THAI FESTIVE SET MENU

APPETIZERS

Koi Neua

Thai Beef Tartare, Thai Aromatics, Raw Wagyu Beef, Fish Sauce, Lime, Chilies, Toasted Rice Powder

Phla Goong Yang

Traditional Grilled King Prawns Salad with Spicy Thai Herbs, Chilies Lime Dressing

SOUP

Tom Yum Talay Ruam

Hot and Sour Soup with Scallop, Prawn, Calamari, Mushrooms, Lemongrass, Galangal, Tomato, Chili Lime

REFRESHMENT BREAK

Lime & Roselle sherbets

MAIN COURSE / MÓN CHÍNH

Ped Yang Makam

Grilled Roasted Duck Breast with Ginger, Sesame Tamarind Sauce

Khao Ob Nua Yang

Marinated Grilled Japanese Wagyu A4 and Beef Tongue with Beef Tallow Baked Rice, Crispy Shallot, On Top Soy Cured Egg yolks ,Chili Lime Sauce

DESSERT / TRÁNG MIỆNG

Sago melon I-Tim Kati

Sweet Tapioca Pearls, Melon, Corn, Almond Milk, Young Coconut Meat with Coconut Ice-Cream