

## Signature Tasting Menu



### Ong Oyster

KYS Oyster, Galangal, Rice Cracker

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### Tum Khanoon

Jackfruit, Northern Herbs & Spices

### Tartare of Prawn

Obsiblu Prawns, Prickly Ash, Nori, N25 Caviar

### Mieng Kham

Dried Shrimp Caramel, Betel Leaf, Ginger, Lime Caviar

### Scallop Jeow Som

Hokkaido Scallop, Jeow Som, Coriander Foam

### Caviar Kanom Krok

N25 Caviar, Coconut Pancake, Seasonal Pickle (Add-on 650++/per pcs, 3,600++/ 6 pcs)

### Monkfish Lhon

British Monkfish, Coconut, Lemongrass, N25 Caviar (Add-on 790++)

### Nam Jim Ceviche

AmberJack, Yellow Spur Chilli Nam Jim, Seasonal Fruits & Pickles

### Choux Farci Green Curry

Chilean Seabass, Black Grouper, Green Curry, Green Aralia

### Muscovy Duck Laab

14-day Dry-Aged Thai Tea Brined Klong Phai Muscovy, Laab Puree, Sticky Rice

### Thai-Prese

Tofu Ice Cream, Horapha Basil, Chiang Mai Tomatoes

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### “Pla Som” Kanaeng

Fermented “Catch Of The Day” Fish, Baby Cabbage, Organic Khao Yai Eggs

### Charcoal-grilled Chicken

Free-roaming Khao Yai Chicken, Yellow Chilli, Lemongrass

### Gaeng Inlay

Huntland “Black Angus”, Burmese-inspired Northern Curry

### Khao Kan Chin

Northern-style Seasoned Jasmine Rice

### Seasonal Pickles

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### Lychee

Lychee & Hibiscus Sorbet, Marshmallow

### Longan Garden

Longan Cake, Sankaya, Jasmine, Coconut

### Khob Khun Krub - Petit Four

Tasting menu 4,500++ / person

Wine pairing 5 glasses 2,800++/person

Wine pairing 7 glasses 3,200++/person

\* Price is subject to 7% govt. tax and 10% service charge

\* Please let us know if you have any dietary requirements

\* Items may change due to market availability and your dietary requirement

