

ปูจ๋ามดง - Pou Jam Leang

*Tender crab meat wrapped in delicate filo pastry, baked to a golden crisp.
Served with rich crab butter chili paste and Ranot-style preserved chili crab
sauce, enhancing the natural sweetness of the crab while presenting a
playful and refined twist on a classic dish*

เห่าตง - Hao Dong

*Hot grilled beef tossed with fiery spices, red holy basil, bird's eye chili, long
coriander, and dried chilies, enhanced with the fresh aroma of mint leaves
and the nutty fragrance of toasted rice powder*

The Lost Recipe

ต้มยำปลาโบราณ ร.ศ.๑๐๙ - Tom Yum Pla Boran RS.109

*Revived noble-style tom yum with smoked Redtail Catfish, puffed rice,
golden garlic and heirloom coriander leaves*

สำรับ ชิม นาย สยามวิสต์อม - Samrub Chim by Siam Wisdom

*A reflection of Thai dining culture, where food is shared family-style as
a harmonious samrub with steamed jasmine rice*

ขนมโคสาकुตัน - Khanom Kho Sa Ku Ton

Tapioca tree with Coconut Dumpling and Banana leaf ice-cream

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