

## TASTING MENU FOR 1 PERSON ONLY

ก้อยปลาน้ำพริกข่า	'Koi pla' ceviche, makrut lime, chilli & galangal relish
หน้าตั้งแขก	Roasted duck, nutmeg, curry paste & sawtooth coriander served on rice crackers
ขนมจีนชาน้ำปูทาราบะ	Fermented hand made noodles, king crab, som saa zest & ginger Inspired from Mae Krua Hua Bpak cookbook by Lady Prien Pasakornwong (1908)

Please advise the kitchen of any dietary restrictions. Shell fish, pork and nuts can be found in some of our dishes.  
All prices are subject to 10% service charge and 7% government tax.

## MAINS (SHARING)

ต้มยำเม็ดขนุนและขาหมูโบราณ  
ใส่หอมแดงเผา

Old style hot & sour soup of crisp pork leg, jackfruit seeds & smoky chicken broth

ยำส้มโอ, ใบชะพลู, กุ้งแม่น้ำอยุธยา,  
น้ำพริกเผาสูตรทางร้านและกะปิเคย

Pomelo salad with char-grilled river prawn, chilli jam & gapi khoei plankton paste

ปลาจินดาระ (คอด) ต้มเค็มต้มหวาน

Gindara (Black Cod) with palm sugar, fish sauce & soy sauce caramel

OR

แกงไก่มะแขว่น

Fragrant poached chicken, winter melon & northern makhwaen pepper curry

ผัดผักกาดหอมต้น, เห็ดลัดไทย,  
กระเจี๊ยบ และไข่ฝำ

Stir fried stem lettuce, shittake mushrooms, Thai chestnut from Nan province  
and duck weed powder

## DESSERT

SALTED EGG YOLK  
IN THAI GLUTINOUS RICE BALL

Floating on the Fresh milk infused with longan honey

4,600++ baht per person / FOR 1 PERSON ONLY

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