



Canapes

Doi Inthanom Caviar, Feta Cheese on Lemon Basil Blinis
Rice and Coconut Pudding, Chicken Curry, Seaweed Caviar
Ma Hor Lobster, Pulled Lobster, Raw Palm Sugar, Jack Fruit and Coriander Paste
Nem Moo Chapoo, Fermented Pork, Betel Leave and Pomelo

Amuse Bouche

Veal Tartare Lanna
Minced Free Range Veal Tenderloin with Aromatic Northern Spices

Appetizer

Crayfish Solanum “Yum Mawang”
Grilled Crayfish, Solanum, Lemongrass, Bird Eye Chili,
Lime and Anchovy Dressing

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

Dessert

Honeycomb Parfait
Kaua Praline and Marian Plum Compote

Date: January 20th, 2018
Price: THB 3400++ / Person
Venue: KHAO
Time: 18:30 hrs
