Loy Krathong

4 Courses – THB 2,990++

LOBSTER LARB
Spicy Minced Lobster Salad with
Pomegranate | Mint | on a Seaweed Cracker

*

PORK PÂTÉ EN CROÛTE
Pork Neck Pâté Baked In Pastry |
Northern Thai Pickles | Spicy Galangal Dip

*

SAMRUB – SHARING FEAST
a Traditional Thai Spread | Served to The Table to Share

BEEF JERKY
Sun-Dried | with Toasted Rice

GRILLED "AHU PHIA" BEEF
with Blood Sausage

RIVER PRAWN CURRY
Southern Thai Curry with Fermented Fish

CRISPY LAGOON CATFISH
with Tomato | Green Papaya Salad

RAW SEA BASS "YUM TAO"
with River Seaweed | Fermented Fish Dressing

GALANGAL FRIED RICE
with Fresh Herbs | a Marinated Raw Egg

*

LYCHEE & POMELO
Lychee Sorbet | Pomelo | Thai Ume Plum |
Chocolate Cream

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

TAAN

Loy Krathong

7 Courses – THB 3,690++

WELCOME BITES

SEA SNAIL SALAD
Murex Shell Tossed in Lemongrass | Served in a Crisp Golden Cup

PICKLED KING OYSTER MUSHROOM
with Coriander | Banana Stem | Chili Jelly

*

LOBSTER LARB
Spicy Minced Lobster Salad with Pomegranate | Mint | on a Seaweed Cracker

*

PORK PÂTÉ EN CROÛTE
Pork Neck Pâté Baked In Pastry | Northern Thai Pickles | Spicy Galangal Dip

*

SEA URCHIN & EGG CUSTARD
Silky Thai Egg Custard Topped with Thai Sea Urchin | Celery | Garlic Oil

*

SAMRUB – SHARING FEAST
a Traditional Thai Spread | Served to The Table to Share

BEEF JERKY
Sun-Dried | with Toasted Rice

GRILLED "AHU PHIA" BEEF
BLOOD SAUSAGE

RIVER PRAWN CURRY
Southern Thai Curry with Fermented Fish

CRISPY LAGOON CATFISH
with Tomato | Green Papaya Salad

GALANGAL FRIED RICE
with Fresh Herbs | a Marinated Raw Egg

*

LYCHEE & POMELO
Lychee Sorbet | Pomelo | Thai Ume Plum | Chocolate Cream

*

SWEET BITES

YOUNG COCONUT
with Coconut Foam

BURNT WHITE CHOCOLATE
with Burnt Durian

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

TAAN

Loy Krathong

9 Courses – THB 4,290++

WELCOME BITES

TOMATO TARTLET
with Mint | Air-Dried Watermelon | Bitter Orange

SEA SNAIL SALAD
Murex Shell Tossed in Lemongrass |
Served in a Crisp Golden Cup

PICKLED KING OYSTER MUSHROOM
with Coriander | Banana Stem | Chili Jelly

*

LOBSTER LARB
Spicy Minced Lobster Salad with
Pomegranate | Mint | on a Seaweed Cracker

*

GRILLED MEKONG CATFISH
Light Batter | Silky Eggplant Purée |
Fermented Fish (Pla-Ra) Ponzu

*

PORK PÂTÉ EN CROÛTE
Pork Neck Pâté Baked In Pastry |
Northern Thai Pickles | Spicy Galangal Dip

*

BETONG CHICKEN GREEN CURRY
Free-Range Betong Chicken with Sunchoke

*

SEA URCHIN & EGG CUSTARD
Silky Thai Egg Custard Topped with
Thai Sea Urchin | Celery | Garlic Oil

*

SAMRUB – SHARING FEAST
a Traditional Thai Spread | Served to The Table to Share

BEEF JERKY
Sun-Dried | with Toasted Rice

GRILLED "AHU PHIA" BEEF (BLOOD SAUSAGE)
RIVER PRAWN CURRY
Southern Thai Curry with Fermented Fish

CRISPY LAGOON CATFISH
with Tomato | Green Papaya Salad

RAW SEA BASS "YUM TAO"
with River Seaweed | Fermented Fish Dressing

GALANGAL FRIED RICE
with Fresh Herbs | a Marinated Raw Egg

*

LYCHEE & POMELO
Lychee Sorbet | Pomelo | Thai Ume Plum |
Chocolate Cream

*

SWEET BITES

YOUNG COCONUT
with Coconut Foam

BURNT WHITE CHOCOLATE
with Burnt Durian

DARK CHOCOLATE
with Dark Toasted Coconut | Sesame

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

TAAN