



THAI BBQ

Yum Thawai

Fern tip salad with coconut curry dressing, crispy shallots, sesame seed and crab meat

Laab Pla Meak

Poached squid with chilli flakes, roasted rice, mint, shallot and lime

COOKED OVER CHARCOAL

Lamb Cutlets

Seabass Fillet in Banana Leaf

Andaman Prawns

Southern Thai-style Marinated Chicken

Hor Mok Thalay (Grilled seafood with curry paste wrapped in banana leaves)

Condiments

Nam Jim Jeaw, Red Chilli Sauce, Nam Jim Makham, Lime Wedge

Sides

Garlic Fried Rice

Charred Thai sweet potatoes

Som Tum (Papaya salad)

Dessert

Coconut Cream Crepes with Pandan and Mango

THB 3,250 per person

All prices are subject to a 10 per cent service charge and prevailing government taxes