

Crispy Betel Leaf, Egg Fruit, Rendang Curry *

Flavors of Local Beef

Lobster Crudo, Sea Grapes Sea Shore Edible *

Plants, Sour Granita

“Geang Liang”

“Yum Aunk Wa” *

Geang Som, Flavours of Local Sea Shell, Broth *

Slow Cook Pork Belly, Black Garlic Glaze,

In House Pickles *

Local Grouper In House Miso & Ochazuke

Appreciation of Local Chickens *

Pear & Mung Bean Miso *

“Bua Loy Nam King”

Pumpkin & Egg Fruit

10 courses

3,000++ / person

** Please let us know if you have dietary preference*

** Price is subject to govt. tax and 10% service charge*

** Please note that some items may be subject to change due to product availability.*

*Crispy Betel Leaf, Eggfruit, Rendang Curry
Flavours of Local Beef*

'16 Raventós i Blanc Sparkling from Northern Spain

*Lobster Crudo, Sea Grape, Edible Seaside, Plants, Sour Granita
Geang Liang*

'17 Huia Sauvignon Blanc, Marlborough NZ

Yum Aunk Wa

NV Sato Rice Wine, Bangmakok Amrita, Sirisaket, Thailand

Geang Som, Conch & Clams, Broth

Full Moon Brewworks, Bussaba Wheat Beer, Thailand

*Slow-Cooked Pork Belly, Black Garlic Glaze, In-House Pickles
Local Grouper In-House Miso & Ochazuke*

'19 Grenache blanc Griffoll Declara - Priorat, Spain

Appreciation of Local Chickens

'18 Tempranillo / Viura, La Bicicleta Voladora, Rioja, Spain

Pear, Mung Bean Miso

Bua Loy Nam King

Pumpkin & Eggfruit

'18 Verdelho, Chenin blend, GranMonte Late Harvest,
Khao Yai, Thailand

Wine pairing 7 glass

1,800++ / person