

Snacks

“Chili Roulette”

Goat Tartare & Fermented Rice Crêpe

A Bouquet of Seasonal Herbs and Greens

Torched Tiger Prawn Crudo,
Sour Leaf Vinaigrette, Edible Sand,
Crispy Leaves

Curry Puff, Banana Blossom,
Sweet Black Banana Sauce

Winter Melon,
Fermented & Dried Fish Emulsion

Fingerroot Glazed Red Tail Catfish,
Local Algae, Spicy Seaweed Paste,
Fermented Red Rice Crêpe

Pickled Blood Cockle, Poached Clam,
Spicy Black Garlic Glaze,
Jicama, Cauliflower

“A Dream of Trang BBQ Pork”
served with “Koa Tom Mud”

Smoked Duck, “Red Curry”,
Deplee, Roselle

Roselle, Fermented Rice, Guava

Duck Egg Custard, Roasted Pumpkin,
Compressed Pumpkin,
Pumpkin Kombucha,
Ganache, Praline

Chocolate Log, Powder,
Jujube, Salted Egg Ice Cream,
Aerated Chocolate,

3,000++ / person

1,400++ / person for wine pairing

* Please let us know if you have dietary preference