

K H U M H Ò M



Chef's Table with Ian Kittichai

17th - 18th August 2025



APPETIZER

หมี่กรอบชาววัง

MEE KROB CHAO WANG

Sweet crisp vermicelli with som-za, prawn and pickled garlic.

SALAD

ยำทวายกุ้งย่าง

YUM TAWAI GOONG YANG

*Grilled shrimp salad served with vegetables
and sweet coconut-based curry*

SOUP

ต้มข่าปลาสด

TUM KHA PLA SLID

*Sun-dried Gourami fish in aromatic coconut soup galangal
with Madan (Thai sour fruit).*

PRE MAIN

ไก่ขอมละ

GAI GOR LAE

Southern curry-marinated grilled chicken.

MAIN

แกงระแวงเนื้อ

GAENG RA WAENG NUA

*Slow-cooked beef short rib in turmeric
and lemongrass green curry.*

ข้าวสวย

KHAO SUAY

Steamed white rice.

DESSERT

เปียกปูนมะพร้าวอ่อน

PIAK POON MAPRAO ON

Pandanus pudding with young coconut cream and toddy palm sorbet.

THB 1,600++ 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.