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
2,990++
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
3,690++
26th-30th.12.26

“Larb Akha” Minced wagyu beef | Marshmellow
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 | Marshmellow
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
*

Squid noodle chilled pad Thai lime broth
*

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
*
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