



# Tasting Menu...

**Full Experience (12 dishes)**  
THB 3,600++ per person

◆ **Part of the Trail (9 dishes)**  
THB 2,400++ per person

*Wine pairing with 5 wines/5 glasses*  
THB 1,500++ per person

◆ **ผลไม้ ตามฤดูกาล**

The Creation of Fruit in Season

◆ **ขนมครก**

Rice Berry Coconut Pudding topped with Blue Crab Meat

◆ **แหยมข้าวหอมมะลิทอด**

Deep-fried Marinated Jasmine Rice and Preserved Pork  
served with Fresh Young Ginger

**ยำตะลิงปลิง ปูยักษ์**

Alaskan King Crab, Bilimbi Fruit, Coconut and Shrimp Paste Dressing

◆ **ต้มยำทะเล หัวกะทิ**

Spicy Seafood in Lemongrass Broth and Coconut Sea Shell

◆ **ขนมจีนน้ำพริก**

Fermented Rice Noodle topped with Sweet Chili and Golden Bean Curry Sauce

**น้ำพริกปลาทุมะละกอต้มกะทิ**

Thai Sardine served with “Khleng khon” Shrimp Paste Dipping Sauce  
and Braised Green Papaya in Coconut Milk

◆ **หมูฮ้องไข่เน่า**

Southern Style Braised Pork Belly, Rotten Egg of Liquid Five Spices

◆ **หลามเห็ดโคนนอก**

Baked Hidden Treasure Mushrooms  
with Fresh Thai Aromatic Herbs

◆ **แกงจืดปลาหิมะ**

Southern Style Yellow Curry with Snow Fish and Toddy Palm

◆ **ขนมถังทอง ไอศกรีมกะทิ**

Traditional Rice Cake topped with Young Coconut Meat,  
White and Black Sesame and Homemade Coconut Ice Cream

**เกสรลำเจียก**

Candied Coconut wrapped with Roasted Pancake