

A Journey Through Thai Tastes

By Chef Dunn

LUNCH & DINNER MENU

THB 990 net per person

AMUSE BOUCHE

ลาบเหี่ยวปลาทูน่า 🐟

Northern Thai-Inspired Tuna Larb

Mince Tuna | Finger Lime | Strawberry | Dill | Shallot | Mint

APPETIZER

กุ้งย่างซอสข้าวซอยเส้นกรอบ 🐟 🥥 🥚

Grilled Prawn with Creamy Khao Soi Sauce & Crispy Egg Noodle Tuile

Tuile Egg Noodle | Shrimp | Khao Soi Sauce | Pineapple Gel | Pickle Shallot | Micro Veg

SOUP

แกงส้มใต้ปลากระพงย่างเกลือ 🌶️ 🐟

Salt-Grilled Snapper with Southern-Style Sour Soup

Grilled Snapper | Cowslip Creeper | Papaya Cube | Crispy Lotus Root | Cauliflower Puree | Southern Sweet and Sour Soup Infusion

MAIN COURSE

ข้าวมันกับไก่ผัดนมหานคร 🐟 🥚

Chicken Roulade with Massaman Soybean Sauce and Hainan-Style Rice

Hainan Rice | Chicken Roulade Liver Ginger Stuff | Massaman Soybean Sauce | Crispy Chicken Skin Salted Fish | Grilled Cucumber | Baby Bok Choy

DESSERT

ขนมหม้อแกงถั่วทองจรัลรส 🥚 🥚

Golden Bean Thai Custard with Passion Fruit Sherbet

Bean Pudding | Cashew Nut Crumble | Crispy Golden Threads | Passion Fruit Sherbet

🥚 Egg 🐟 Seafood 🥥 Nuts 🌶️ Spicy 🥚 Soybean 🥥 Gluten