

New Set Dinner

\$68⁺⁺ per person

amuse bouche

Ma Hor with citrus fruit and chor muang
handcrafted flower dumpling with citrus fruit

starter

Gai Satay
grilled chicken satay

Goong Sarong
*deep-fried prawns wrapped in crispy filo pastry,
served with pineapple and pickled cucumber salad*

salad

Som Tum served with Salmon Grop
papaya salad with crispy salmon

soup

Tom Yum Pla Kapong
hot & spicy soup with seabass

intermezzo

Mahkrood Serbet
kaffir lime granita

mains

Nua Yang Jim Jaew
grilled sirloin beef with jaew sauce

Gang Puu Bai Cha Plu
snow crab in red curry and with betel nut leaf

Normai Farang Pad Goong Yai Gap Hed Hed Hoom
stir-fried king prawns with thai garlic, asparagus and shiitake mushroom

Khao Hom Bai Toey
pandan jasmín rice

dessert

Niew Mamung
sweet sticky rice with mango