

## A LA CARTE

### PLATE TO SHARE

<b>Asian Pacific</b>	<b>400</b>
Seabass, Sunchoke, Coconut, Broccoli	
<b>Atlantic Laks</b>	<b>420</b>
Salmon, Carrot, Lemon Gel, Rice Mayo	
<b>Blue of the Sea</b>	<b>400</b>
Crab, Yellow Curry, Celery Crudit�	
<b>M�lk</b>	<b>550</b>
Caramelized Milk Skin, Lemongrass Smoked Scallop, Chili-herb Emulsion	
<b>Raised in Korat</b>	<b>480</b>
Beef Tartare, Pickled Papaya	
<b>Mulberry Silk</b>	<b>380</b>
Flatbread, Silkworm Emulsion, Mulberry, Radish, Caviar, Thai Herb Soup	
<b>To the Sea</b>	<b>1,500</b>
Tooth Fish, Clam, Smoked Fish - Kambu Seaweed Sauce	
<b>Backyard Chicken</b>	<b>800</b>
Morel, Chicken, Beetroot, Galangal Sauce	
<b>Sukothai Duck</b>	<b>950</b>
Pearl Barley, Truffle, Mulberry Sauce	
<b>Born in Chiang Rai, Braised in Bangkok</b>	<b>900</b>
Pork Rib, Celery Root, Pickled, Herbed Soy Jus	
<b>The King of Beef</b>	<b>1,500</b>
Dry Aged Wagyu Striploin, Morel, Fumet	

### DESSERT

<b>Rosella Hibiscus</b>	<b>350</b>
Caramel White Chocolate -Rosemary Terrine, Rose Apple, Rosella Compote, Rose Apple Sauce	
<b>Green on Ice</b>	<b>320</b>
Basil Ice-cream, White Chocolate Mousse, Mango	
<b>Sweet Bites</b>	<b>320</b>
Selection of Petit Fours	

Kindly notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

All prices are subject to prevailing government tax and service charge