

## Signature Tasting Menu



### Snacks

Hoy Nang Rom - Oyster Chantilly, Nam Prik Phao, Krathin Granita

Mieng Kham - Dried Shrimp Caramel, Betel Leaf, Ginger, Lime Caviar

Laab Moo Tord - Pig's Cheek & Trotter Nugget, Laab Puree, Toasted Rice

Khai Louk Khoei- Sous Vide Egg Yolk, Fried Shallot

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### Appetizers

Beef Tartare Dok Jok- Australian Wagyu, Egg Yolk Gel, Caviar

Pla Nam Jim "Ceviche" - Amberjack, Royal Project Plum, Pomelo

Khao Soi Lapin "LPQ" - Rabbit, Noodle, Spring Onion

Chuchi Pla Gow Dum-Black Grouper, Betal Leaves, Chuchi Foam

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"Thai-prese" - Tofu, Tomato, "Horapha" Basil

### Main Course

Gaeng Som Goong - Tiger Prawns, Somsaa, Palm Heart

Khao Phad "Jeow Bong" Ped - Aged Duck, Jeow Bong, Rice

Gaeng Om Nuea Pla Ra - Grilled Beef, Dill & Lemon Basil Curry

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Yum Pollamai - Seasonal Fruits, Fruit Tea

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### Desserts

Saun Pheuk - Taro, Coconut

Khob Khun Krub - White & Gold

4,200++ / 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*

