



Festive Menu 2025

Son-in-Law Egg

Organic Khao Yai Egg, Tamarind, Shallot, Kaffir Lime Leaf, N25 Caviar

Sakoo

Sweet Pork Tapioca Dumpling

Mieng Kham

Dried Shrimp Caramel, Betel Leaf, Ginger, Lime Caviar

Goong Sarong

Andaman Tiger Prawn, Quail Egg, Green Chilli

Caviar Kanom Krok

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

Goong Nam Jim Ceviche

Camaron Rojo Prawns, Seasonal Fruit (Add-on 400++)

Saeng Wa

Hokkaido Scallop, Ginger, Kaffir Lime Leaf

Lhon Crab

Local Black Crab, Coconut, Lemongrass

Pharam Rong Song

Wilmot Beef, Cobia, Peanut

Tom Jew

Klong Phai Chicken, Potato Foam, Bone Broth

Tangmo Pla Haeng

Watermelon Jele, Fish Floss, Lemongrass Sorbet

Sing Hol

Kinross Station Lamb, Ancient Red Curry

JR's Rice

Seasonal Pickle

Guava

Guava Bubble

Oliang

Oliang Coffee, Milk Foam, Coconut Cake (Add-on 290 ++)

Kanom Taan

Toddy Palm, Nipa Palm

Khob Khun Krub

Petit Four

5,500 ++ / person

Wine pairing 6 glasses 2,800++/person

Wine pairing 8 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*

