

CHRISTMAS EVE & DAY

4,900++

24th-25th.12.2026

Thai Osietra caviar | Minced wagyu beef | Marshmellow
Minted Tomato tartelette and Air dried watermelon bitter orange | Spearmint
Lemongrass marinated prawn roselle in Golden cup
*

Larb Platong on Seaweed eggplant cracker
| Pomegranate spearmint
*

White Salad tossing | Shaved Cured beet snow
*

DELICATESSENCE PLATTER

Head cheese | Northern sausage
| Pate en croute with Northern pickles
(sharing platter)
*

Deep fried light batter sea prawn | Sunchoke |
Egg custard | Lemongrass Rice
*

Baked pineapple with mild smoked fish sauce |
Braised sparerib | Sichuan pepper

SAMRUB

“San-dan leaves” | Smoke pomfret sour leaves curry
Grilled River prawn | Ferments fish southern curry
“NueYor” Beef Patty in baby chicken
Homemade Sri racha deep fried Chicken
Steamed rice in lotus leaves | Homemade five Spice sausage |
Dried sea shells
(sharing main course)
*

DESSERT

Banana poached in Thai Red wine and Samuthsongkram Coconut cream |
Khanom Khai Nasan Rhum
*
Young coconut and Coconut air
Burnt white chocolate and burnt durian
Dark chocolate and Dark toasted coconut and sesame

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

TAAN

SEED

2,690++

26th-30th.12.26

White Salad tossing | Shaved Cured beet snow

*

Pate en croute with Northern pickles

*

Grilled Cat fish | Sunchoke | Egg custard | Lemongrass Rice

*

Grilled River prawn Ferments fish southern curry
Steamed rice in lotus leaves | Homemade five Spice sausage |
Dried sea shells

*

Banana poached in Red and Samuthsongkram Coconut cream

*

Young coconut and Coconut air
Burnt white chocolate and burnt durian
Dark chocolate and Dark toasted coconut and sesame

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

TAAN

BLOOM

3,390++

26th-30th.12.26

“Larb Akha” Minced wagyu beef | Marshmallow
Tomato tartelette and Air dried watermelon bitter orange | Spearmint
Lemongrass marinated prawn roselle in Golden cup

*

Larb Platong on Seaweed eggplant cracker |
Pomegranate | Spearmint

*

White Salad tossing | Shaved Cured beet snow

*

Pate en croute with Northern pickles

*

Grilled Cat fish | Sunchoke | Egg custard | Lemongrass Rice

*

Baked pineapple with mild smoked fish sauce |
Braised sparerib | Sichuan pepper

*

Grilled River prawn | Ferments fish southern curry
Steamed rice in lotus leaves | Homemade five Spice sausage |
Dried sea shells

*

Banana poached in Red and Samuthsongkram Coconut cream

*

Young coconut and Coconut air
Burnt white chocolate and burnt durian
Dark chocolate and Dark toasted coconut and sesame

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

TAAN

HARVEST

4,900++

26th-30th.12.26

Surathani Oyster and Chiang rai caviar platter

Clement sparkling

*

Thai Osietra caviar| Minced wagyu beef | Marshmallow

Tomato tartelette and Air dried watermelon bitter orange | Spearmint

Lemongrass marinated prawn roselle in Golden cup

*

Larb Platong on Seaweed eggplant cracker |

Pomegranate | Spearmint

*

White Salad tossing | Shaved Cured beet snow

*

Pate en croute with Northern pickles

*

Deep fried light batter sea prawn | Sunchoke |

Egg custard | Lemongrass Rice

*

Baked pineapple with mild smoked fish sauce |

Braised sparerib | Sichuan pepper

*

Mekhong Giant cat fish green curry

*

Grilled River prawn Ferments fish southern curry

“San-dan leaves” | Smoke pomfret sour leaves curry

Steamed rice in lotus leaves | Homemade five Spice sausage |

Dried sea shells

*

Banana poached in Red and Samuthsongkram Coconut cream

*

Young coconut and Coconut air

Burnt white chocolate and burnt durian

Dark chocolate and Dark toasted coconut and sesame

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

TAAN

NEW YEARS EVE & DAY

6,000++

31st Dec 2026-1st Jan 2027

Thai Osietra caviar| Minced wagyu beef | Marshmellow
Southern Oyster and Air dried watermelon bitter orange
Lemongrass marinated prawn roselle in Golden cup

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Squid noodle chilled pad Thai lime broth

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White Salad tossing | Shaved Cured beet snow

*

Pork Northern sausage with Northern pickles

*

Grilled Oyster | Sunchoke | Egg custard | Kaffir lime Rice

*

Deep fried light batter sea prawn | Shrimp paste | Kaffir lime

*

Baked pineapple braised duck braised | Sichuan pepper

*

Mekhong Giant cat fish green curry

*

SAMRUB

Grilled River prawn | Ferments fish southern curry

“San-dan leaves” | Smoke pomfret sour leaves curry

Roasted prime rib in Chili Rice wine

Homemade Sri racha | Deep fried Chicken

Steamed rice in lotus leaves | Homemade five Spice sausage |

Dried sea shells

(sharing main course)

*

DESSERT

Banana poached in Red and Samuthsongkram Coconut cream

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Jack fruit ice cream | Roasted durian | Pumpkin coffee coulis

*

Young coconut and Coconut air

Burnt white chocolate and toasted rice

Dark chocolate | Sesame and Orange perder

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

TAAN