DINNER SET MENU

AMUSE-BOUCHE

LOHN POO I หลนปู

Crab meat, bamboo charcoal choux, homemade coconut cream, betel leaves, salmon roe

APPETIZER

GOONG SORN KLIN I กุ้งซ่อนกลิ่น

Grilled prawn, prawn soufflé, prawn salad, chilli lime dressing, almond cracker

SOUP

TOM KHA KAI TORN I ต้มข่าไก่ตอน

Free-range chicken roulade, galangal coconut broth, chilli oil, shimeji mushroom, Ceylon spinach, coconut foam

MAIN SURF

KHAO SOY PLA COD I ข้าวซอยปลาค็อด

Cod fish, khao soy curry, egg noodles, chilli oil, coconut cream, crispy rice sheet

MAIN TURF

KHAO MOK NUAE YANG I ข้าวหมกเนื้อย่าง

Charcoal-grilled Thai wagyu beef striploin, Surin jasmine rice, turmeric, cardamom, Phetchabun tamarind jus, cucumber relish

DESSERT

MANGO STICKY RICE I ข้าวเหนียวมะม่วง

Pandan sticky rice, Nam Dok Mai mango, coconut cream, crispy mung beans, coconut ice cream, sesame cracker

PETIT FOUR

TRADITIONAL THAI DESSERTS I ขนมไทยโบราณ

Sesame Milk Egg Crustaceans Tree Nuts Fish Soybeans Gluten Free Spicy Alcohol Locally Sourced

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