



Thailand Tales

in Three Courses

by Executive Chef Chutipol Laoyodtrakul

November 25 to 28 | Dinner
\$85++ per person, served communal style

TO START

MA HOR

candied pork and peanuts on pineapple

HOR MOK

steamed fishcake in red curry and sweet basil

KHAI HO PU KAP NAM TAM MAPHRAO

caramelised coconut and crab wrapped in
golden egg threads

TO SHARE

YAM PAK YANG TAWA

herbs, vegetable and fruit salad with sesame
and tamarind dressing

DTOM GAI SAI NO MAI LAE HET

clear soup of shredded chicken and bamboo
with cloud's ear mushrooms

NAHM PRIK DTAKRAI, KHING ON LAE MOO KROP

prawn and lemongrass relish kaffir lime juice,
chillies and young ginger served with crispy pork

GENG DTAENG BPET

rich aromatic coconut curry of duck, pineapple
and green pepper

PAD PAK GOOT

stir-fried young fiddlehead ferns, mushrooms
and chilli

DESSERTS

SOM CHUM

exotic fruits in perfumed syrup with mango
and fried shallots

KHAO NEOO MAMUANG

jasmine-scented sticky rice, mango and coconut

