

TOW THAN

Your menu is named after the ancient Thai clay charcoal stoves that we work with to prepare some of your journeys this evening

Amuse

Fake coconut, rice, lime, sea salt
Hua Hin Sturgeon Osetra caviar
Coconut pancake, creme fraiche, green onion



Surat Thani Oysters
Broken Pomegranate, rye soil, pickled white tapioca



Saltwater Fish
Sand-baked Surat Thani pumpkin, buttermilk sauce



Dry-aged Klong Phai Farm Duck
Charred Samui greens, smoked duck egg, Asian syrup and seeds



Buriram Beef
Coffee, sea salt baked beetroot, onions, mustard greens



Frozen Samui Pineapple Tepache
Coconut, lime, cocoa, crispy banana, red rice ice cream
Petit fours and hand-pressed Thai heritage coffee, Oriental tea selection

THB 3,200++ per person

SHADES OF GREEN

Delight all your sense with an exciting fusion journey. Scintillating dishes pair sublime European flavours with a vibrant Asian twist. Indulge in the luxury Shades of Green menu serving vegetarian life, as you've never tasted before.

Betel Leaves

Tom Yam Watermelon

Local Cucumber Salad

Tomato Water, Sorbet & Avocado Puree

Baked Eggplant

Miso Glaze, Popped Quinoa & Burnt Cucumber Crea

Green Curry

Roasted Baby Carrot, Asparagus, Carrot Puree & Toast Coconut

Roasted Cauliflower

Cauliflower Steak, Truffle Sauce & Barley Risotto

Frozen Samui Pineapple Tepache

Chocolate Cremeux

Sable, Meringue & Salted Caramel Ice Cream

Petit fours and hand-pressed Thai heritage coffee, Oriental tea selection

THB 2,300++ per person

*Prices are in Thai Baht, subject to 10% service charge and 7% applicable government tax.