

K H U M H Ò M



FOUR HANDS CULINARY EXPERIENCE - 2025 EDITION
PRESENTING THAILAND'S FOUR REGIONS

With Michelin-Starred Guest Chef Charles Coulombeau
& Khum Hom's Resident Chef Ian Kittichai

7-course



Veal Tartare

Veal tartare with anchovies, pineapple, served in a tartlet shell.



Crips Cornett with Chicken Curry Filling

Crips cornett with chicken curry filling.



Mosaïc of Langoustine

Chef Charles's Signature, Langoustine carpaccio with a coconut sauce, smoked apple bavarois and drizzles of chive oil.



Tu Pa Sutong

Savoury rice-stuffed squid served with pickled rosella and seafood sauce.



Pla Gao Tom Sinuan

Andaman grouper in coconut-lemon foam with fresh toddy palm.

Pigeon

Boneless pigeon, accompanied by a confit leg, brocoletti panna cotta, kaffir lime.



Mayong Chit Loy Kaew

Marian plum in light syrup and young coconut sorbet.

or

Yasothon Watermelon

Watermelon in a saké syrup, saké sorbet, pine nuts, puffed rice, and a passion fruit sauce.

THB 5,200++ per person
Optional fine wine pairings are available.

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.

