

PREMIUM SET MENU

AMUSE - BOUCHE

ALASKAN KING CRAB | ปลาปูอลาสกา     

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

APPETIZER

TIGER PRAWNS 'LUI SUAN' | กุ้งลายเสือลุยสวน      

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

SOUP

TOM KHA TALAY | ต้มข่าทะเล    

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

FISH MAIN COURSE

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

BEEF MAIN COURSE

WAGYU MASSAMAN | แกงมัสมั่นเนื้อวากิว   

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

DESSERT

MANGO STICKY RICE | ข้าวเหนียวมะม่วง    

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

PETIT FOUR

TRADITIONAL THAI DESSERTS | ขนมไทยโบราณ    

             

SESAME MILK EGG PORK CRUSTACEANS TREE NUTS FISH SOYBEANS PEANUTS VEGAN GLUTEN FREE SPICY ALCOHOL LOCALLY SOURCED

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