

Tasting MENU

8-COURSE MEAL: £85 PER PERSON

8-COURSE MEAL WITH WINE PAIRINGS: £125 PER PERSON

STARTERS

TOM KHA HUA HIN SEAFOOD BISQUE

SAMUI SUNRISE SALMON

MAINS

TAMARIND-KISSED DUCK À LA
PHETCHABUN

A TASTE OF THAIFICATION:
PAD KA PRAO

AYUTTHAYA FUSION CUISINE:
HOR MOK

TIMELESS TASTE OF RATTANAKOSIN:
MASSAMAN

DESSERTS

TRICULTURAL SWEET SYMPHONY:
KHANOM THUAI FOI THONG

WORLDS UNITE: A SYMPHONY OF
VANILLA, FROM EAST TO WEST

PLEASE BE INFORMED THAT A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE
ADDED TO YOUR BILL. ALL TIPS GO DIRECTLY TO THE STAFF.
PRICES INCLUDE VAT IN POUNDS STERLING.

Journey to THAILAND

STARTERS

TOM KHA HUA HIN SEAFOOD BISQUE

Dive into the delicate flavours of Hua Hin with our Tom Kha-inspired king prawn and scallop bisque. Fresh king prawn and scallop meet the aromatic embrace of galangal and lemongrass, all melded seamlessly in a velvety coconut milk infusion.

SAMUI SUNRISE SALMON

Savour the essence of a Samui sunrise with our fresh salmon dish, delicately seasoned with green chilli and a zest of lime. Experience a vibrant blend of spice and tang, reminiscent of tropical mornings by the shore.

Journey to THAILAND

MAINS

TAMARIND-KISSED DUCK À LA PHETCHABUN

Golden-browned roasted duck, crisped to perfection, bathed in a balanced tamarind sweet and sour glaze, and elegantly paired with crunchy rice vermicelli noodles.

A TASTE OF THAIFICATION: PAD KA PRAO [THAILAND'S NATIONAL DISH SINCE 2490 BE]

Experience 'A Taste of Thaification' with our Pad Ka Prao, a revered Thai classic since 2490 BE. Dive into the rich flavours of pan-fried sea bass, fragrant Thai basil, and the aromatic depth of Ka Prao fumet, all with a tantalising spicy kick.

AYUTTHAYA FUSION CUISINE: HOR MOK

Discover the splendour of Ayutthaya Fusion Cuisine with our Hor Mok. Succulent seafood is enveloped in a velvety coconut milk embrace, fragranced with the aromatic notes of lemongrass and kaffir lime leaf. A harmonious blend where history meets culinary innovation.

TIMELESS TASTE OF RATTANAKOSIN: MASSAMAN

Embark on a culinary journey with the 'Timeless Taste of Rattanakosin: Massaman'. Tender, slow-cooked lamb chops fuse beautifully with the intricate symphony of galangal, lemongrass, coriander seeds, cloves, and cumin seeds. Experience a dish that evokes the rich tapestry of Rattanakosin's culinary legacy.

Journey to THAILAND

DESSERTS

TRICULTURAL SWEET SYMPHONY:
KHANOM THUAI FOI THONG
[SINO-PORTUGUESE-THAI FUSION DELIGHT]

Delve into the 'Tricultural Sweet Symphony: Khanom Thuai Foi Thong', a dessert where Sino-Portuguese influences dance harmoniously with Thai traditions. Crafted with rice flour, lush coconut milk, butterfly pea flower, rich cane sugar, and eggs, this fusion delight tells a tale of three cultures in every bite.

WORLDS UNITE: A SYMPHONY OF VANILLA,
FROM EAST TO WEST
PANDAN PANCAKE WITH VANILLA ICE CREAM

Pandan, known as the "Vanilla of the East," infuses its sweet fragrance into South and Southeast Asian cuisine. Experience a fusion of worlds with our Pandan Pancakes served with rich Vanilla Ice Cream. Our specially crafted pancakes, infused with the delicate, sweet essence of pandan and wrapped around fresh young coconut, harmonise beautifully with the creamy richness of classic vanilla ice cream, culminating in a timeless elegance that dances on the palate.

Delight in this exquisite symphony of flavours that bridges worlds.