JOURNEY ACROSS ASIA



OVERTURE

AMUSE BOUCHES

Remarkable Dish to add on 590

Top 5 Best Thai Dishes in the Michelin Guide Thailand Hormone-Free Chicken Skewers

Seasonal Dish to add on 850

Jamon De Cebo Aged 36 Month Iberico | White Asparagus | Thai Hollandaise

ACT 1

Andaman Octopus | Thai Pumpkin Miso | Squid Ink Garland Sweet Pumpkin Brioche & Local Corn Puree

Italian Fresh Truffle -500 supplement

ACT.2

Surat Thani Prawn | Asian Dumpling | Bisque

Italian Caviar - 650 supplement

ACT.3

French Foie Gras | Nam Dok Mai Mango | Burnt Longan & Lychee Micro Rocket | Trat Calamansi & Yuzu | Organic Fancy Tomato

INTERMISSION

MAIN COURSE with a choice of

Smoked Duck Breast | Thai Coconut Rice | Kulao Salted Fish Flake Kaffir Lime & Morning Glory Infused Jus

Grilled Atlantic Salmon | Khao Soi Sauce | Crispy Noodles Barley | Pickle Mustard Greens

Char- Grilled Australian Lamb Chops | Panaeng Curry Potato Pavé | Grilled Mushroom | Greens 990 Supplement

Grain-Fed Tenderloin (Mb 4-5) Massaman Gravy Potato Gnocchi | Thai Ratatouille 990 Supplement

> Side Dish to add on 190 Homemade Butter Roti | Garlic Nan

CURTAIN CALL - DESSERT

SIAM RUBY & PETITS FOURS

Top 5 Best Signature Dishes in the Michelin Guide Thailand



Please advise the kitchen of any dietary restrictions. Shellfish & Nuts can be found in some of our dishes.





Experience our tasting menu offering an unforgettable experience.

Chef Dan & Khun Proud 's intriguing menus take our diner on a magical culinary Journey across Asia, a dining experience that unfolds like an open-ended stage play, Each act, adding a touch of table theatre, every exquisite dish, uncovering a new dimension of taste.

TASTING MENU

4190 | Person

WINE PAIRING

In 5 Sequences 2950

All prices are in Thai Baht and subject to 10% service charge