

## TASTING MENU

AMUSE-BOUCHE Siamese bite of freshly made chilli jam, dried scallop & prawn powder, betel leaves & ruby red pomelo

### Starters

ยำปูพาสี Crab salad, preserved lemon, snake beans & lotus seeds

ขนมปังหน้ากุ้ง Crispy minced prawn with coconut oil served on sour dough

ห่อหมกปลาเก๋าทอดสด 'Hor mok' souffle with Red Grouper

หอยเชลล์พริกเผามะพร้าวอ่อน Hokkaido scallops, longan, sea urchin & young coconut

### Soup

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

### Salad

ยำเนื้อกับองุ่นและมะม่วง Pla style beef steak salad with fresh mint, grapes & mango

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

ซี่โครงเนื้อตุ๋นซอสเห็ดหอม

12 hour braised Australian beef rib with long pepper, roasted tomatoes & mushroom soy sauce

OR

แกงกะหรี่เปิดแบบฉบับของ  
ม.ร.ว. เต๋อง สนิทวงศ์

Aromatic roasted duck curry with longan, fennel seed & freshly squeezed coconut milk  
*A gari type of curry by Mom Ratchawongse Dteuang Sanitwongse*

OR

แกงไตปลา

From southern Thailand, a gentrified version of gaeng tai pla with razor clams, cockles, prawns, black pepper & tamarind

ผัดผักกาดหอมต้น, เห็ดลัดไทย,  
กระเจี๊ยบ และไข่ฝำ

Stir fried stem lettuce, shitake mushrooms, Thai chestnut from Nan province  
& duck weed powder

## Dessert

JASMINE CANDLE SMOKED  
COCUNUT MOUSSE

Passion fruit, Chiang Rai phulae pineapple & roasnd coconut

PETIT FOURS

- Citrus flavoured jelly
- Longan sphere
- Thai egg custard
- Thai Tea with white chocolate

Add on signature dish of lobster stir-fried with fresh egg noodles  
or steamed mantis shrimp in elegant curry of choo chee

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