



7 – 9 May 2026

MENU

Jewels of Nature

Marinated Cherry Tomato “Yuzu”
Caramelized Mermaid Fish “Soy”
Crispy Hokkaido Pork Belly “Har Cheong”

By Chef Marvas

Laab Moo Tord

Pork Cheek & Trotter Nugget, Laab Puree, Toasted Rice

By Chef Thav

Pla Goong

Ama Ebi, Thai Chili Jam, Kaffir Lime

By Chef Thav

Shiro Ika

Wild Caught White Squid, Ginger Scallion Puree, Ulam Salad

By Chef Marvas

Lhon Phak

Bafun Uni, Ikura, Seasonal Veg, Coconut, Lemongrass

By Chef Thav

Choux Farci Southern Yellow Curry

Glacier 51 Patagonia Toothfish, Black Grouper, Mushroom Medley, South Yellow Curry, Betel Leaves

By Chef Thav

Spanish Iberico Pork Rack

Black Pepper Jam, Zucchini, Baby Romaine Salad, Koshihikari Rice

By Chef Marvas

Nai “Cha”

Japanese Buckwheat, Nai Gai, Roasted Cameron Highland Black Tea

By Chef Marvas

Warabi Mochi

Coconuts, Gula Melaka

By Chef Marvas

*Menu is subject to change due to availability and seasonality of ingredients.
Both individual and sharing plating for this menu.*