

Menu en 6 temps

A set menu for 1,890 Thai baht per person

Amuse Bouche

Tom Yum Prawn / Krabi Sardine & Beetroot / Mirepoix Sautéed & Mayonnaise

Burrata Di Buffala

Pakasai Pesto, Krabi Mango, Tomato, Nuts

Mangrove Carpaccio

Krabi Red Snapper, Olive Oil, Lemon

Chicken or Duck Compressed

Corn in Texture & Pakasai Mushroom

Hazelnut & Chocolate

Entremet, Caramel Cream

Petits Fours

Almond Ricciarelli / Lemon Macaron / Krabi Coconut

Wine Pairing (3 glasses) add-on for 690 Thai baht



Menu en 8 temps

Amuse Bouche

Tom Yum Prawn / Krabi Sardine & Beetroot / Mirepoix Sautéed

Organic Egg Parfait

Perfect Egg - Sweet Corn in Texture

Sea Bass Ceviche

Olive Oil, Herbs, Chili, Citrus

Chicken Ravioli 'Kaeng Kua'

Stuffed Ravioli, Southern Thailand Traditional Sauce

'Gambas', Tajine Sauce & Ratatouille

Krabi Tiger Prawn, Moroccan Sauce

Lamb Chops, Pakasai Mushrooms & Potato Purée

Sophon Farm Krabi Lamb, Homegrown Mushrooms in Texture

Lime & Lemon Sorbet

with Almond Crumble

Hazelnut & Chocolate

Entremet, Caramel Cream

Petits Fours

Almond Ricciarelli / Lemon Macaron / Krabi Coconut

