

VEGETARIAN SET MENU

AMUSE BOUCHE

PLAH HED

Golgappa, Shimeji mushroom, chili aioli, black garlic relish and lime gel

APPETIZER

YUM SOM-O Hed Yang

Char grilled Orenge mushroom, spicy coconut dressing, Thai chilli dressing gel, pomelo, local greens and homemade roasted chilli paste

SOUP

TOM YUM POH TAEK

Plant meat product, straw mushroom, basil, chilli and Sriracha sauce

MAIN SURF

DECONSTRUCTED HOR MOK

Plant meat vegetable, sautéed spinach, curry sabayon, coconut foam and coconut couscous

MAIN TURF

GANGRAWANG NUA

Plant based beef, coconut milk, turmeric, lemongrass, local greens, Southern 'Sang Yod' rice risotto

DESSERT

KHAO NIEW MAMAUNG

Duo sticky rice, 'Nam Dok Mai' mango, coconut cream, mung Bean

PETIT FOUR

ASSORTED TRADITIONAL THAI DESSERTS

Please inquire with service team if you have any dietary restrictions, allergies or special considerations