

DEGUSTATION MENU

Charcoal Grilled

Moo and Nua Ping Nomsod

Pork and beef, marinated, fresh milk, Thai herbs, fermented egg yolk

หมูและเนื้อหมักกับซอสไข่แดง

Appetizers & Salad

Thung Thong Nam Prick Ong

A Thai Royal appetizer with minced prawn, tomato and pickled papaya

ถุ้งทองกุ้งน้ำพริกอ่อน

Yum Avocado Pu Nim

Organic avocado, tomato confit, soft shell crab, roasted coconut, lime, tobiko

ยำอะโวคาโดกับปูนิม

Soup

Tom Ka Dook Moo

Pork bone broth, shiitake, red dates, goji berries

กระดุกหมูตุ๋น

Main course

Kaeng Hang Lay

Northern style pork stewed, honey ginger pickled garlic

แกงฮังเล

Nua Prik Thai Dam

Wok fried wagyu striploin, black pepper, mushroom, onion

เนื้อพิตพริกไทยดำ

Kao Sang Yod Ob Ma Praw Pao

Black berry rice in roasted coconut

ข้าวสังข์หยดอบมะพร้าวเผา

Dessert

Mor Kaeng Puek

Taro coconut creme brulee, crispy shallot, coconut cream

หม้อแกงเพื่อกครีมบุรู่เล่

(Sharing Set Menu THB 5,580++ per set, for 2 people)

Prices are in Thai Baht and are subject to 10% service charge plus applicable tax.



Locally Sourced Fish



Locally Sourced Dish

We are happy to accommodate vegan requests. Please let our staff know and we will customize your dish to your preference.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.