

— TOH KIN KHAW —

ANDAMAN SEA

A SEASONAL MENU INSPIRED
BY THE ANDAMAN SEA



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Steamed Krabi Sea Snails 350

with spicy coriander and traditional Thai herb sauce

Grilled Andaman King Prawns 480

with Miang Kham - lime, peanuts, chili, galangal, lemongrass,
ginger, shallots and sticky tamarind

Charcoal Grilled Krabi Baby Squid 350

stuffed with coriander paste, served with Thai herb salad

Andaman Crab in Yellow Curry 480

stir-fried with basil, bell pepper and coriander

Andaman Sea Bass Fillet 350

pan-seared with local clams,
caramelized onion and kaffir lime sauce

Jackfruit Sticky Coconut Rice 350

Thai sticky coconut rice with jackfruit and pandan coconut jelly

All courses 1,800 nett /person /set

Steamed Krabi Sea Snails

Steamed Krabi sea snails with spicy coriander and traditional Thai herb sauce

“Hoy Chak Teen” in Thai, is a species of sea snail, famous in Krabi’s cuisine and a must try when in Krabi. “Chak teen” means “feet pulling” which comes from the fact that in order to eat the shell fish, the meat is pulled out with a toothpick. The sea snails are served with a traditional Southern herb sauce, a delicate blend of bell peppers, chili, garlic, onions, coriander and sweet basil.

Recommended beverage: **Amber Spiced** - Mekhong Thai whisky, fresh orange juice, ginger and clove

Grilled Andaman King Prawns

Grilled Andaman King Prawns with Miang Kham - lime, peanuts, chili, galangal, lemongrass, ginger, shallots and sticky tamarind

“Miang kham” is a snack food that originated in the northern part of Thailand, originally using pickled tea leaves (called miang in the northern Thai language). In our interpretation of this dish, sun-dried shrimps are replaced with grilled Andaman King Prawns, famous for their moist, medium-form flesh and rich flavor.

Recommended beverage: **Red Velvet** - 11 Thai herbs infused vodka and roselle juice

Charcoal Grilled Krabi Baby Squid

Grilled Krabi baby squid stuffed with coriander paste, served with Thai herb salad

From our beach after sunset, you can see many bright lights offshore scattered across the sea. Those are the lights from squid fishing boats. Squid are an attractive catch because they are fast-breeding and abundant. After sunset, when the boat is stationed in just the right position the fisherman flicks a switch and the boat and surrounding waters are bathed in a brilliant light. Then the squid simply swim to the surface and the fisherman scoop them into their nets. As the locals do, squids are grilled over charcoal and enjoyed with local herbs.

Recommended beverage: Gin Look Mohn - Iron Ball gin, mulberry syrup, soda and lime

Andaman Crab in Yellow Curry

Andaman Crab in Thai yellow curry sauce with basil, lemongrass and coriander

With an abundance of crab in the region creating this delicious curry dish was an obvious choice, but not typically with red or green but with yellow curry paste and the use of evaporated milk, rather than coconut milk. The fresh lemongrass and basil from our herb garden, paired with coriander give this dish its unique flavor.

Recommended beverage: Passion in The Air - Iron Ball gin, passion fruit, jasmine green tea and passionfruit syrup

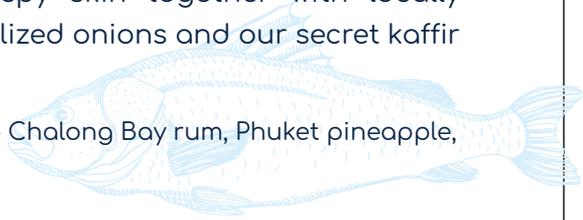


Andaman Sea Bass

Pan-seared crispy skinned Andaman sea bass fillet
with local clams, caramelized onion and kaffir lime sauce

The Andaman sea bass is found in the shallower waters of the warm and tropical Andaman Sea. Enjoy the mildly sweet flavor, full-meat consistency and crispy skin together with locally sourced clams, carefully caramelized onions and our secret kaffir lime sauce.

Recommended beverage: Supparot - Chalong Bay rum, Phuket pineapple, and basil syrup



Jackfruit Sticky Coconut Rice

Thai sticky coconut rice with jackfruit and pandan-coconut jelly

In this reinterpretation of one of Thailand's most popular desserts, we replace the mango with another native fruit, the jack fruit. The jack tree bears the largest, heaviest fruit of all trees, reaching as much as 55kg. The jack fruit's mild and sweet taste blends perfectly with the dark chocolate, coconut mouse and homemade pandan-coconut flavored jelly.

Recommended beverage: Monsoon Valley Muscat dessert wine

