

	Thai Wagyu & Oyster Tartare, Pickled Garlic, Smoked Chili, Kale	

Local Tomato, Spicy Fish Gel		"Sangkhaya Fak Thong"
---	Scallop, Jicama, Flavors of Local Galangal	---
Rainbow Lobster Crudo, Crispy Crepe, Caramelized Pork Paste	---	"Tofu Nam Khing"
---	Local Clams, Beans & Water Plants, Madan	---
Flavors of Local Flower, Caramelized Shrimp Paste Emulsion	---	"Flavors of Coconut"
---	"Kanom Jeen Nam prik"	---
Miang Kham of River Prawn & Lotus	Cuttlefish Noodle, Black Ink Nam prik, Heart of Palm, Sour Leaves	
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"Favorite Street Meat"		Monsoon Seasonal Offering Menu
---	Local Grouper, In House Miso, Ginger, Fish Crackling, Jasmine Rice, Roasted Tea Dashi	3,000++ / person
"Yum Polamai"	---	1,600++ / person for 5 glasses of beverage / wine pairing
---		*2,000++ / person for 7 glasses of beverage / wine pairing
Frog Relish & Local Greens		900++ / person for 6 glass of tea pairing
---	14-Day Dry-Aged Duck, Garcinia & Water Bug, Curry Rice	

** 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.*

Local Tomato, Spicy Fish Gel

Rainbow Lobster Crudo, Crispy Crepe,
Caramelized Pork Paste

Flavors of Local Flower,
Caramelized Shrimp Paste Emulsion

“Favorite Street Meat”

“Polamai Loy Kaew”

Frog Relish & Local Greens

Local Clams, Beans & Water Plants, Madan

Local Fish, In House Miso, Ginger,
Jasmine Rice, Oolong Jasmine Tea

“Gaeng Kua” , Chicken Breast, Coconut Naan

“Tofu Nam Khing”

“Banana”

11 courses
2,400++ / person

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