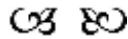




Signature Degustation 5 course set

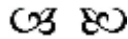
Muek Kratiem Prik Thai

Fried Squid, Garlic, Pepper-Squid Ink Sauce



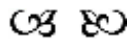
Yum Pla Salmon

Seared Tasmanian Salmon, Coriander-Mint Salad, Crisp Pork Crackling, Spicy Citrus Dressing



Tom Yum Goong

Traditional Spicy Prawn Soup, Lemongrass, Galangal



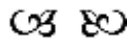
Gaeng Kiew Waan Nua

Australian Beef Tenderloin, Green Curry, Apple Eggplants, Sweet Basil Leaves,

or

Gai Phad Med Mamaung Himmapharn

Wok - tossed Chicken, Cashew Nut, Sweet Chili Paste, Oyster Sauce



Woon Dok Anchan

Chilled Butterfly Pea, Agar-agar served with Lychees Ice Cream

THB 1,500 per person

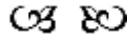
Price is Thai Baht and subject to 10% service charge and applicable tax



Signature Degustation 7 course set

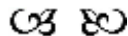
Goong Sarong Buer Tod

Crisp Rice Noodle Wrapped Prawn, Fried Betel Leaf, Sweet Mango Chili Sauce



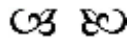
Larb Tuna

Spicy Yellow Fin Tuna Tartar, Crisp Cracker, String Bean and Cucumber Salad



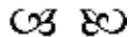
Tom Sab

Braised Australian Short Ribs, Shallot



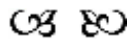
Pla Sam Rod

Crisp Fried Sea Bass Fillet , Three Flavor Sweet-Chili Sauce



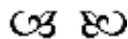
Gaeng Kati Puu Gub Bai Cha Plu

Red Curry, Crab Meat, Betel Leaf, served with Boiled Egg, Thai Vermicelli



Nua Phad Prik Nhoom

Stir - fried Australian Beef Tenderloin, Northern Chili, Pickle Garlic, Spring Onion



Gluay Thod, I-Tim Cha Thai

Banana Fritter, Thai Ice Tea Ice Cream

or

Khao Niew Mamuang, Sangkhaya

Mango Sticky Rice, Coconut Crème brûlée

THB 1,700 per person

Price is Thai Baht and subject to 10% service charge and applicable tax