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TASTING MENU  
SERVED FOR SHARING  
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WINE PAIRING

545:-/PERSON

2023 WITTMANN

RIESLING SEKT BRUT

RHEINHESSEN GER

2023 WEINGUT GROEBE

RIESLING KABINETT

RHEINHESSEN GER

2022 ERATH

PINOT NOIR

OREGON USA

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]

broccoli, carli pepper,
'yellow bean' dressing, ginger

[FRESHLY MADE ROTI]

[RELISH]

indonesian sambal

[RENDANG CURRY]

ox cheek, thai eggplant,
coconut cream, lime leaves

[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

WINE PAIRING

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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, cucumber,
yellow 'nahm jim', asian herbs

[THAI PICKLES]

SỐ HAI

SECOND SERVING

[SATAY]

brussels sprouts, pointed cabbage, 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]

broccoli, carli pepper,
'yellow bean' dressing, ginger

[FRESHLY MADE ROTI]

[RELISH]

indonesian sambal

[TURMERIC CURRY]

cotton tofu, cauliflower,
coconut cream, flat leaf coriander

[THAI JASMINE RICE]

SỐ BỐN

FOURTH SERVING

'HOLA HOLA 25'

mango, cantaloupe, pomegranate, snow peas,
vanilla & coconut, sorbet of lychee & peach

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