

Signature Tasting Menu



Son-in-Law Egg

Klong Phai Organic Egg, Shallot, Tamarind, N25 Caviar

Som Tum Tart

Som Tum Jelly, Compressed Papaya, Obsibluue Prawn

Oyster Jaew Som

KYS Oyster, Jaew Som Coriander Foam

Jaew Bong

Lao-Style XO Sauce, Crispy Rice, Cured Egg Yolk

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, Seasonal Fruit (Add on 400++)

Lhon Scallop

Hokkaido Scallop, Coconut, Lemongrass, N25 Caviar

Tom Morn

Andaman Seabass, Burmese-Style Broth

Gaeng Hed Lao

Pork Terrine, Mushroom Medley, Yanang Leaves, Lemon Basil

Pun Khao Poon

Grilled Wilmot "Land to Market" Black Angus Flank

Fermented Rice Noodles

Local Greens

Peanut Sauce

Thai-Prese

Tofu Ice Cream, Horapha Basil, Chiang Mai Tomatoes

Laab Ped

Tea Brined Muscovy Duck, Duck Sausage, Sticky Rice

Tub Tim Krob

Water Chestnut, Coconut, Rose

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

