

ເທີບ ແບກົກ ໄກສ່າງ

Thep Black Pochana

Thep Black Pochana: Khao Gaeng Remixed

16th, 17th & 18th June 2022

Chef Thep - Montheep Kamolsilp and Chef Black - Phanuphon Bulsuwan are kindred spirits, and the duo have foraged and cooked together on several occasions.

Chef Black is the maestro behind Chiang Mai's Blackitch Artisan Kitchen. He's widely acclaimed as a pioneer of fermentation, sustainable dining and Thai food that's not afraid to break the rules.

On these fronts, both share a love of classic khao gaeng (curry on rice), which can be found at street stalls all over the country. This dinner will spotlight their own take on this diverse and delicious form of dining.

We hope you enjoy this double take,



TAAN

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Thep Black Pochana

JUST YUM! | ດົນລະຢ່າ

ທອດມັນປາກຮາຍຂາວ ຂົນມືນຂ້າວໜອມ ນ້ຳຢ່າປລາວ້າພຣິກແກງສົດ
Fried Clown Featherback Fish | Rice Noodle | Fermented Fish Curry Dressing

ຢ່າທະເລ ໂອ ນ້ຳກະທີ ກັບຜລ ໄມ້ຄຸດຮ້ອນ
Seafood Salad | XO Coconut Dressing | Summer Fruits

SCAMMER ALERT | ໂດນແກງ

ຂ້າວໜອຍກຣອບ ຈຸກຄຣີມ ໄກສັບນຶ່ງພົງກະທີ ພັກດອງ
Minced Chicken "Khao Soi" Croustillant Choux | Pickled Vegetables

ແສຮງວ່ານ້ຳເຈື້ຍວປລາປັນ
Toasted Fish "Nam Ngiao"

ຂ້າວຕັ້ງ ຮລນໄຕປລາ ມູສັບສະຕອ
Cured Fish Organs | Rice Cracker | Pork | Bitter Beans

ຂ້າມກຸຍໜ່າຍ ແກ້ມໜູ້ຢັ້ງເລ
Chive Rice Cake | Braised Pork Cheeks "Hang Le" Curry

ENSEMBLE | ຂ້າວຮາດແກງ

ແກງຄ້ວປລາດກທະເລໃບສັ້ນແປ້ນ
Yellow Curry Striped Sea Catfish | Mandarin Orange Leaves

ປູ້ຜັດໄຟ່ເຄີ່ມພຣິກໄທຍດຳໃບກະທີ
Stir-Fried Black Pepper Crab Meat | Salted Egg | Curry Leaves

ເປີດພັນອ້ອຍຍ່າງ ນ້ຳເຈີ້ມຄ້ວໜັກ
Roasted Dried-Aged Duck | Sugarcane Stick | Fermented Bean Curd

ນ້ຳພຣິກແກງກ້ອຍກຸງ ຜັກແນມ
Raw Prawn Relish | Vegetables

PRETTY SWEET | ອອນຫວານ

ຂ້າມໜົມຂ້າວໜົມແກງລິ້ງ
"Mo Gaeng" Blacktich Coconut Custard

ບ້າລອຍໜີອກໂກແລຕ ແລະກ່າວຍບວ່າຫີ
Chocolate "Bualoy" Dumpling | Poached Banana | Carrot Ginger Milk

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