



SET LUNCH

STARTERS

Charcoalled eggplant - Chay Buay white prawns, mint, shallot

Jean-Paul oysters - Paii chili jam, nam jim
Supplement THB 100

Banana blossom - Mud crab meat, Paii chilli jam, lemongrass

River prawn – Grilled, pomelo salad, roast coconut

MAINS

Tom ka seafood soup – Prawn, scallop, squid, black mussel

Seabass – Baked with red curry in banana leaf

Crying tiger steak - Charcoalled, Thai herbs
Supplement THB 150

Giant river prawns - Grilled, “choo chee” curry sauce
Supplement THB 250

Baby chicken - Barbecued, Thai marinade

All our main courses are served with organic rice from Nakorn Pathom

ADDITIONAL DISHES

Sayote leaves - Stir-fried, oyster sauce, crispy garlic	150
Mushroom - Pan-Fried, seaweed butter	210
Kale - Stir-fried, oyster sauce, crispy garlic	150
Seafood fried rice - Scallops, squid & tiger prawn	690

DESSERTS

Lemongrass Panna Cotta - sago and mango

Thai Tea-ramisu - Thai tea, mascarpone

Tangerine chocolate choux cream tangerine marmalade,
chocolate sauce

Selection of coffee or TWG tea with compliments from The House
TWG tea: Emperor Sencha, English Breakfast, Chamomile
Coffee: black coffee, espresso

2 course menu THB 790++

3 course menu THB 990++

With one glass of wine THB 300++

With two glasses of wine THB 550++