

MENU


AMUSE-BOUCHE

Miang Lao rice cracker | peanut curry ball | coconut crumble | yuzu gel 


STARTER

Poached tiger prawn | lychee dressing | lemongrass | ginger | chili

SOUP

Southern turmeric and coconut soup | charcoal grilled free-range chicken |
garcinia citrus 


MAIN COURSE | SEAFOOD

Pan-seared sea bass | crab meat yellow curry | horseshoe crab roe |
bamboo sticky rice 

MAIN COURSE | MEAT

Wagyu beef cheek | hang lay curry | pickled cabbage | riceberry 

DESSERT

Pearl sago | young coconut jam | rock melon | pandan oil | taro paste |
longan honey coconut cream 

Petit fours served with coffee or tea