ca Phe Viet

Operating Hours: 08.00-18.00 hrs.

08 3458 8885

Daeng Namnuang

Operating Hours: 06.00-19.30 hrs.

0 4241 1961, 0 4242 1202

0 4241 1234, 0 4241 3999

Huen Hat Kham

Operating Hours: 06.00-22.00 hrs.

0 4241 4654, 09 6632 9629, 09 9054 5230

Line : huenhatkham88

Natit Coffee & Crafts

Operating Hours: 08.30-19.00 hrs.

08 8066 3690, 0 4241 2244

Facebook: Natit coffee and crafts-

Nongkhai

Baan Thuat Coffee House

Operating Hours: 08.00-18.30 hrs.

09 1492 6969

Facebook: Bann Tuad coffee house





Product Creation Division
Tourism Authority of Thailand

1600 Phetchaburi Road, Makkasan, Ratchathewi, Bangkok 10400 Thailand

Tel : 0 2250 5500

Published in 2019

