



## *“Srang Wa”*

Catch of the day seafood Ceviche, Garden herb,  
Ginger and Klong Kone shrimp paste Dressing

## *“Lutti and Kai Kraeng”*

Grill Marinated Chicken with Curry  
Fermented Wheat pancake, Pickles.  
A dish influenced by Thai-Indian culture

## *“Yum Yai”*

Thai mixed Salad from early Rattanakosin  
Duck, Squid, Chicken, Liver, Pork  
Garden vegetable and Fermented rice dressing

## *“Plong Pla”*

Smoke fish broth, Andaman Grouper, Baby rice fish,  
Roasted chili relish, Garden herb

## *“Chim by Siam Wisdom Sumrub”*

Traditional sharing Thai Sumrub, where a selection  
of dishes is served with rice and Gubkao

## *“Bake Ayutthaya”*

Banana leaf ice-cream, Toddy palm  
Marian Plum, sticky rice

Tasting menu priced at 3,250++ THB per person  
prices are subject to 10% service charge and 7% VAT.