

A Journey Through Thai Tastes By Chef Wannawat Inphu-nga (Chef Dunn)

Menu Inspiration



Discover Flavours Reimagined - A culinary journey where Chef Dunn brings the heart and soul of Thailand's diverse regions to your table, reinterpreted with contemporary elegance and a touch of theatre. Each course is a story, each bite a memory, crafted to intrigue, delight, and linger long after the last spoonful.

Begin in the North with **Northern Thai-Inspired Tuna Larb**, a refined amuse bouche that transforms a rustic favourite into a jewel of flavour. Fresh herbs and zesty finger lime awaken the palate, while delicate textures and artful presentation set the stage for the courses to come. Travel deeper into Northern richness with the **Grilled Prawn with Creamy Khao Soi Sauce & Crispy Egg Noodle Tuile**. Here, the iconic Chiang Mai curry finds harmony with succulent prawn, its sweet brininess elevated by the warm embrace of coconut-laced spices. A golden noodle tuile crowns the dish, adding crunch, drama, and a touch of playful decadence. The third course shifts southward, where bold flavours meet the sea. **Salt-Grilled Snapper with Southern-Style Sour Soup** is a vibrant celebration of contrast – smoky char from the grill, the bright tang of turmeric and tamarind, and the unmistakable depth of Southern heat. Every bite sings of coastal markets and sunlit shores. Your journey returns to the Central region with **Chicken Roulade with Massaman Soybean Sauce and Hainan Style Rice** – a dish that echoes Bangkok's cosmopolitan roots. The roulade is tender and aromatic, glazed with the gentle sweetness of Massaman curry, while fragrant Hainanese rice and silky condiments bring comfort and sophistication in equal measure. Finally, a royal conclusion. **Golden Bean Thai Custard with Passion Fruit Sherbet** offers a luxurious nod to a dessert once reserved for nobility. Silky custard made from golden mung

beans meets the crunch of cashew crumble and the whimsy of crispy threads, all balanced by the bright, refreshing tang of passion fruit sherbet — a finale that is at once nostalgic and refreshingly modern.

Chef Dunn's four-course journey is more than a meal – It's a celebration of Thailand's past and present, where authenticity meets artistry. Each dish is a creative reinterpretation of Thai culinary heritage, transformed into a dining experience that is stylish, memorable, and unmistakably Thai.

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