



THE ETERNAL ROMANCE

14
FEBRUARY

AMUSE BOUCHE

ເນື່ອງຄຳປາດຸກຟຸ ແລະ ກ້ອຍເນື້ອວາກົວ

The Evergreen Heart & The Golden Nest

*A crimson rose petal cradling crispy catfish floss and
herbal nectar, paired with Wagyu tartare Isaan flavours*

COLD APPETIZER

ຢໍາກັບກົມສຍານ

The Coastal Treasure

*Lightly charred Hua Hin abalone with ruby pomelo,
finished with roasted prawn fat and charred coconut emulsion*

HOT APPETIZER

ຫ່ວມກປລາກໍາ

Embrace of the Sea

*Steamed red grouper curry soufflé, complemented by
the natural sweetness of seasonal organic corn*

SOUP

ຕັ້ນບ່າເໜັດໂຄນໄກບັນ

The Enchanted Forest

*Charred wild mushroom bisque with aromatic Tom Kha notes,
served with torch-seared Benja chicken*

MAIN

ເນື້ອຍ່າງຮັງຈຸນຈຸນ

The Soulmate

*Slow-cooked Thai Wagyu short rib in Royal Ranchuan curry,
served with jasmine rice scented with butterfly pea*

DESSERT

ບ້າວຫລາມເພື່ອກມະພຣາວ

The Sweet Eternity

*A bamboo-cooked rice with taro silk, black bean layers,
coconut ice cream infused with Chulalongkorn rose*

PETIT FOUR
