

# KHUM HŌM

## FESTIVE HAMPER

## A THAI FESTIVAL OF TASTE

Celebrate the festive season with the Khum Hom Festive Hamper, a handcrafted Thai-style basket brimming with traditional sweets and savoury delights. Perfect for sharing the joy of the season, these hampers allow you to send thoughtful and flavourful greetings to family, friends, and business partners, infusing each gift with the rich and authentic tastes of Thailand.

**Order from now  
until 20 December 2024**

**Advance order  
is highly recommended.**



Call +66 2 666 3311 Or scan the QR code and purchase online.



**MÖVENPICK**  
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BANGKOK

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 khumhomrestaurant.com

Unwrap the essence of Thai taste with our house-made selection of sweet and savoury delights curated by Chef Ian Kittichai and his skilled culinary team.



### Khanom Sommanat

Watermelon seeds are a popular ingredient that has been consumed since ancient times and is extensively grown in Nakhon Phanom province. The seeds are a rich in nutrients, including omega-3 fatty acids, essential amino acids and vitamin B. They play a role in balancing the body and can help strengthen bones, thus contributing to the prevention of osteoporosis.

We use organic eggs from Benja Farm, where hens are allowed to live naturally without the use of chemicals, to make our snacks. This ensures that our snacks are both delicious and free from harmful chemicals.



### Khanom Phong Nga- Kee-Mon

Mulberry sesame is a seed primarily cultivated in the northern region of Thailand, with Chiang Rai province being a common area for its cultivation. It is known for its high nutritional value, beneficial properties for skin nourishment, and its ability to inhibit the production of melanin pigment. Mulberry sesame also contains sesamol, which is believed to help prevent cancer and slow down the aging process.

### Nam Pla Whan

"Nam Pla Wan" is a traditional Thai dipping sauce often enjoyed as a snack with sour fruits, creating a delightful contrast in flavors. This sauce is well-balanced, exuding the fragrant aroma of shrimp paste and grilled fish, with a sweetness derived from palm sugar and a perfectly seasoned saltiness from premium fish sauce. What makes it exceptional is the inclusion of carefully selected ingredients, such as dried shrimp, shrimp paste, and smoked "Pla Nuea On" fish.

Meticulously prepared without the use of preservatives, this sauce offers an irresistible taste that lingers in the memory. Sweet Shrimp Paste is a well-known product from Ranong province, a region famous for producing high-quality shrimp paste. This shrimp paste has a distinctive sweet and fragrant flavor, with a smooth and fine texture. It is made using carefully selected fresh krill and undergoes a meticulous fermentation process, resulting in a premium-quality paste with a well-balanced flavor.

### Pla Kapong Foo Pad Prik King

The "Pla Kapong Foo Pad Prik King" is a dry chili paste, traditionally enjoyed mixed with steamed rice. Its standout feature is its flavorful taste, rich with the essence of chilies and ginger. The dish is made with a variety of Thai herbs, including ginger, galangal, lemongrass, kaffir lime leaves, coriander root, dried spur chilies, shallots, garlic, and kaffir lime zest. These ingredients are stir-fried with sea bass, which has been carefully shredded and deep-fried until crispy and fluffy. The mixture is then stir-fried until the aromatic curry paste releases a mouth-watering fragrance.

Pla Kapong Song Nam is a renowned type of sea bass from Songkhla - an ideal location for this fish due to its proximity to both the sea and rivers. The environment in Songkhla allows the fish to thrive, resulting in a firm, tender texture with a distinctive aroma.

### Nam Prik Goong Ta Krai Hom

Lemongrass is most commonly cultivated in Sri Saket province, an area known for its organic farming practices. It is classified as an herb with numerous benefits for the body, including aiding in digestion, relieving stomach pain, and stimulating appetite.

Dried shrimp from Rayong province is known for their firm texture, large size, and mild saltiness. These dried shrimp are a key ingredient used in our Khum Hom restaurant to create our delicious citronella shrimp paste.



# YOUR SELECTION



- Sweet Delight: THB 300++ each
- Savoury Delight: THB 350++ each
- Small Handcraft Basket - package only: THB 200++ each
- Large Handcraft Basket - package only: THB 1,500++ each
- Gourmet Basket: Small basket with any two items of your choice - THB 750++
- Premium Basket: Large basket featuring all five items plus a scented sachet - THB 2,700++

All prices are quote in Thai Bath, and are subject to a 10% service charge and 7% VAT.

# K H U M H Ò M

Send your season greetings - order here.

Name \_\_\_\_\_ Phone Number \_\_\_\_\_ Email \_\_\_\_\_

Selection	Price per Unit	Quantity	Note
<b>Individual selection</b>			
Khanom Phong Nga- Kee-Mon	300++		
Khanom Sommanat	300++		
Pla Kapong Foo Pad Prik King	350++		
Nam Pla Whan	350++		
Nam Prik Goong Ta Krai Hom	350++		
<b>Small Handcraft Basket</b> package only	200++		
<b>Large Handcraft Basket</b> package only	1,500++		
<b>Gourmet Basket:</b> Small basket with any two items of your choice	750++		
<b>Premium Basket:</b> Large basket featuring all five items plus a scented sachet	2,700++		
<b>Total</b>			

All prices are quote in Thai Bath, and are subject to a 10% service charge and 7% VAT.  
Large orders require a three-day advance order and prepayment.

