

Crispy Betel Leaf, Egg Fruit, Rendang Curry \*

Flavors of Local Beef

---

Lobster Crudo, Sea Graper 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.*

*Snacks*

2016 Raventós i Blanc, Blanc de Blancs Extra Brut  
(18 months on lees), Spain (Biodynamic)

---

*Lobster Crudo, Sea Grape*

2018 Urban Riesling by St. Urbans-Hof,  
Mosel, Germany

---

*Yum Aunk Wa*

2014 Château Guiraud "G" Bordeaux, France

---

*Geang Som*

2018 Markus Schneider Kaitui Sauvignon Blanc,  
Pfalz, Germany

---

*Slow Cooked Pork Belly*

La Biacicleta Voladora Rioja spin

---

*Appreciation of Local Chickens*

2017 Almásy 65 Zweigelt Thermenregion, Austria

---

*Pear & Miso*

2013 Bird of Fire, Botrytis Semillon, Riverina,  
NSW., Australia

---

Wine pairing 7 glass

1,800++ / person