

# DINNER TASTING MENU II

*THB 2,300+ per person  
(minimum two people)*

SPiRiT Jim Thompson  
Jim Thompson's culinary journey across the regions of Thailand and throughout Southeast Asia

## APPETIZERS

### เมี่ยงค่าน้ำตาลกรอบ

Mieng Kham Nam Tan Grob

Roasted Cashew Nuts, Shredded Coconut, Ginger, Onion, Chili and Diced Lime  
on Wild Betel Leaves in a Spun Sugar Cage

### เรไรน้ำปูน้ำมะกรูด

Ray Rai Na Poo Nam Magrood

Coconut Crab Mousse infused with Kaffir Lime Juice served with Homemade Rice Flour Angel Hair

### กุ้งชักเปียะ

Goong Chak Pia

Crisp Wrapped Prawn Morsels with Homemade Plum Sauce

### แกงกระด้างต้มยำปลากระพง

Gaeng Kra Dang Tom Yam Pla Ga Pong

Tom Yum Snapper Terrine with Shredded Young Lemongrass, Galangal and Kaffir Lime Leaves

## SALAD

### ดอกแคยัดไส้กุ้งทอด – น้ำพริกถั่วทองน้ำมะกรูด

Dok Care Yad Sai Goong Thod Gab Nam Prik Tua Thong Nam Magrood

Deep-fried Hummingbird Flower with Shrimp Filling served with Kaffir Lime Juice Mung Bean Dip

## SOUP

### แกงอ่อมเนื้อโคขุนโพนยางคำ

Gaeng Om Neua Ko Khun Pon Yang Kam

North Eastern Double-Boiled Pon Yang Kam Beef Consommé with Ox Tail and Dill Baked in a Silky Puff Pastry

## MAIN COURSE

Select one

แกงคั่วน้องเป็ดตุ๋นน้ำมันกับลูกพีช

Gaeng Kua Nong Ped Toon Nam Man Gab Look Peach

Duck Confit with Tangy Red Curry Sauce served with Peach and Curried Tomatoes  
Served with Steamed Saffron and Brown Rice

OR

ผัดเปอรานากันพริกแกงเนื้อปู

Phad Peranakan Prik Gaeng Neua Poo (Chinese-Malay Peranakan Specialty)

Stir-fried Crab Meat, Julienne of Ginger with Three Flavored Curry Paste  
Served with Steamed Brown and Pandan Rice

## DESSERT

เมล็ดขนุนสามอย่าง

Med Kanoon Sam Yang

Trio of Jack Fruit Seeds

หม้อแกงเมล็ดขนุน — Baked Jack Fruit Seed Coconut Custard topped with Fried Shallots

หม้อแกงเมล็ดขนุนลาวาเค็ก — Jack Fruit Seed Coconut Lava Cake with Coconut Cream

ไอศกรีมกะทิสดเมล็ดขนุน — Jack Fruit Seed Coconut Ice Cream on Fried Shallot Crumble

Freshly Brewed Coffee OR Selection of Teas

## WINE PAIRING (Optional)

*THB 1,500+ per person (5 wines)*

Wines will be poured at 125 ml for appetizer, salad, soup and main and 65 ml for dessert.