

Signature Tasting Menu



Snacks

Hoy Nang Rom - Bretagne Oyster, Nam Prik Pao, Kratin Granita

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

Koi Beef Tartare - Australian Wagyu, Egg Yolk Gel, Caviar

Caviar Kanom Krok – N25 Caviar, Coconut Pancake, Taling Pling
(Add on 590++ / per pcs, 3,200++ / per 6 pcs)

Appetizer

Gaeng Hoy Shell Bai Chaplu - Hokkaido Scallop, Southern Yellow Curry, Betel Leaves

Tom Saab Pork Terrine - Pork Terrine, Isaan Tom Yum Soup

Gaeng Som Goong – Canadian Lobster, Somsaa Glaze, Gaeng Som Sauce, Papaya, Palm Heart

Ped Nam Prik Nam Liap - 14-day Dry-Aged Muscovy Duck, Chinese Black Olive Relish, Black Pepper Garlic Rice

“Thai-prese” - Tofu, Tomato, “Horapha” Basil

Main Course

Gaeng Pa Pla - Jungle Curry, Grilled Chilean Seabass

Nua Yang Pla Ra - Grilled Australian Wagyu, Fermented Fish Glaze, Jeow Bong

Khao Hom Mali - Yasothorn Jasmine Rice, Coconut milk

Naem Phad Phak Fak Meaw – Stir-Fried Fermented Pork, Chayote

Yum Pollamai - Seasonal Fruits, Fruit Tea

Desserts

Som Chun – Crispy Shallot Choux, Som chun Compote, Loy Kaew, Pomegranate

Khob Khun Krub - Petit Four

4,200++ / person

Wine pairing 6 Glasses 2,800++/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*

