

K H U M   H Ò M



2025 Edition “Four Hands Culinary Experience”  
Presenting Thailand’s Four Regions

With Michelin-Starred Guest Chef Hervé Rodriguez  
& Khum Hom’s Resident Chef Ian Kittichai

9-course



## AMUSE BOUCHE

### MACKEREL

*Mackerel, watermelon, Lavender and Timut Pepper*



### KANOM KHAI NOK KRATA

*Caramelised freshwater white fish in crisp dumping shell  
with tamarind glaze & pickled shallot*



## STARTER

### BLUE CRAB

*Salicorne, Tofu Marshmallows, fermented mushroom*



### RAERAI NA KANG KRADAN

*Traditional fresh rice vermicelli with flathead lobster  
served with coconut & chili sauce*



## SOUP

### PLA GAO TOM PUAH

*Seared Grouper with creamy taro in a ginger infused velouté*



## POULTRY

### DUCK BREAST

*Isan-style grilled duck breast with mulberry jaew and spicy Thai fruit salad*



## MAIN DISH

### WAGYU BEEF BURGUNDY WAY

*Leaf to Leaf "a La Bourguignonne". Spicy Boulangère potatoes millefeuille, coconut*



## PRE-DESSERT

### BUALOY SAKU MANGO SORBET

*Taro dumplings served with Mahachanok mango sorbet from Sukhothai*



## DESSERT

### CHOCOLATE GLENMORANGIE

*Smoked chocolate mousse, eucalyptus, whisky ice-cream, blackberry vanilla*

**THB 5,800++ per person**

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

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

