

HARVEST — VEG

THB 3,990++

CHAE NAMPLA

Eringi | Chili | Garlic | Hua Hin Caviar | Freshwater Fish Sauce

SRANG WA SMOKED TOFU

Tofu | Pickled Garlic | Galangal | Lime | Shallot Chips | Bitter Orange

TOM CHIEW

Aromatic Chili Cauliflower Broth | Carrot Wonton on Ice | Shallot Chips

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KHAO YUM

Shimeji Mushroom | Popped Rice | Acacia | Pomelo Jelly | Bean Sprout

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“LHON” COCONUT MOUSSE

Eggplant Confit | Cucumber | Perilla Seed | Coconut Sour Cream

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BOAT NOODLE

Hand-Cut Tofu & Seaweed Noodle | Bloody Chocolate |
Basil | Anise | Vermicelli Crisp

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MAHAE CURRY

Baked Beetroot in Pigeon Pea Stew | Acacia Chips | Red Prawn Curry

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OB-WOONSEN

Hoisin-Marinated Carrot | Homemade Hoisin |
Celery | House Blend Five Spices

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CAULIFLOWER & BITTER BEANS

Coco Fish Sauce-Brined Cauliflower |
Bitter Bean Purée | Grilled Durian Molasses

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BAKED AGED CARROT

Baked Aged Carrot | CNX Barley with Kaffir Lime |
Mountain Yam | Herbies Oom Jus

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CHILDHOOD’S CONGEE

Stir-Fried Eggs | Fish Sauce-Pickled Yolks |
Stir-Fried Bitter Beans | Black Chicken | Century Egg Sauce

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STRAWBERRY & CALAMANSI

Strawberry-Shallot Sorbet | Calamansi Orange Jelly | Green Chili

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STREET DESSERT

Corn | Soya Milk | Taro Mousse | Butter Caramel

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MIGNARDISE

Prices are Subject to 10% Service Charge and 7% VAT