

| | | |
|--|---|---|
| | Thai Wagyu & Oyster Tartare, Pickled Garlic, Smoked Chili, Kale | |
| Local Tomato, Spicy Fish Gel | --- | "Som Tum" |
| --- | | --- |
| Rainbow Lobster Crudo, Crispy Crape, Caramelized Pork Paste | Scallop, Jicama, Flavors of Local Galangal | "Tofu Nam Khing" |
| --- | --- | --- |
| Flavors of Local Flower, Caramelized Shrimp Paste Emulsion | Local Clams, Beans & Water Plants, Madan | "Flavors of Coconut" |
| --- | --- | --- |
| Miang Kham of River Prawn & Lotus | Slow Cooked Sea Snail & Cuttlefish, Squid Ink Curry, Tapioca Cake & Algae | |
| --- | | |
| "Favorite Street Meat" | --- | 3,000++ / person |
| --- | | |
| "Polamai Loy Kaew" | Local Grouper, In House Miso, Ginger, Fish Crackling, Jasmine Rice, Oolong Jasmine Tea | 1,600++ / person for 5 glasses of beverage / wine pairing 2,000++ / person for 7 glasses of beverage / wine pairing 900++ / person for 6 glass of tea pairing |
| --- | --- | |
| Frog Relish & Local Greens | 14-Day Dry-Aged Duck, Garcinia & Water Bug, Curry Rice, Local Bamboo | |
| --- | --- | |

** 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.*

Oyster & Clams

Curry Puff, Black Banana

Fish Crudo, Seaweed Paste,
Hearts of Palm, Sour Leaves Vinaigrette

Daily Grilled Meat

“Gaeng Kua” , Catch of the Day

Relish of the Moment, Fresh Vegetables

Chef’ s Sa Spicy Mushroom Soup

In-House Sausage, Sato Lee Crust

Steamed Eggs, Flavors of Onion

Rice of The Moment

Burnt Banana Leaf Ice Cream,
Toasted Rice Marshmallow, Banana Chips,
Shio Koji Tuile

“Tofu Nam Khing”

6 courses
2,400++ / 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.*