

From...TAAAN
With Love

TANGMO PLA DIB

Grilled Watermelon | Trevally | Coriander | Beet Tart

CAVIAR | OYSTER | SHALLOT

Oscietra Caviar | Chives | Smoked Oyster |
Fried Shallot Puree

SRANG WA SMOKED LOBSTER

Chicken | Pickled Garlic | Galangal | Lime |
Shallot Chips | Bitter Orange

ROSELLE KHAO YUM

Sea Prawns | Roselle Blossom | Acacia | Pomelo |
Passion Fruit | Bean Sprout

“PONG NENG”

Deep Fried Shrimp Fritter | Lemongrass Krill Salad |
Okra Tomato Consomme | Oba Leaves

“PALO” OF DUCK BREAST

Fish Sauce Brined Supreme Duck Breast |
Kimchi Beetroot Puree | Grilled Durian Molasses

SAMRUB

Turmeric Glazed Stuffed Chicken Wing | Papaya Salad
Lamb Shank Mussamun | Charred Broccoli | Shallot Relish
Blue Swimming Crab | Hormok Yellow Curry | Betel Leaf
Stir Fried Cabbage with Smoked Pork Neck
Minced Prawn Ball | Seaweed Broth | Star Goose Berry Leaves
Lhon Goat Cheese | Salaca | Spring Vegetable Tips

SWEET

Chantaburi Chocolate Covered Banana
Cheese Cake | Strawberry Orange Coulis

MIGNARDISE

White Chocolate and Bael Fruit Bonbon |
Devilwood Madeline | Young Coconut
Dumpling Green Tea Sauce

Available as an 9-Course Experience
Price — THB 5,600 Per Person
Prices are Subject to 7% VAT and 10% Service Charge

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