

KHIRI

“EXPERIENCE FESTIVE TASTING MENU” (24th December 2024 to 1st January 2025)

Koi Hoi Ngung Chang | ก้อยหอยวงช้าง

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

Ho-mok pu | ห่อหมกปู

Thai stream crab meat with red curry in banana leaves

Keang Khiao Wan Hoi Malangpu | แกงเขียวหวานหอยแมลงภู่

Spiced Tuscan Kale Soup and Mussels with Silky Scallop Emulsion

Yum Som Choon | ยำส้มฉุน

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

Khoeng Mae Naam Yang Naam Jim | กุ้งแม่น้ำย่างน้ำจิ้ม

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

*Moo hun krob naam Jim prik heng | หมูหันกรอบน้ำจิ้มพริกแห้ง

Traditional Thai Crispy Suckling pork, tangy dried chilli sauce & grilled sticky rice patties

or

*Kaeng massaman sikhrong nuea thoon | แกงมัสมั่นซี่โครงเนื้อตุ๋น

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

Sorbet Farang Naam Pla Wan | ซอร์เบตฝรั่งน้ำปลาหวาน

Pink Guava Sorbet with Lemon Balm and Poached Star Anise Guava

Kaeng Buad Phueak Chor Pha-ga | แกงบวดเผือกช่อพญา

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 | 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