

DINNER TASTING MENU III

*THB 2,800+ 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

หลนกะทิคั้นมือ 3 ภาค

Lhon Kati Kan Mue 3 Paak

Three-Region Canapés of Hand-Pressed Coconut Cream, Central Plains Fermented Rice,
North Eastern Fermented Pineapple and Thai Anchovy Relish and Northern Fermented Pork Sausage

เบือทอดกึ่งสอดพริกแกงปักษ์ใต้

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

เรไรหน้าปูน้ำมะกรูด

Ray Rai Na Poo Nam Magrood

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

SALAD

สลัดไก่ตุ๋นน้ำมะพร้าวในข้าวเหนียวทอด

Salad Gai Tun Nam Ma Prow On Nai Kao Niow Thod
Gà Koh Nư'óc Dù'a – Xôi Phồng (Vietnamese Specialty)

Braised Farm-Raised Chicken in Young Coconut Juice served in Crispy Sticky Rice Shell
and Mixed Vegetable Salad Served with Sweet and Sour Dressing

SOUP

ปลาหิมะต้มขมิ้นเนื้อส้มแขก

Pla Hi Ma Tom Kamin Neua Som Kaek

Snow Fish in Sour Double Boiled Fish Consommé with Turmeric and Dried Som Kaek Fruit

MAIN COURSE

Select one

ปลาเนื้อย่างมะเขือปลาฟู

Pla Neua Yang Ma Kheua Plor Pla Foo

Australian Grain Fed Black Angus Tender Valley 200 Days

Served with a Thai Eggplant, Fresh Onion and Lemongrass Salad and Lacy Catfish

Roasted Chili Paste and Shrimp Paste with Calamansi Juice

(+THB 500 add on)

OR

แกงเขียวหวานซี่โครงแกะมะพร้าวอ่อนกับยอดมะพร้าวสด

Gaeng Keaw Wan Si Klong Gae Ma Prow On Gab Yod Ma Prow Bod

New Zealand Lamb Chops in Green Curry Sauce with Young Coconut Meat,

Heart of Palm and Pickled Green Papaya

DESSERT

กล้วยแดง 3 อย่าง

Gluyay Daeng Sam Yang

Banana in Three Shades

ขนมกล้วยมะพร้าวอ่อน — Banana Cake Steamed for Four Hours with Young Coconut

กล้วยกลั่น — Steamed Black Skin Banana with Coconut Cream

ซูเฟลกกล้วยน้ำว้าเชื่อม — Red Velvet Banana Soufflé with Coconut Cream

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 and main and 65 ml for dessert.