



### *“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

### *“Yum Yai”*

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

### *“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.