

K H U M H Ò M

2024 EDITION OF FOUR HANDS
CULINARY EXPERIENCES
PRESENTING THAILAND
FOUR REGIONS CUISINE

**With Two Michelin Starred Guest
Chef Cédric Burtin & Chef Ian Kittichai**



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Dok Jolk

*Crisp lotus flower tuile with som-za curd,
and Phetchaburi palm sugar-tamarind sauce*

Vignerons de Buxy - Montagny 1er Cru – White, Burgundy, France, 2018



Mackerel

*Mackerel lacquered with herbs of the garden,
smoked cream and butter*

Vignerons de Buxy - Montagny 1er Cru – White, Burgundy, France, 2018



Soi-Ju

*Hand-cut Wagyu tartare served with compressed
Yasotorn watermelon and roasted rice powder*

Chablis Domaine Christophe Patrice, White, Burgundy, France, 2022



Seared River Prawn

*Seared River Prawn, black garlic, and pulp of ziste,
carrot, ginger and carrot confit*

Lucien Albrecht Riesling Reserve, Alsace, France, 2021

Stripped Red Mullet

*Stripped Red Mullet lacquered in its juice,
onions confits, red peppers and yellow peppers*

Louis Jadot Santenay Clos De Malte, Red, Burgundy, France, 2017



Pad Ai Kui

*Stir-fried Angus tenderloin with house-blended chili paste,
and kaffir lime leaves*

Louis Jadot Coteaux Bourguignons Red, Burgundy, France, 2021



Kanom Tarn

*Phraya Rum-infused palm cake served with Homsuwan pineapple,
and fresh coconut cream*

Maison Castel Muscat Blanc Pays d'Oc, Lightly sweet, France, 2022

Food Menu: THB 6,500++

Wine Pairing: THB 2,900++

Please let us know if you have any dietary restrictions, allergies or special considerations.

Price is subject to a 10% service charge and prevailing VAT.

