

# TOW THAN

Your menu is named after the ancient Thai clay charcoal stoves that we work with to prepare some of your journeys this evening

## Fake coconut

Squid, rice croutons, lime & sea salt

## Hua Hin Sturgeon Osetra Caviar

Coconut pancake, creme fraiche & green onion

## Surat Thani Oysters

Rye Soil, broken pomegranate, Surat Thani chili, crispy shallots, pickled tapioca, squid ink & morning glory

WINE PAIRING: Petra Belvento Vermentino Toscana IGT, Italy (Vermentino 100%)

## Saltwater Fish

Baked Surat Thani pumpkin, pumpkin seed herb oil & buttermilk sauce

WINE PAIRING: Yalumba Viognier "Eden Valley", Australia

## Dry-aged Klong Phai Farm Duck

Charred Samui greens, smoked duck egg, Asian syrup & seeds

WINE PAIRING: Stoneweaver Pinot Noir, Marlborough, New Zealand

## Buriram Beef

Coffee, sea salt baked beetroot, beer marinated onions, mustard greens & red wine jus

WINE PAIRING: Charles Melton Barossa Valley Grenache, Australia

## Frozen Samui Pineapple Tepache

Coconut, lime, rice, cocoa, crispy banana & passion fruit gel

WINE PAIRING: Whisler Fruit Tingle - Frizzante Barossa Valley, Australia

Petit fours and hand-pressed Thai heritage coffee, Oriental tea selection

**THB 3,200++ per person**

**Additional THB 2,700++ per person with wine pairing**

\*Prices are in Thai Baht, subject to 10% service charge and 7% applicable government tax.

# SHADES OF GREEN

Delight all your sense with an exciting fusion journey. Scintillating dishes pair sublime European flavours with a vibrant Asian twist. Indulge in the luxury Shades of Green menu serving vegetarian life, as you've never tasted before.

## Betel Leaves

Chashew nut, grape & herbs

## Tom Yam Watermelon

Compressed watermelon, gazpacho, herbs & extra virgin olive oil

## Local Cucumber Salad

Tomato Water, Sorbet, Herbs Oil & Avocado Puree

WINE PAIRING: Petra 'Belvento' Vermentino Toscana IGT, Italy (Vermentino 100%)

## Baked Eggplant

Miso Glaze, Popped Quinoa, Burnt Cucumber Cream & Pickled Red Radish

WINE PAIRING: Yalumba, Viognier, Eden Valley, Australia

## Green Curry

Roasted Baby Carrot, Asparagus, Carrot Puree, Pickled Red Radish & Toast Coconut

WINE PAIRING: Schloss Vollrads Volratz 1573 Riesling Trocken, Germany

## Mushroom Risotto

Riso Carnaroli Risotto, Dashi Stock, Truffle Paste, Button Mushroom, Salt, Truffle Oil,

Microgreen, Parmesan Cheese & Butter

WINE PAIRING: Stoneweaver Pinot Noir, Marlborough, New Zealand

## Frozen Samui Pineapple Tepache

## Chocolate Cremeux

Sable, Meringue & Salted Caramel Ice Cream

WINE PAIRING: Whisler Fruit Tingle - Frizzante Barossa Valley, Australia

Petit fours and hand-pressed Thai heritage coffee, Oriental tea selection

**THB 2,700++ per person**

**Additional THB 2,600++ per person with wine pairing**

\*Prices are in Thai Baht, subject to 10% service charge and 7% applicable government tax.