

ขนมจีน

kanom jin, traditional thai rice noodles

ซาวน้ำ

coconut cream dressing with fresh herbs
dried prawns and fish dumplings

600

แกงบอน

isaan sour curry of snakehead fish and indian taro stalks,
served with pickled mustard greens and basil

690

ขนมจีนน้ำพริก

savory sauce of shrimp, peanuts, coconuts, and golden beans,
served with fresh, cooked, and fried vegetable

720

แกงปูใบชะพลู

southern yellow curry of blue swimmer crab
with betel leaves and calamansi

840

ข้าว

suphanburi young harvest rice

ข้าวหั่วปลีผิง

ember-grilled rice with sampran farm pork and banana blossom petals
served with seasoned crispy fish

680

pork, shellfish and nuts are used in many dishes
please inform us of any dietary restrictions

all prices are subject to 10% service charge and applicable government taxes

อาหารว่าง
canapés

สะท้อนผัด

bright santol dressed with dried shrimp, pork, peanuts
and herbs served on crisp rice crackers

470

เมี่ยงนพเก้า

miang of lobster, chicken, green mango, snake fruit,
and herbs served on thong - lang leaves

500

อาหารเรียกน้ำย่อย

entrées

น้ำพริกหมากมอด

spicy, fragrant relish of makmaad prickly ash
served with sampran farm pork jowl and vegetables

640

ยำผักผลไม้

thai leaves and fruits
with vegetarian chili jam dressing

550

ยำผักกูดอย่างทวาย

fiddlehead ferns from northern Thailand
with songkla wild prawns and delicious tawai dressing

780

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อาหารสำหรับ
maincourse

ซุ๊ป
soup

ต้มยำกุ้งกับเห็ดป่า

tom yum soup of river prawn,
blue foot mushrooms, chilli jam
450

ต้มข่าไก่

chicken, coconut and galangal soup
with chilli oil
400

แกง
curry

แกงมัสมั่นแกะ

massaman curry of lamb with lychee,
young potatoes, and burnt shallots
980
(set menu supplement 150 per person)

แกงคั่วเปิดใส่สละกับมะอึ๊ก

rich red curry of duck
with snake fruit , sour yellow eggplant and chilli leaves
770

แกงส้มใต้มังสวิรัต

sour turmeric curry of young coconut palm,
pumpkin, green bananas, eggplants
young corns, and tree basil
650

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ผัด นึ่ง ย่าง
wok-fried, steamed and grilled

ปลานึ่งเต้าเจี้ยว
steamed leopard coral grouper
with pork, fermented yellow beans and fried garlic
880

ไข่ป๋ามทรงเครื่อง
grilled omelette with blue swimmer crab and prawn
680

เนื้อผัดพิโรธ
"angry beef" stir-fry with wagyu beef
young coconut shoots, basil, and green peppercorns
820

ผักหวานผัดกับเห็ด
wok-fried pak wan with garlic and yanagi mushrooms
600

ของหวาน
dessert

ส้มฉุน
tropical fruit in scented syrup
350

ขนมเบื้องหวานลูกพลับเชื่อม
sweet thai wafers with poach persimmon
and golden duck egg noodles
350

ชุดอาหารไทยต่อท่าน
set menu per person
1600

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