

Restaurant Week Lunch Set Menu

\$48⁺⁺ per pax

STARTERS

ยำส้มโอปูนิ่ม yum som o puu nim
pomelo salad with soft shell crab

SOUP

ต้มส้มปลา tom som pla
white toothfish in clear and refreshing thai style sour soup

MAINS

แกงระวางเนื้อ gaeng raweng neua
dry green curry with wagyu beef and white turmeric

ผัดตะน้า pad kana
stir-fried kailan, chilies, garlic and oyster sauce

ข้าวผัดหน้าเลียบ kowpad num laeb
black olive fried rice with chicken

DESSERT

ตรึมบุเลมะพร้าว khao niow mamoung
mango sticky rice with smoked coconut cream
and ginger mango sauce



Prices subject to prevailing GST and Service Charge.

Restaurant Week Dinner Set Menu

\$68⁺⁺ per pax

STARTERS

ยำมะม่วงไข่เค็ม yum mamuang gong
mango salad with shrimp and salted egg yolk

ตุ๋นเงินตุ๋นทอง thung ngein thung thong
stir-fried chicken with mushrooms, carrots,
and water chestnut wrapped in beancurd skin

SOUP

ต้มยำกุ้งมังกร tom yum kungmangkon
thai spicy creamy tom yum with lobster meat
and mushroom, served in coconut husk

MAINS

แพนงเนื้อย่าง panang neua yang
grilled australian wagyu sirloin in aromatic panang
curry sauce

ผัดผักแม้ว pad pak maeo
stir-fried chayote sprouts with mushroom sauce

ข้าวผัดปู kao pad poo
crab meat fried rice

DESSERT

ครีมนูเลมะพร้าว creme brulee mapraw
thai coconut creme brulee with caramelized pineapple
served in coconut husk



Prices subject to prevailing GST and Service Charge.