

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

ต้มยำเม็ดขนุนและขาหมูโบราณ
ใส่หอมแดงเผา

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

ยำลิบสเตอร์, ชมพู่, รากชูกรอบ
และใบชะคราม

Live lobster salad, rose apple, crisp hooker chives & Thai samphire

ปลาเก๋าแดงทอดสลัดนึ่งบ๊วย

Coral trout steamed with organic plums fermented with tea leaves from Chiang Rai & smoked pork hok sauce

OR

แพนงเนื้อออสเตรเลีย

Panaeng curry of roasted Australian grain feed-beef cheek, toasted peanuts & Thai sweet basil

ผัดผักกาดหอมต้น, เกาลัดไทย,
กระเจี๊ยบ และไข่ฝำ

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

DESSERT

RUAM MIT

Jackfruit bavarois, palm fruit, milk skin & pandan oil

4,800++ baht per person / FOR 1 PERSON ONLY

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.