

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

9-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 bavaois and drizzles of chive oil.*



Tu Pa Sutong

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



Dashi

Seared foie gras escalope, cocoa nib purée, slices of mackerel.

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.



Yasothon Watermelon

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

THB 5,800++ 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.

