

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

M de Minuty Rosé, Côtes de Provence AOC, France, 2023



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

Domaine ChristophePatrice Chablis Premier Cru Beauregard AOC, France, 2023



RAERAI NA KANG KRADAN

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



SOUP

PLA GAO TOM PUAKE

Seared Grouper with creamy taro in a ginger infused velouté

Mas de La Chevaliere Domaine Laroche Pinot Noir, France, 2023



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

Château La Croix du Casse Pomerol AOC, France, 2016



PRE-DESSERT

BUALOY SAKU MANGO SORBET

Taro dumplings served with Mahachanok mango sorbet from Sukhothai

Placido Moscato d'Asti DOCG – Piemonte, Italy, 2023



DESSERT

CHOCOLATE GLENMORANGIE

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

W. & J. Graham's 10-Year-Old Tawny Porto – Douro DOC, Portugal

THB 9,000++ 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.

