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TASTING MENU  
SERVED FOR SHARING  
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WINE PAIRING

499:-/PERSON

2023 WITTMANN

RIESLING SEKT BRUT

RHEINHESSEN GER

2023 DR. BÜRKLIN-WOLF

HOMMAGE À LUISE RIESLING

PFALZ 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

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

[FRESHLY MADE ROTI]

[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

[THAI PICKLES]

SỐ HAI

SECOND SERVING

[SATAY]

eggplant, 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

[FRESHLY MADE ROTI]

[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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