



Chef Chumpol Dinner

Amuse Bouche

*Served Individual and Served with Bellini Cocktail
Thai Modern Influence*

Kanom Krok Royal Caviar

Coconut Pudding and Royal Project Sturgeon Caviar

Appetizer

*Served Individual and Served with White Wine
3 Creation set in a Single Plate with Thai Modern Influence*

SAA Som-O Samoon-Prai

Pomelo Salad with Thai Aromatic Herbs

Mee Krob Choaw Wang

Sweet Crispy Noodles with Royal Wisdom

Tord Man Pla Song Nahm

2 Rivers Deep Fried Fish Cake

Soup

*Served Individual with Glass Infusion Pot and Served with White Wine
Thai Modern Influence*

Tom Yum Goong Boran

Revisited Spicy and Sour Soup with Prawn

Main Courses

*Served to Share and Very Thai Concept with Red Wine
Use Khao Show Plate as Guest Plate*

Gaeng-Khua Poo

Roasted Red Curry of Blue Crab

Pad Prik Keen Pla Cobia

Wok Fried Phuket Cobia Fish with Red Chili

Mok Kaai Mod Daeng

Steamed Soufflé of Red Ant Eggs

Nahm Prik Moo Dum

Dip of Spicy Chili and Northern Thai Black Pork
Khao Doi Man Gai Capon
Steamed Mountain Rice with Capon Chicken

Service of Organic Jasmine Rice

Dessert

*Served Individual, 3 Kinds in One Plate, Served with Sweet Wine and
Thai Twisted Influence*

Wisdom Mango and Sticky Rice

Fusional Approach of Mango and Sweet Sticky Rice

Kanom Piak Poon

Rice and Coconut Charcoal Pudding

I Tim Mapraow Onn

Sherbet of Young Lanna Coconut

Petits Fours

Served to Share with very Thai Influence

Traditional Royal Thai Confectionaries

THB 2400++ per person (Food only)

THB 3400++ per person (Wine paring)