

# KHIRI

## **Koi Hoi Ngung Chang I ก้อยหอยวงช้าง**

*Isan-style Geoduck Clam Laab with Assorted Herbs served with Puffed Rice Cracker*

## **Pla Mhuk Yang Sai Oua I ปลาหมึกย่างไส้อั่ว**

*Charred Baby Squid filled with Northern Thai Sausage and Tangy Green Chili*

## **Keang Khiao Wan Hoi Malangpu I แกงเขียวหวานหอยแมลงภู่**

*Spiced Tuscan Kale Soup and Mussels with Silky Scallop Emulsion*

## **Yum Som Choon I ย่าส้มฉุน**

*Juicy Pomelo Pulp, Salted Green Mango with Fermented Shrimp, Fresh Snake Fruits and Crispy Mixed Herbs*

## **Khoeng Mae Naam Yang Naam Jim I กุ้งแม่น้ำย่างน้ำจิ้ม**

*King River Prawn, Baby Lotus Roots and Roasted Red Pepper Relish*

## **\*Keang Phed Priksod Mangkhod Kae Yang I แกงเผ็ดพริกสดมันกุ้งแกะย่าง**

*Grilled Lamb Rack with Fragrant Mangosteen Fresh Herbs Curry*

*or*

## **\*Kaeng massaman sikhrong nuea thoon I แกงมัสมั่นซี่โครงเนื้อตุ๋น**

*Angus Beef Short Ribs slow cooked in our Rich and Fragrant Massaman Curry (+\$22.00)*

## **Sorbet Farang Naam Pla Wan I ซอร์เบตฝรั่งน้ำปลาหวาน**

*Pink Guava Sorbet with Lemon Balm and Poached Star Anise Guava*

## **Keang Buad Phueak Chor Pha-ga I แกงบัวตมเผือกช่อผกา**

*Homemade Royal Thai Dumpling with Silky Purple Yam Paste served warm & House Churned Coconut Ice Cream*

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*(Add-on)*

## **Signature Khao Pad Kid Terng I ข้าวผัดปลากุเลาเค็ม**

*"a fried rice to remember" 6 month cured salted threadfin and crabmeat*

*\$14.00 per bowl (min. order 2 bowls)*

## **Premium Crystal Fresh Water**

*Sparkling or Still (free flow) \$5.00 per pax*

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**\$148.00++**

*Menu is subject to change.*

*All prices are subject to 10% service charge & 9% GST*