

Signature Tasting Menu



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 Obsiblu

Obsiblu "New Caledonia" Prawns, Slow-Cooked Egg Yolk, Prickly Ash

Laab Moo Tord

Pig's Cheek & Trotter Nugget, Laab Puree, Toasted Rice

Caviar Kanom Krok

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

Lhon Pla

"Catch Of The Day" Fish,
Coconut, Lemongrass, N25 Caviar (Add-on 890++)

Saeng Wa

Hokkaido Scallop, Ginger, Kaffir Lime Leaf

Choux Farci Southern Yellow Curry

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

Khao Soi Lao

Klong Phai Chicken, Tomato, Spring Onion

Inlay

Grilled Inlay Pork, Garlic Rice, Cape Gooseberry

Thai-Prese

Tofu Ice Cream, Horapha Basil, Chiang Mai Tomatoes

Pun Khao Poon

Grilled Wilmot "Land to Market" Black Angus Flank

"Catch Of The Day" Fish

Fermented Rice Noodles

Local Greens

Peanut Sauce

Lychee

Lychee Sorbet, Marshmallow

Bua Loy

Black Sesame, Mochi, 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*

