



“Srang Wa”

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

“Khanom Bueang Duo”

Thai crispy crepes, River prawn, Kaffir lime leaf,
Shredded Coconut, Turmeric crispy crepe,
Crispy shrimp, Pickle sweet radish

“Plong Pla”

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

“Lutti and Kai Kraeng”

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

“Crab meat with Pineapple spicy salad”

Thai mixed Salad from early Rattanakosin.
Phuket Pineapple, Blue swimming Crab,
Garden herbs,

“The lost recipe”

Local river fish, Homemade Chili jam, Lemongrass,
Seasonal fruit, Roasted Cherry tomato, Brunt Thai shallot

“Chim by Siam Wisdom Sumrub”

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

“Torch Ginger Flower Sorbet”

Torch ginger flower from South, Sour mango,
Local honey, Thai spices rum, Phuket pineapple,

“Bake Ayutthaya”

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

Tasting menu priced at 4,250++ THB per person
prices are subject to 10% service charge and 7% VAT.