



AVANIPOP^{up}

PROGRESSIVE THAI CUISINE

Peanut and coriander bread with homemade roasted shrimp paste butter

Amuse bouche

Unusual tuna Mieng khum

Sea Prawns

Semi cooked prawns, tomato, chili and herbs

Crab

Crab meat, quinoa, long eggplant and green chili sauce

Yellow seabass

Crispy yellow seabass, baked zucchini, mushroom and spicy clam juice

Cleanser

Pineapple, salt and chili

For Sharing

56 hours wagyu beef tenderloin in Massaman curry

Roasted duck breast with roasted chili paste and basil reduction

Wok fried fern with crispy garlic and sea salt

Rice from royal project

Dessert

Jaggery and palm seed tart

Pandan chocolate with coconut macaroon

Deep fried sweet potato filled with taro

Seasonal fruit ice cream

THB 4,000 net per couple

