

THE POETRY OF INNOVATIVE THAI FLAVOURS

Smoked catfish, cream of fried shallot, tamarind gel

Hokkaido scallop, perilla leaf, puffed rice,
pickled daikon, spicy herb gel

Duck tartare, fermented fish salsa, puffed rice cracker, crispy leeks

Albariño, "Limousin", Granbazán, Rias Baixas DO, Spain, 2018



River prawn, seasonal vegetable & herb salad, pickles,
bird chilli emulsion, Thai black olive crumbs

Chenin Blanc, GranMonte, Khao Yai, Thailand, 2020



BBQ pork jowl, massaman jus, curry potato,
charred eggplant, Thai basil

Pinot Noir, Joel Gott, Willamette Valley, Oregon, USA, 2021



Mango sorbet, toasted coconut crème diplomat,
malt & dried chilli crumble

*Moscato d'Asti, "Zagara", Machesi di Barolo, Dolce, Asti DOCG,
Piedmont, Italy, 2021*



Fish sauce caramel

Black sesame brittle with toasted tea crème pâtissière

FIVE-COURSE MENU | THB 3,200++ PER PERSON

WINE PAIRING EXPERIENCE | THB 1,590 ++ PER PERSON

Please inform a member of the team should you have any allergies or dietary requirements.
Prices are in Thai Baht and are exclusive of 10% service charge and 7% applicable government tax.