

Signature Tasting Menu



Snacks

Khaogee Jeow Bong
Lao-Style XO, Charcoal-Grilled Sticky Rice

Koi Beef Tartare
Darling Downs Australian Wagyu Marble 3, Slow-Cooked Egg Yolk, Kaviari Kristal Caviar

Son-in-Law Egg
Klong Phai Organic Egg, Shallot, Tamarind, N25 Caviar

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

Caviar Kanom Krok

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

Goong Nam Jim Ceviche

Camaron Roja Prawns, Cape Gooseberry, Pomelo (Add on 400++)

Appetizers

Southern Scallop Curry
Hokkaido Sea Scallop, Betel Leaves

King Mackerel Rice Porridge
Smoked King Mackerel, KYS Brittany Oyster, Fermented Bean, Thai Celery

Muscovy Duck Laab
14-day Dry-Aged Thai Tea Brined Muscovy, Laab Puree, Sticky Rice

Thai-Prese
Tofu Ice Cream, Horapha Basil, Chiang Mai Tomatoes

Mains

Northern "Gaeng Om" Curry
Slow-Cooked Suphanburi Buffalo Shank and Onglet, Prickly Ash

Hung Ley Ember-Grilled Chicken
Free-Roaming Khao Yai Chicken, Inlay Curry, ginger

Sour Pork "Fak Maew"
Stir-Fried Fermented Pork, Chayote Leaves

JR's Rice
Spice-Infused Jasmine "Hom Mali" Rice from Yasothon

Plum
Plum Sorbet, Caramelised Lotus Root

Desserts

Bua Loy
Black Sesame, Mochi, Coconut

Khob Khun Krub
Petit Four

4,200++ / person
Wine pairing 6 Glasses 2,800++/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 requirements

