

# Festive Tasting Menu



## Snacks

**Seasonal Fruit** – Rambutan, Prawn, Peanut

**Khanom Buang Talay** – Uni, Caviar, Cacao

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**Moo Hom Mangda** – Grilled Pork, Rose Apple, Mangda

**Nam XMAS** – Rose Apple Spiced Tea

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## Appetizers

**Pla Mamuang** – Amberjack, Mango, Roast Coconut

**Gai Yang Prik Sapparot** – Chicken, Pineapple, Chili

**Tom Yum Yee-Poon** – Tom Yum, Yuzu Ponzu, Oba

**Khao Pad Lang-Baan** – Beef, Fried Egg, Rice

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**Lao Khao** – Rice Wine

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## Gap Khao

**Khao** – Jasmine Rice, Coconut, Anise

**Gaeng** – Lamb, Shan Spices, Tea Leaves

**Moo Pad Puan Kin** – Pork, Olives, Jute Leaves

**Pak Keeow Haawm** – Spinach, Truffle, Shitake

**Mamuang Dong** – Pickled Egg Mango

**Ped Yaowarat** – Duck Breast, Chestnut, Cherry

**Pla Tod Khun Yai** – Cereal Fish, Seaweed, Crab

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**Southern Drink** – Som Kaek & Honey

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## Desserts

**Cha Nua Chocolate** – Tea, Chocolate, Egg Fruit, Soy

**Suan Maprow** – Coconut, Guava, Honey

**Khob Khun Krap** – Babin, Khao Lam Ice Cream & Coco-Late

4,500++ / person

Wine pairing 3,000++ / 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*