



# Valentine's SET MENU

## Cross- Cultural & Northern Thai Cuisine

THB 6,888++ PER COUPLE (2 PERSONS)

(Prices are subject to 7% VAT and 10% service charge)

### Amuse-Bouche

Chiang Mai Strawberry & Miang Kham  
Fried Balloon Snack with Squid & Salted Egg  
Crispy Charcoal Tart, Chiang Mai Smoked Sai Oua,  
Nam Prik Num

### Hokkaido Scallop

Aburi Hokkaido Scallop, Tom Kha Dressing,  
Chiang Mai Pear Salad, Lumpfish Caviar, Sea Grapes,  
Sweet Thai Basil Oil, Chili Gel

### Benja Chicken Satay Salad

Cage-Free Benja Chicken Satay, Vegetable Roll,  
Ajad Dressing, Thai Peanut Satay Gel

### Chor Muang Prawn

Traditional Thai Chor Muang Dumpling with Prawn,  
Ikura Salmon Roe, Spicy Thai Herb Consommé



## **Sai Nam Phueng Orange & Lime Sorbet**

Sai Nam Phueng Orange & Lime Sorbet,  
Longan Blossom Honey, Nan Flower Rock Salt

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### **Main Course**

(Please choose one)

48-Hour Slow-Cooked Beef Short Rib

Australian Black Angus Grain-Fed Beef Short Rib,  
Stir-Fried Puffball Mushrooms, Seasonal Vegetable Salad,  
Galangal Chili Sauce

**or**

### **Andaman Sea Bass**

Pan-Seared Andaman Sea Bass with Fish Sauce,  
Green Mango, Cucumber & White Turmeric Salad,  
Lime Dressing

### **Served Tableside by the Chef**

San Pa Tong Organic Brown Glutinous Rice  
Cooked in Coconut Water with Pandan Leaf  
Nan Flower Rock Salt

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### **Perilla Mochi & Assam Red Tea**

Northern Thai Perilla Seed Mochi,  
Assam Red Tea Ice Cream from Chiang Rai,  
Toasted Perilla Seeds, Fresh Coconut Meat

### **Thai Petit Fours**

Egg Cake, Alua, Thong Muan, Dara Thong

### **Coffee or Tea**

Chrysanthemum Tea

