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TASTING MENU  
SERVED FOR SHARING  
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FARANG [SIGNATURE]

795:-/PERSON + [SATAY] 65:-/PC

SỐ MỘT

FIRST SERVING

[CHA PLU LEAF]
smoked salmon, trout roe

[SASHIMI]
black rice vinegar, asian herbs

[THAI PICKLES]

SỐ HAI

SECOND SERVING

[SOFT SHELL CRAB]
green mango salad, mint,
green 'nahm jim', peanuts

+ [SATAY]
grilled chicken, roasted peanuts,
coconut cream, lemongrass
[+ 65:-/PC]

[CRISPY PORK]
palm sugar caramel, rice vinegar, roasted onion

SỐ BA

THIRD SERVING

[STIR FRY]
savoy cabbage, shiitake,
'yellow bean' dressing, ginger

[FRESHLY MADE ROTI]

[RELISH]
cucumber, pickled ginger & mustard green

[MASSAMAN CURRY]
lamb, potato, roasted peanuts

[THAI JASMINE RICE]

SỐ BỐN

FOURTH SERVING

'PHANANGAN BOUNTY'
young coconut ice cream, salted caramel,
crystallized chocolate, whipped coconut

PLEASE INFORM IN CASE OF ANY ALLERGIES

FARANG [VEGETARIAN]

765:-/PERSON + [SOM TAM] 55:-/Pc

SỐ MỘT

FIRST SERVING

[CHA PLU LEAF]
tempeh, tamarind

[SALAD]
fresh banana blossom, red cabbage,
carli pepper, coriander

[THAI PICKLES]

SỐ HAI

SECOND SERVING

[SATAY]
cauliflower, eggplant, peanuts, lime

+ [SOM TAM]
green papaya, snake beans,
tamarind, roasted peanuts
[+ 55:-/Pc]

[MORNING GLORY]
silken tofu, pak choi, watercress

SỐ BA

THIRD SERVING

[STIR FRY]
savoy cabbage, shiitake,
'yellow bean' dressing, ginger

[FRESHLY MADE ROTI]

[RELISH]
'chili jam' & fermented chili

[GREEN CURRY]
thai eggplant, broccoli, lime leaves

[THAI JASMINE RICE]

SỐ BỐN

FOURTH SERVING

'BANTAYAN ISLAND'
mango, cantaloupe, white chocolate,
tapioca pearls, sorbet of peach & lychee

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