

DINNER TASTING MENU I

*THB 2,000+ per person
(minimum two people)*

SPiRiT Jim Thompson

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

APPETIZERS

เรไรหน้าปูน้ำมะกรูด

Ray Rai Na Poo Nam Magrood

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

สาकुไส้ปลาทูน่าข่าหอม

Sa Koo Sai Pla Tuna Kha Hom

Seared Galangal-Infused Tuna, Steamed Sago and Crispy Sago on Green Lettuce Leaves

เบือทอดกึ่งสดพริกแกงปักษ์ใต้

Beua Thod Goong Sod Prik Gaeng Pak Tai

Southern-style Mille-feuille of Shrimp, Pumpkin, Wild Betel Leaves,
Lep Krut Leaves on a Spicy Coulis

ละพะโตะ

La Phate Thote (Myanmar Specialty)

Fermented Tea Leaves, Assorted Myanmar Nuts, Chantaburi Dried Shrimp,
Toasted Coconut, Sesame, Pickled Ginger, Diced Tomato, Garlic and Chili
Served on a Four-Flavored Crispy Cup

SALAD

ยำทวายปลาเนื้ออ่อนกรอบ

Yam Tawai Pla Neua On Grob

Julienne of Seven Garden Vegetables with Steamed Farm-Raised Chicken served
with Smoked Dried River Fish, Chili Paste and Coconut Dressing

SOUP

แกงเลียงโบราณผักทองกะทิสด

Gaeng Liang Bo Ran Fuk Thong Kati Sod

Velvet Pumpkin Coconut Cream Soup with Julienne of Sweet Basil
infused with Dried Pepper and Rayong Shrimp Paste
Served with Crisp Pumpkin Crackers

MAIN COURSE

Select one

ยำถั่วพุ่มะพร้าวสวนคั่วกับกุ้งอันดามันย่าง

Yam Tua Pu Ma Prow Suan Kua Gab Goong Andaman Yang

Grilled Tiger Prawns served with Spicy Wing Beans Salad
with Coconut, Peanuts, Shallot, Garlic and Boiled Quail Eggs
Served with Steamed Pandan and Saffron Rice

OR

พะเนงโบราณถั่วลิสงโขลกกับซี่โครงเนื้อ

Pa Naeng Bo Ran Tua Li Song Klok Gab Si Klong Neua

Triple Cooked Australian Short Ribs in Creamy Peanut Red Curry Sauce
Served with Steamed Pandan Rice

DESSERT

ปทุมมาสา

Pathummarasa

Triple Lotus Surprise

ขนมสายบัว—Steamed Lotus Cake

ทาร์ตสายบัวเชื่อม—Sherry Vinegar Lotus Meringue Tart topped with Lotus Petals

ไอศกรีมรากบัวและสายบัวเชื่อม—Lotus Root and Lotus Stem Coconut Ice Cream

Freshly Brewed Coffee OR Selection of Teas

WINE PAIRING (Optional)

THB 1,000+ per person (4 wines)

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