Experience Menu, 6th Edition

A Seven-Course Exploration of Thai Flavours

Php 7,000+ per person

nueng

Khao Tang Pu
Crispy black rice, coconut crab,
Thai herb

Ma Kuea Thet Dong
Pickled cherry tomato

song

Sai Krok Isan
North-eastern fermented pork sausage,
ginger, red cabbage purée, Thai kimchi

sam

Tom Klong
Spicy and sour prawn soup

si

Yam Pla Salmon
Beetroot-cured salmon, Thai herbs,
chili lime, sago crackers

ha

Geang Phed Tab Ped Yang
Foie gras, duck, red curry,
basil noodle, seasonal fruit

hok

Nuea
Grilled beef, coconut pepper sauce,
ceylon spinach,
braised beef with panang curry
served with quinoa jasmine rice

chet

Gluay Buat Chee
Banana in coconut milk ice cream,
caramelized coconut sugar, chocolate

petits fours

E'clair Bai Toey,
Khanom Dok Jok,
Khanom Sai Sai,
Woon Polamai

Add Php 2,500 for wine pairings. Minimum of two diners per reservation.
Advance booking of at least 24 hours is required.