



Son In Law Egg (SS)

Organic Egg Yolk, Tamarind, Crispy Shallot, N25 Caviar

Honey Pickled Kohlrabi, Candied Beetroot & Rapeseed Ma Hor ANGLOTHAI

Laverbread Tartlet, River Prawn & Betel Leaf Mieng Kham ANGLOTHAI

Khanom Beung Scallop (SS)

Hokkaido Scallop, Thai Chill Jam, Kaffir Lime Leaf

"Serena" Extra Brut 2020

Blue Swimmer Crab, Coconut Ash Cracker, N25 Caviar ANGLOTHAI

Koshu Toriibira Vineyard "Private Reserve" 2023

Black Angus Gaeng Hed (SS)

Wilmot Beef, Lemon Basil, Yanang Leaf

"Cuvee Misawa" Blanc 2023

Duck Laab ANGLOTHAI

Akeno 2022

Thai-Prese (SS)

Tofu, Cherry Tomatoes, Horapha Basil

Coconut Smoked Duck, Gari Curry, Pumpkin ANGLOTHAI

Mok Pla (SS)

John Snapper, Dill, Fermented Fish

Lamb Sai Oua Sausage, Nam Prik Noom (SS)

Wok-fired Grains, Duck Fat, Crispy Duck Skin, Laab Spice Seasoning ANGLOTHAI

Seasonal Pickles

JR's Rice

"Cuvee Misawa" Rouge 2017

Apple & Palm Sugar Cake, Cassia Ice Cream, Thai Tea Caramel ANGLOTHAI

Khob Khun Krub (SS)

9 course 5,900++ THB / Person

5 glasses 3,000++ THB / Person

* Please note that the menu is subject to change due to seasonality and product availability.

