



“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

“Crab meat with Pineapple spicy salad”

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

“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.