

The Art of Thai Elegance

A tapas-style culinary journey

THB 3,600++ sharing set for 2

THB 1,740++ for recommended wine pairing per person

amuse bouche

yam som o ma praw | ยำส้มโอมะพร้าว | 椰香柚子沙拉

pomelo salad • coconut cream • pomelo sorbet peanuts

Zonin, Prosecco DOC Venezia, Italy

tom yum cappuccino | ต้มยำกุ้ง | 冬阴虎虾汤

young coconut • tiger prawn

wagyu beef salad | ยำเนื้อย่าง | 辣牛肉沙拉

namjim jeaw • cucumber spring onion

Matua, Pinot Noir, Marlborough, New Zealand

taohu song khreuang nua puu | เต้าหู้ทรงเครื่องเนื้อปู | 蟹肉豆腐

silken tofu blue crab meat • shimeji mushrooms • rice cracker

Torresella, Pinot Grigio DOC, Venezia, Italy

khao soi lobster | ข้าวซอยลิอบสเตอร์ | 黄面咖喱龙虾

phuket lobster tail yellow noodles curry paste coconut milk

kanvela chocolate coconut | กาเนเวลาชี็อกโกแลต | 清迈巧克力配椰味慕斯

thai 70% dark chocolate charcoal crumble chocolate and cococonut mousse

Château d'Esclans, Whispering Angel, Provence, France

above prices are subject to 10% service charge and 7% government tax.