

Fermented Duck Sausage \*

“Mieng Kham”

Flavours of Seasonal Fruits

“Chicken Essence”

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“Chill from the Southern Sea” \*

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Local Gourd and Salted Duck Egg \*

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“Larb Kua Hed”

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Smoked River Fish and Banana Blossom \*

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Slow-cooked Pork Belly, Barley Koji  
and Local Cabbage

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River Prawn Curry and Roti \*

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Flavours of Local Beef, Eggplant and  
Rice of the Moment

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Guava

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Honey and Lychee \*

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Mango

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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*

NV Villa Cornaro Prosecco Extra Dry DOC,  
Veneto, Italy

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*"Chill from the Southern Sea"*

2018 Markus Schneider Kaitui Sauvignon Blanc,  
Pfalz, Germany

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*Local Gourd and Salted Duck Egg*

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

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*Smoked River Fish and Banana Blossom*

2016 Viñas del Vero Gewürztraminer,  
Somontano, Spain

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*River Prawn Curry and Roti*

2017 Pietradolce, Etna Rosso, Sicil, Italy (Natural)

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*Flavours of Local Beef, Eggplant and  
Rice of the Moment*

2017 Joan D'Anguera, Planella, Cariñena,  
Montsant, Spain (Biodynamic)

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*Honey and Lychee*

2018 Special Late Harvest Gewürztraminer,  
Robertson, South Africa

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Wine pairing 7 glass  
1,800++ / person