

K H U M H Ò M



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

With Michelin-Starred Guest Chef Jeremy Gillon
& Khum Hom’s Resident Chef Ian Kittichai

9-course



AMUSE BOUCHE

HOI TOD SAUCE SAPPAROD

*Deep-fried fresh Surat Thani oysters wrapped in crisp kataifi pastry,
served with a spiced pineapple gastrique*

La Muse Muscadet Sèvre et Maine Sur Lie



GRILLED SCALLOP

Rice Espuma and Jerusalem artichoke consommé

Altitude Sauvignon Blanc Pascal Jolivet



STARTER

STINK BEAN ET SHALLOT CONFIT SALAD

Ginger dressing, cure Langoustine, Thai asparagus ice-cream

Altitude Sauvignon Blanc Pascal Jolivet



MOO YANG SONG SAHAI

*Thai-inspired grilled layered pork and bacon skewer
served with creamy avocado-seafood emulsion*

Mas de La Chevaliere Domaine Laroche Pinot Noir SOUP



CHICKEN SKIN CHIPS AND UNI

*Split gill mushroom soup, polyscias fruticosa leave oil,
summer truffle*

Mas de La Chevaliere Domaine Laroche Pinot Noir

PRE-MAIN

KWAY TEIYW REUX

Thai braised beef cheek with boat noodle jus, chili vinegar gel and coconut foam

Château de la Chaize Morgon



MAIN DISH

SEARED VENISON LOIN

Braised parsnip, meat juice with long pepper and oil

M. Chapoutier La Bernardine Châteauneuf-du-Pape



PRE-DESSERT

KHAO MAK SATHO

Fermented Sukhothai farm rice sorbet with Satho jelly

Champagne Rose Veuve Cliquot



DESSERT

THONG DEE POMELO SORBET

Pomelo Sorbet & coconut ice-cream, kumquat confit, meringue kaffir lime

Domaine Tariquet Premieres Grivesz

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

THB 9,300++ per person

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

