



## Sharing Set for 3 People

Choose 6 dishes with 1 non-alcoholic drink per person, menus such as Spicy Seafood And Glass Noodle, Beef Flank Steak From Java (Wagyu), and more!

### GROUP A

(เลือก 4 เมนู)

Choose 4

**1. Spicy Seafood And Glass Noodle (ยำจับแซ่ทะเล)**

฿527

Daily Catch Of Seafood Tossed With Glass Noodles And Spicy Dressing, Tomato, Red Onion And Cilantro

**3. Duck Confit Gascony(น้องเบ็ดต้นน้ำมันสไตล์ฝรั่งเศส)**

฿574

Roasted duck fat potatoes, slow braised red cabbage in red wine and apple

**5. Panfried Atlantic Halibut Fillet (ปลาฮาโลบิท์ย่างแคโรทพูเรซอสเวลูเต)**

฿574

Five spice carrot puree, creamy coconut mussel veloute

**7. Sirimahannop Fish & Chips (ฟิช แอนด์ ชิปส์)**

฿574

Deep-Fried Crispy Halibut Fillet In Beer Batter Served With Papaya Fries, Remoulade And Bengal Curry Sauce

**2. Beef Flank Steak From Java (Wagyu) (เนื้อวากิวย่างสมุนไพรเกาะชวา)**

฿691

Marinated In Oyster Sauce, Chili, Galangal, Kaffir Lime, Lemongrass, Toasted Rice Crust And Cucumber Herbal Slaw

**4. Baked Pork Chop On The Bone (พอร์คชอปซอสน้ำพริกเผา)**

฿556

In Nam Prik Pao Marinated served with Danish Potato Salad

**6. Beef Cheek Green Curry (แกงเขียวหวานแก้มวัว)**

฿527

Succulent Braised Beef Green Curry, Served with A Griddled Roti And Steamed Rice

**8. Sirimahannop Fish Tacos (สิริมหรรณพ ทาโก้)**

฿574

Soft Shell Flour Tortillas, Battered And Fried Fish Sticks, Iceberg, Sour Cream And Avocado (4 Pcs)

### GROUP B

(เลือก 2 เมนู)

Choose 2

**9. .House Cured Dill Salmon (ปลาแซลมอนคัวร์กลิ่นผักชีลาว)**

฿457

Avocado-Pomelo Salad, Spicy Tomato-Basil Dressing, Tobiko, Tom Yam Crackers

**11. Green Papaya Fries (มะละกอตอด)**

฿188

Battered And Deep-Fried, Served with Bay Of Bengal Curry Sauce

**13. Scandinavian Calamari (ปลาหมึกผัดพริกกระเทียมและทารากอน)**

฿457

Stir-Fried Calamari With Thai Chili, Garlic, Lemon, and Scandinavian fine herbs

**10. Peanut And Turmeric Chicken (ไก่ต้นเครื่องขมิ้นและซอสสะเต๊ะ)**

฿223

Slow-Cooked Boneless Chicken In Peanut Sauce, Served With Rice Cracker

**12. Bitterballen (พุลพอร์คคลูกเกล็ดขนมอบิงส์สไตล์ดัตช์)**

฿223

Pulled Pork Creamy Croquettes, Sambal-Mustard Dip

**14. Norwegian Tea Smoked Duck Breast (สลัดบีทรูทอกเบียร์มควันผงชา)**

฿457

Salt-Baked Beets,cream cheese mousse, Baby Spinach, Roasted Hazelnuts, Lingonberry Compote



Popular



Vegetarian



Chef Recommended



Long cooking time

15. Smoked Pepper Mackerel (ปลาแมกเคอเรลรมควัน) Hardtack Ship'S Biscuits and Scandinavian Horseradish Sauce	฿340	16. Gulf Of Thai Land Spicy Eggplant Curry (แกงเผ็ด มะเขือยาว) Cassava, Tomato And Smoky Long Eggplant In Devilishly Spicy And Sour Southern Thai Curry, Served With Griddled Roti And Steamed Rice	฿410
17. Mango Cheesecake(ชีสเค้กมะม่วง)	฿199	18. Nordic Honey Panna Cotta(พานาคอตต้าสวีตไส้นอร์ด ดิค)	฿188
19. Chocolate Coffee Tart(ทาร์ตช็อกโกแลตกาแฟ)	฿210	20. Warm Apple Puff(พายแอปเปิ้ล)	฿199
21. Ostra Regal (France) (ออสตรา รีจัล (ฝรั่งเศส))	฿244		

## NON-ALCOHOLIC DRINKS (CHOOSE 1 PER PERSON)

22. Kickstarter Orange, Pineapple, Chili, Honey, Citrus, Pink Peppercorns	฿294	23. Basil & Lime Collins Fresh Basil, Creole Bitters, Homemade Lime Cordial, Citrus, Grapefruit Perrier Water	฿294
24. Red Ruby Roselle Juice, Orange Cinnamon syrup, Tonic water	฿294	25. Chang Mineral Water	฿117
26. Soft Drink	฿93	27. Pepsi	฿93
28. Pesi Max	฿93	29. 7 Up	฿93
30. Schweppes Ginger Ale	฿93	31. Rock Mountain Soda Water	฿93
32. Coffee/ Tea	฿171		

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 Chef Recommended

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