



Tasting Menu 2026

By Chef Leo Chaladdee

Miang Kham Traditional Thai Snack

Ginger, Galangal, Lemongrass, Red Onion, Peanuts, Coconut, Dried Shrimp,
Chili, Lime, Betel Leaves, Traditional Dipping Sauce

Thai Tuna Tartar/ Koi Pla Dib

Fresh Tuna with Lemongrass, Coriander, Shallots and Galangal

Hokkaido Scallop Krapow / Hoi Yang

Seared Hokkaido Scallop in Shell with Chili Garlic Basil Sauce

Tom Yum Sorbet

Choice of:

U.S. Wagyu Beef or Chilean Seabass / Khao Jee Panang

Panang Curry Sauce, Crispy Thai Rice Cake

Mango Sticky Rice Sundae

Lavazza Coffee or Tea

P2500+ 10% Service Charge per person

Minimum 2 Persons

Wine Pairing – Sparkling Cava, White, Red Wines

P1200+10% Service Charge per person

*Kindly order at least 1-day in advance