

PREMIUM SET MENU

A M U S E - B O U C H E

ALASKAN KING CRAB | ปลาปูอลาสก้า

Alaskan king crab, betel leaves, panipuri, dill, shallots, kaffir lime leaves, ikura caviar

A P P E T I Z E R

TIGER PRAWNS 'LUI SUAN' | กุ้งลายเสือลุยสวน

Grilled tiger prawns, Thai herb salad, cashew nuts, chilli, fresh coconut milk, chilli paste, spicy lychee and pomelo salad

S O U P

TOM KHA TALAY | ต้มข่าทะเล

Coconut soup with galangal and lemongrass, kaffir lime leaves, shallots, straw mushrooms, U.S. scallops, white prawns, calamari

F I S H M A I N C O U R S E

DECONSTRUCTED HOR MOK PLA COD | ห่อหมกปลาเค็ม

Grilled Atlantic cod fish, crushed Thai herbs, wok-fried garlic spinach, salted egg yolk, couscous curry, Thai red curry sauce, coconut milk foam

B E E F M A I N C O U R S E

WAGYU MASSAMAN | แกงมัสมั่นเนื้อวากิว

Striploin MB 6 - 7, crushed potato, coconut cream, crispy shallot, cashew nut

D E S S E R T

MANGO STICKY RICE | ข้าวเหนียวมะม่วง

Duo sticky rice, Nam Dok Mai mango, coconut cream, crispy mung bean, Jasmine infusion

P E T I T F O U R

ASSORTED TRADITIONAL THAI DESSERTS | ขนมไทยมงคล 3 ชนิด

Please inquire with service team if you have any dietary restrictions, allergies or special considerations