Chim
BY
SIAM WISDOM

Nature of Siam

ช้อม่วง – Chor Muang

Delicate Thai flower–shaped dumplings filled with savory pork and sweet crab,
steamed until tender and finished with the fragrant touch of traditional Thai spices.

เป็ดย่างล้านนา – Ped Yang Lanna

72 hour dry aged duck breast, fire grilled and paired with duck liver larb, Lanna curry
and green peppercorns a journey through the bold, aromatic flavours of the North.

กุ้งโสร่ง – Goong Sarong

Crispy kataifi–wrapped banana prawn stuffed with sweet pickled radish served with
Golden crab cakes filled with sweet, delicate crab meat, paired with smooth and creamy Thai avocado.

ยำกบหัวปลีย่าง – Yam Kop Hua Plee Yang

Spice marinated frog leg wrapped in banana leaf and grilled, bserved with a salad of frog meat
and charred banana blossom evoking the forest's abundance
and the seasonal character of Thailand's rainy season.

ต้มซุปไก่ย่างหน่อไม้พริกบางช้าง – Tom Sup Kai Yang No Mai Prik Bang Chang

Sous–vide herb chicken roulade, with Bang Chang chilli relish
and Nan bamboo shoots simmered in chicken broth, served in an aromatic Om style
broth capturing the earthy flavours of Thailand's rainy season harvest.

สำรับ ชิม บาย สยามวิสดอม – Samrub Chim by Siam Wisdom

A reflection of Thai dining culture, where food is shared family style
as a harmonious samrub with Chiang Mai highland rice.

ข้าวฟ่างเปียกลำไย – Khao Fang Piak Lam Yai

Silky coconut milk panna cotta with tender millet and fragrant longan evoking the lush,
rain kissed aromas of the Thai rainy season, where seasonal abundance finds
its way into a delicate expression of Thai culinary wisdom.

Best regard,
Chef Noom : Thaninthorn Chantarawan

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