

Memories

The festive period is a time for family and friends. Most of our best memories come from our childhood. To reflect this, we, at 80/20, have decided to take a walk down memory lane and chosen to recreate dishes we enjoyed in our youth.

Snacks

Brioche Na Moo

Ratchaburi Minced Pork Brioche

Yum Watermelon, Bai Maeng Luk

Suphanburi Watermelon, Lemon Basil

Plaa Goong

Camaron Rojo Prawns, Nam Prik Pao, Coconut

Son-in-Law Egg

Klong Phai Organic Egg, Shallot, Tamarind, N25 Hybrid 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 (400++)

Appetizers

Lhon Scallop

Hokkaido Scallop, Coconut, Lemongrass, N25 Caviar

Tom Morn

Cobia Fish, Burmese-Style Broth

Khao Mun Gai

Klong Phai Dry-Aged Chicken, Chicken Rice-Stuffed Wing, Fermented Bean Sauce, Cucumber

Thai-Prese

Tofu, Cherry Tomatoes, Horapha Basil

Mains

Papaya Fish Red Curry

Chilean Seabass, Korat Red Curry, Papaya

Holy Basil Beef

Wilmot "Land to Market" Black Angus Flank, Chili, Holy Basil Puree

Moo Ping

Grilled Pork Street Style

Ratchaburi Pork Jowl, 80/20 Homemade Marinade, Nam Jim Jaew

JR's Rice

Spice-Infused Jasmine "Hom Mali" Rice from Yasothorn

Plum

Plum Sorbet, Caramelised Lotus Root

Desserts

Taeng Thai Nam Kati

Thai Cantaloupe Ice Cream, Mochi, Coconut

Khob Khun Krub

Petit Four

4,900++ / 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 requirement

