

TASTING MENU

ปลาเซลมอนสมุนไพรและแตงโม	Watermelon, ground salmon with crispy shallots & roasted galangal powder
ห่อหมกปลาจินตาระ (คอด)	'Hor mok' seafood souffle with Gindara (Black cod)
หอยเชลล์พริกเผามะพร้าวอ่อน	Hokkaido scallops, longan, sea urchin & young coconut

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

ยำลิ้นปี่, ชมพู่,
รากชูกะโหลก และใบชะคราม

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

ปลาเก๋าแดงทอดสลาดนึ่งบ๊วย

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

OR

แกงไก่มะเขว่น

Fragrant poached chicken, winter melon & northern makhwaen pepper curry

ผัดผักกาดหอมต้น, เกาลัดไทย,
กระเจี๊ยบ และไข่ผ่า

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

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DESSERT

JASMINE CANDLE SMOKED
COCONUT MOUSSE

Passion fruit, Chiang Rai phulae pineapple and roasted coconut

4,800++ baht per person / minimum 2 people

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