

Signature Tasting Menu



**Son-in-Law Egg**

Klong Phai Organic Egg, Shallot, Tamarind, N25 Hybrid Caviar

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**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

**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

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**Lychee**

Lychee Sorbet, Marshmellow

**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