# Valentine's Weekend Menu

## Snacks

**Khanom Buang-**Shima Aji, Caviar, Sea Urchin Nam Jim

**Seasonal Fruit-** Marian Plum, Salted Coconut, River Prawn

**Nam Dok Mai-**Rose, Jasmine, Mango Kombucha

**Moo Grob Rak Makham-**Pork Belly, Tamarind, Pink Peppercorn

## First Bites

**Pla Mankut-**Wild Yellow Tail, Mangosteen, Peanut Brittle

**Pla Meuk-**Squid, Olive, Truffle

**Tom Hoi Garee-**Scallop, Spiced Curry Soup, Cucumber

**Khao Pad Laang Baan-**Braised Goose, Beef Jerky, Quail Egg

## Palate Cleanser

**Lao Khao Deang -**Red Rice Wine Sorbet

## Gap Khao

**Clay Pot Rice-**Jasmine Rice, Coconut, Clove
**Poo Sod / Polamai Sod-**Sweet and Sour Fruits
**Geang Talay-**Spiced Curry of Pompano, Squid, and Crab
**Torch Ginger Mangos-**Torch Ginger Fermented Mangos
**Pla Tod Khun Yai-**Cereal Fried Grouper and "Tartar Sauce"
**Goong Pao-**Grilled Prawn, Turmeric, Kaffir Lime
**Moo Duay-**Pattani Sugar Grilled Pork with Salted Mackerel

**Southern Drink**-Som Kaek & Honey

## Desserts

**Chocolate Rose-**Chocolate Cake, Rose, Thai Cardamom

**Suan Maprow-**Coconut, Guava, Honey

**Khob Khun Krub-**A gift from the kitchen

4.500++ / person
Wine pairing 6 Glasses 2,500++/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