

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



Fake coconut

Squid, rice couton, lime & sea salt

Hua Hin Sturgeon Osetra Caviar

Coconut pancake, creme fraiche & green onion



Surat Thani Oysters

Rye Soil, broken pomegranate, Surat Thani chili, crispy shallots, pickled tapioca, squid ink & morning glory

WINE PAIRING: Petra Belvento Vermentino Toscana IGT, Italy (Vermentino 100%)



Saltwater Fish

Baked Surat Thani pumpkin, pumpkin seed herb oil & buttermilk sauce

WINE PAIRING: Bodegas Exopto Horizonte de Exopto Blanco, Spain (85% Viura, 10% Garnacha Blanca, Malvasia, Torrentes, Moscatel Jaen)



Dry-aged Klong Phai Farm Duck

Charred Samui greens, smoked duck egg, Asian syrup & seeds

WINE PAIRING: Stoneweaver Pinot Noir, Marlborough, New Zealand



Buriram Beef

Coffee, sea salt baked beetroot, beer marinated onions, mustard greens & red wine jus

WINE PAIRING: Paxton Grenache McLaren Vale, Australia



Frozen Samui Pineapple Tepache

Coconut, lime, rice, cocoa, crispy banana & passion fruit gel

WINE PAIRING: Whistler Fruit Tingle - FRIZZANTE, Barossa valley, Australia (Semillon, White Frontignac, Riesling)

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

THB 3,200++ per person

THB 2,700++ per person with wine pairing

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

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

Chashew nut, grape & herbs

Tom Yam Watermelon

Compressed watermelon, gazpacho, herbs & extra virgin olive oil

Local Cucumber Salad

Tomato Water, Sorbet, Herbs Oil & Avocado Puree

WINE PAIRING: Petra 'Belvento' Vermentino Toscana IGT, Italy (Vermentino 100%)

Baked Eggplant

Miso Glaze, Popped Quinoa, Burnt Cucumber Cream & Pickled Red Radish

WINE PAIRING: Bodegas Exopto Horizonte de Exopto Blanco, Spain
(85% Viura, 10% Garnacha Blanca, Malvasia, Torrontes, Moscatel, Jaen)

Green Curry

Roasted Baby Carrot, Asparagus, Carrot Puree, Pickled Red Radish & Toast Coconut

WINE PARING: Schloss Vollrads Volratz 1573 Riesling Trocken, Germany

Mushroom Risotto

Riso Carnaroli Risotto, Dashi Stock, Truffle Paste, Button Mushroom, Salt, Truffle Oil,

Microgreen, Parmesan Cheese & Butter

WINE PAIRING: Yalumba Vioignier 'Eden Valley' Vioignier, Australia

Frozen Samui Pineapple Tepache

Chocolate Cremeux

Sable, Meringue & Salted Caramel Ice Cream

WINE PAIRING: Sensi 18K, Pure Gold, Pinot Noir Rose, Prosecco

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

THB 2,700++ per person

THB 2,600++ per person with wine pairing

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