

SPICE MARKET

A THAI DINING ROOM





Story of Chef

Akkawin Pitrachart

Chef Punn Akkawin Pitrachart's passion for food began during his university years, when he realised that cooking was more than just a profession—it was a way to connect with his heritage, express his creativity, and bring people together. His journey took him through some of Bangkok's finest kitchens, including The Dining Room at The House on Sathorn, Rosewood Bangkok, and Waldorf Astoria Bangkok, where he honed his skills and deepened his understanding of the art of cooking.

As Executive Chef of Spice Market, Chef Punn draws from his rich Thai heritage, reinterpreting traditional flavours through a modern, thoughtful lens. His approach is rooted in a deep respect for Thai culinary traditions, but with a clear focus on sustainability and the use of locally sourced, seasonal produce. For him, every dish is a reflection of his personal journey—an effort to honour the past while shaping a future for Thai cuisine that is both innovative and mindful.

Chef Punn's food is more than just a meal; it is a celebration of the ingredients, people, and culture that have shaped him. At Spice Market, he strives to create an experience that feels personal and profound, where each dish tells a story and invites diners to share in the rich, emotional tapestry of Thai culinary history—elevated, yet deeply rooted in authenticity.

Akkawin P.

Soup & Appetizer

Tom Kha Gai Yang 🥥	460
Grilled Organic Chicken Thigh, Coconut Broth, Straw Mushroom	
Tom Klong Pla Ka-Pong 🐟 🥥	480
Sour and Spicy Soup, Poached Seabass, Sun-Dried Stingray	
Som Tum Gai Thod 🥥 🌿 🥥	560
Papaya Salad, Turmeric Chicken, Tamarind Sauce	
Poh Pia Pu 🐟 🥥 🌿 🥥	580
Crab Spring Roll, Crab Roe, Shiitake Mushroom	
Tom Yum Goong 🥥	690
River Prawn, Prawn Coral, Straw Mushroom	
Yum Salmon Lai Bua 🐟 🥥	620
Tasmanian Salmon, Lotus Stem, Fermented Fish Sauce, Salmon Roe	
Larb Nuea 🥥	690
Northern Style Larb, Black Opal F1 Wagyu Tenderloin, Northern Pepper, Laksa Leaf	
Yum Som-O Hoy Shell 🐟 🥥 🥥	780
Pomelo Salad, Seared Hokkaido Scallop, Coconut Flake	



Main Dish

CURRIES

Panang Gai Yang    560

Red Curry, Organic Chicken Thigh, Baby Eggplant, Bitter Bean

Gaeng Karee Pu     740

Jumbo Crab Lump, Soft-Shell Crab, Pineapple

Nuea Khem Tom Kati   880

Coconut Braised Angus Beef Cheek, Coconut Broth, Coconut Stem

Gaeng Kiew Whan Nuea Toon    980

Slow Braised Angus Beef Cheek, Green Curry, Baby Eggplant

Massamun Lamb    1,380

Massamun Curry, Grilled Lumina Lamb Rack, Sweet Potatoes, Calamansi

CHARCOAL

Kor Moo Yang   560

Kurobuta Pork Neck, Roasted Rice, Green Chili Relish

Goong Mae Num Paow    1,200

Grilled Ayutthaya River Prawn, Crispy Garlic, Turmeric Seafood Dip

Lamb Koleh  1,360

Marinated Lumina Lamb Rack, Southern Curry Marination, Coconut Flake

Nuea Yang   1,460

Charred Grilled “Little Joe” Hereford/Angus Striploin MB4+ Marbling,
Roasted Rice, Green Chili Relish

WOK & DEEP FRY

Pu Nim Phad Prik Thai Orn 🐟 🍤 🥒 720

Crispy Soft-Shell Crab, Green Peppercorn, Chinese Wine Sauce

Kai Jiew Pu Gub Sauce Mun Pu 🐟 🍤 🥒 🥚 880

Thai Omelet with Blue Crab, Crab Roe Sauce, Sriracha

Nua Pu Pad Prik Gub Sator 🐟 🍤 🥒 990

Stir Fried Jumbo Crab Lump, Yellow Chili, Bitter Bean

Pla Hi-Ma Thod Nam Pla 🐟 🌿 🥒 1,180

Crispy Snow Fish, Caramelized Fish Sauce, Sour Mango Salad

Goong Kua Prik Gleur 🐟 🍤 🥒 1,240

Black Tiger Prawn Tossed in Chili & Garlic, Bell Pepper, Kaffir Lime

STEAMED



Pla Ka-Pong Neung Ma-Now 🐟 580

Steamed Seabass, White Cabbage, Turmeric Seafood Sauce



Vegetable

SALAD



Yum Som-O   320
Pomelo Salad, Orange, Homemade Chili Paste, Coconut Flake

BROTH & CURRIES

Tom Yum Hed   320
Spicy & Sour Broth, Mixed Mushroom, Hot Basil

Gaeng Kaew Whan Yod Ma-Prow   350
Green Curry, Eggplant, Coconut Stem

CHARCOAL

Dok Galum Yang Koleh   350
Charred Cauliflower, Southern Curry Marination, Coconut Flake

WOK

Pad Pak Ruam   320
Wok Fried Seasonal Vegetable, Crispy Garlic

Moo Sam Shan Plant Based Pad Krapow   340
Wok Fried Plant Based Crispy Pork, Hot Basil

DEEP FRY

Tao Hu Kua Prik Gleur    380
Deep Fried Egg Tofu, Crispy Garlic, Chinese Wine

Dessert

Cake Yang     370

Grilled Black Sticky Rice Cake in Plum Leaf, Salted Coconut, Roasted Sesame

Thai Tea    370

Thai Tea Crème Brûlée, Taro paste, Lemongrass Tuile

Young Coconut    370

Creamy Coconut, Coconut Feuilletine, 64% Chonburi Chocolate

Kanom Wong     370

Thai Style Fried Banana Donut, Coconut Flower Caramel, Roasted Cashew Nut

Mango Sticky Rice  370

Sweet Sticky Rice, Fresh Mangoes, Roasted Mung Bean



