

หมูกระดาษน้ำพริกไม้หนุ่ม - Moo Kradang Nam Prik Mai Num

A delicately seasoned pork terrine, slow-braised and naturally set into a silky jelly, offering a clean, elegant savory flavor.

ตูปะชู่ตง - Tu Pa Chu Tong

Local Specialty of Narathiwat: Sticky Rice—Stuffed Squid Sweetened with palm sugar cakes, served with sweet shrimp chili paste.

ปูจ๋าแดง - 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 สยามวิศตอม - 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

ขนมโคสาคุตัน - Khanom Kho Sa Ku Ton

Tapioca tree with Coconut Dumpling and Banana leaf ice-cream

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