



FISH & GREEN CHILLI

Hamachi, lime, fish sauce,
coriander roots, garlic & green chilies
emulsified with coconut milk

Experience exclusive pop-ups and restaurant takeovers with **Nat Thaipun** as the celebrated chef, best-selling author, MasterChef winner and Pullman Food and Beverage Ambassador brings her contemporary Thai Australian cooking to Pullman Hotels across Asia Pacific.





WATERMELON LARB

Fish Sauce, mint, scallion & chili - THB 200++

SEASONAL HEIRLOOM TOMATOES

Seasonal heirloom tomatoes, chilled tom yum consommé, Thai basil oil - THB 280++

FISH & GREEN CHILLI

Hamachi, lime, fish sauce, coriander roots, garlic & green chillies emulsified with coconut milk - THB 300++

CRAB & EGG CUSTARD

Silky Kai Toon, Southern Thai crab curry, roasted chilli oil - THB 300++

SAI OUA SAUSAGE

Sai Oua sausage, Nam Prik Noom, finely julienned pickled ginger - THB 280++

DECONSTRUCTED THAI LAMINGTON

Pandan sponge, coconut, sorbet, local jam, seasonal fruit - THB 220++

