



MEKONG ODYSSEY

7 - course tasting journey | 3,600

Yum Cha Miang | ยำชาเมือง

Foie gras, betel leaf, Burmese tea leaf, white turmeric

Koy Hoy Shell | ก้อยหอยเชลล์

Lao style scallop ceviche, Royal Project caviar, chive oil,
Suan Sai Jai herbs

Ped Yang | เป็ดย่างหม่าล่า

Charcoal-grilled duck breast, homegrown mushroom,
crispy pork skin, mala spices, tamarind sauce

Pla Rom Kwan | ปลารมควัน

Smoked sturgeon, Thai red curry, grilled okra,
smoked coconut cream

Bua He Ma | เชอเบทบัวหิมะขิง

Yacon ginger sorbet

Nuea Yang | เนื้อย่าง

Sweet pea, edamame, cassava mash,
Suan Sai Jai wild basil sauce

Ma Duea | มะเดื่ออบน้ำผึ้งสวน

Chiang Mai figs, Suan Sai Jai honey, betel leaves, ginger granita,
kaffir lime zest, yuzu sabayon

Please let our service team know if you have any dietary requirements or food allergies.
All prices listed are in Thai Baht and subject to 10% service charge and 7% applicable government tax.

EPICUREAN ODYSSEY

7 - course vegetarian tasting journey | 2,800

Tow Hoo | เต้าหู้

Tofu, house turmeric pickled shallots, Lao spices, ponzu sauce

Hed Nang Rom | เห็ดนางรมหลวง

Grilled king oyster mushroom, lotus root crisps,
northern chilli spices, Suan Sai Jai herbs

Sa Hua Plee | ส้าห้วยปลี

Banana blossom, tomato jus, dok dahla, Burmese lentil,
Chiang Mai beer foam

Ma Kua | มะเขือ

Thuja nao glaze, Thai eggplant, Chiang Rai beans, perilla seed,
green chilli dip, smoked coconut cream

Bua He Ma | เชอเบทบัวหิมะชิง

Yacon ginger sorbet

Hom Chu | หอมชู

Chu root, black garlic gel, Burmese pickled tea leaf,
nam ngiao sauce

Kluai Hom | กล้วยหอม

Golden banana, Chiang Rai chocolate mousse,
cacao crumble, banana confit

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