



Chef Gai's Signature specialties at the Sunday Brunch

Appetizer

Veal Tartare Lanna

Minced Free Range Veal Tenderloin with Aromatic Northern Spices

Soup

Cream of Baby Jackfruit

Infuse with Garden Betel leave, Acacia Foam, Cherry Tomato Confit

Main Course

Steamed Sturgeon Gaeng Leang

Steamed Sturgeon fillet with Hairy Basil, Organic Pumpkin Puree
Dried Shrimps and Polenta Tuille

Baked Rainbow Trout in Banana Leave

Hairy Basil, Banana Blossom, Prick Lab

Dessert

Honeycomb Parfait

Kaua Praline and Marian Plum Compote

Price: THB 1900++ per Person

Venue: RimTai Kitchen

Date: 21 January 2018

Time: 12:00 hours onwards
