

DINNER SET MENU

A M U S E - B O U C H E

PLA GOONG MAE NAM | ปลากุ้งแม่น้ำ

Golgappa, Ayutthaya river prawn, chilli aioli, black garlic relish, lime gel

A P P E T I Z E R

YUM SOM-O MOO YANG | ยำส้มโอหมูย่างใบชะพลู

Char-grilled kurobuta pork, spicy coconut dressing, nam yum gel, pomelo, local greens, homemade roasted chilli paste

S O U P

TOM YUM POH TAEK | ต้มยำโป๊ะแตก

Pak Nam seafood, white prawns, squid, mussels, straw mushroom basil, chilli, Sriracha sauce

M A I N S U R F

DECONSTRUCTED HOR MOK | ห่อหมกปลากะพง

Pan-seared barramundi, sautéed spinach, curry sabayon, coconut foam cured egg yolk, coconut couscous

M A I N T U R F

GAENG RAWANG NEUA | แกงระจ๊องเนื้อ

Braised wagyu beef cheek, coconut milk, turmeric, lemongrass, local greens
Southern sang yod rice risotto

D E S S E R T

MANGO STICKY RICE | ข้าวเหนียวมะม่วง

Duo sticky rice, Nam Dok Mai mango, coconut cream, crispy mung bean, Jasmine infusion

P E T I T F O U R

ASSORTED TRADITIONAL THAI DESSERTS | ขนมไทยมงคล 3 ชนิด