

Signature Tasting Menu



Snacks

Son-in-Law Egg

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

Koi Beef Tartare

Wilmot "Land to Market" Black Angus Tenderloin, Slow-Cooked Egg Yolk, Kaviari Kristal Caviar

Oyster Jeaw Som

KYS Oyster, Jeow Som, Coriander Foam

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 400++

Appetizer

Lhon Scallop

Hokkaido Scallop, Coconut, Lemongrass, N25 Hybrid Caviar

Tom Morn

Andaman Seabass, Burmese-Style Broth

Muscovy Duck Laab

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

Thai-Prese

Tofu, Cherry Tomatoes, Horapha Basil

Main Course

Papaya Fish Red Curry

Chilean Seabass, Korat Red Curry, Papaya

Moo Ping; Grilled Pork Street Style

Ratchaburi Pork Jowl, 80/20 Homemade Marinade

Mekong River Catfish "Kanaeng"

Crispy Catfish Floss, Baby Cabbage

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 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

