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TASTING MENU  
SERVED FOR SHARING  
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WINE PAIRING

499:-/PERSON

2023 WITTMANN

RIESLING SEKT BRUT

RHEINHESSEN GER

2022 MARCUS MOLITOR

ZELTINGER HIMMELREICH KABINETT RIESLING

MOSEL GER

2020 KNIPSER

BLAUER SPÄTBURGUNDER

PFALZ GER

ADD ON SWEET WINE

NV BARBEITO MADEIRA MALVASIA RESERVA 5Y

125:- / 6CL

2023 DR. BÜRKLIN-WOLF WACHENHEIMER RIESLING AUSLESE

170:- / 6CL

FARANG [SIGNATURE]

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

SỐ MỘT

FIRST SERVING

[CHA PLU LEAF]

smoked salmon, trout roe

[SASHIMI]

black rice vinegar, asian herbs

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]

pointed cabbage, shiitake,
'yellow bean' dressing, ginger

[RELISH]

grilled banana pepper 'chili jam'

[RED CURRY]

grilled pork belly, pineapple,
coconut cream, thai basil

[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

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125:- / 6CL

2023 DR. BÜRKLIN-WOLF WACHENHEIMER RIESLING AUSLESE

170:- / 6CL

FARANG [VEGETARIAN]

789:-/PERSON + [SOM TAM] 65:-/Pc

SỐ MỘT

FIRST SERVING

[CHA PLU LEAF]

tempeh, tamarind

[SALAD]

fresh banana blossom, 'nuoc cham',
perilla, thai basil

SỐ HAI

SECOND SERVING

[SATAY]

green asparagus, brussel sprouts, peanuts, lime

+ [SOM TAM]

green papaya, snake beans,
tamarind, roasted peanuts
[+ 65:-/Pc]

[MORNING GLORY]

silken tofu, pak choi, watercress

SỐ BA

THIRD SERVING

[STIR FRY]

pointed cabbage, shiitake,
'yellow bean' dressing, ginger

[RELISH]

grilled banana pepper 'chili jam'

[YELLOW CURRY]

cotton tofu, cauliflower,
thai eggplant, flat leaf coriander

[THAI JASMINE RICE]

SỐ BỐN

FOURTH SERVING

'HIMMAPAN FRUITS'

pineapple, mango, apple, roasted cashew nuts,
tapioca pearls, sorbet of mango & pineapple

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