

DINNER SET MENU

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

LOHN POO | กล้วย 🍌 🥥 🐟 🌿

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

A P P E T I Z E R

GOONG SORN KLIN | กุ้งซ่อนกลิ่น 🍤 🍷 🐟 🌿 🍴

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

S O U P

TOM KHA KAI TORN | ต้มยำไก่ต๋อน 🍲 🐟 🌿 🍴

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

M A I N S U R F

KHAO SOY PLA COD | ข้าวซอยปลาเค็ม 🍲 🍷 🐟 🌿 🍴

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

M A I N T U R F

KHAO MOK NUAE YANG | ข้าวหมกเนื้อย่าง 🍖 🍷 🌿

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

D E S S E R T

MANGO STICKY RICE | ข้าวเหนียวมะม่วง 🍌 🍷 🍲 🍴

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

P E T I T F O U R

TRADITIONAL THAI DESSERTS | 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