Valentine's Specials

Son In Law Egg
Klong Phai Organic Egg, Shallot, Tamarind, N25 Hybrid Caviar

Oyster Jeow Som KYS Oyster
KYS Oyster, Jeow Som, Coriander Foam

Mieng Kham
Dried Shrimp Caramel, Betel Leaf, Ginger, Lime Caviar

Goi Goong Obsiblue
Obsiblue "New Caledonia" Prawns, Slow-Cooked Egg Yolk, Prickly Ash

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Hokkaido Scallop Nam Jim Ceviche
Scallop, Yellow Spur Chilli Nam Jim, Seasonal Fruits & Pickles

Tartare Dok Jok
Beef Tartare, Dok Jok, Egg Yolk Gel, N25 Caviar

Choux Farci Southern Yellow Curry
Chilean Seabass, Black Grouper, Shiitake, Southern Yellow Curry, Betel Leaves

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Thai-Prese
Tofu, Cherry Tomatoes, Horapha Basil

Charcoal-Grilled Chicken
Free-Roaming Khao Yai Chicken, Yellow Chilli, Lemongrass

Sing Hol Ancient Red Curry
Pork Neck, Pork Shoulder, Ancient Red Curry

"Pla Som" "Kanaeng"
Fermented Fish, Baby Cabbage, 80/20 Stir Fry Sauce

JR's Rice
Spice-Infused Jasmine "Hom Mali" Rice by our Rice Specialist

Seasonal Pickles

Guava
Guava Bubble

Bua Loy
Black Sesame, Mochi, Coconut

Khob Khun Krub - Petit Four

9 course 5,200++ THB / Person
7 glasses 3,500++ THB / Person

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