

Taste of Thailand

1000 THB | Online Exclusive 500 THB

The Set Includes:

Thailand flavor map 8 regional tasing bites
Your choice of Regional Dining Set (or vegetarian "4 Regions" set)

Start with a handcrafted wooden map of Thailand,
topped with 8 mini bites from all four regions
North, Central, Isan and South.

Each bite rests on regional rice grains chosen to represent that part of Thailand
these grains are for display only, please do not eat the rice.



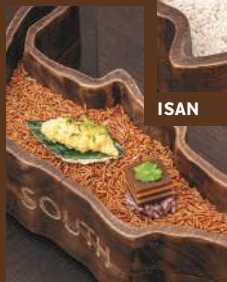
NORTHERN



ISAN



CENTRAL



SOUTHERN

All prices are in THB and Subject to 7% VAT and 10% service charge
Please inform our staff if you have any allergies.

Thailand flavor map

8 regional tasing bites

How it works

1. Explore the bites – Taste all 8 mini bites on the Thailand map to discover the flavours of each region.
2. Choose your favourite region – Decide which region you love most.
3. Enjoy your full set menu – Order your Regional Dining Set from that region (or choose a vegetarian set combining dishes from all four regions).

*Recommend Starting from North to South

NORTHERN



Khao Soi

Chiang Mai coconut curry noodle classic, in one creamy crispy bite.



Nam Prik Ong

Mild tomato, pork chilli dip, reimagined as a stuffed tomato on a crisp base

ISAN



Jaew

Smoky Isan dipping sauce, glazed over puffed rice for a crunchy, spicy bite.



Grilled Chicken

Charcoal-style marinated chicken, like roadside gai yang, in one tender mouthful.

CENTRAL



Choo Chee

Fragrant Central red curry, turned into a silky, crispy snack.



Tamarind Egg

Fried boiled egg in sweet-sour tamarind sauce, a classic from old Bangkok.

SOUTHERN



Moo Hong

Phuket-style slow-braised pork belly on a tiny, crisp rice cracker.



Yellow Curry

Bright Southern turmeric curry served on a fresh wild betel leaf.

REGIONAL SET Select 1 option



NORTHERN

Khao Soi Chicken

Northern coconut curry noodle soup with chicken, crispy noodles and pickles.

Sai Ua & Pork Crackling

Grilled Chiang Mai herb sausage served with crispy pork skin.

Nam Prik Ong

Mild tomato and minced pork chilli dip with fresh vegetables.

Sticky Rice

Traditional Northern sticky rice, gently rolled so it's easy to eat by hand.



CENTRAL

Tom Kha Mushroom

Coconut-galangal soup with mushrooms, lemongrass & kaffir lime.

Fish Cake

Thai fish cakes with herbs, served with sweet chilli sauce.

Tamarind Eggs

Crispy fried eggs in sweet-and-sour tamarind sauce with crispy shallots.

Green Curry Chicken

Classic green curry with chicken, coconut milk and Thai eggplant.

Prawn Choo Chee

Choo Chee curry prawns in rich coconut cream with kaffir lime.

Jasmine Rice

Steamed jasmine rice.



ISAN (NORTHEAST)

Tom Saeb

Spicy, sour Isan pork soup with fresh herbs.

Gai Yang

Charcoal-grilled marinated chicken with spicy dipping sauce.

Somtam

Green papaya salad – crunchy, tangy, spicy and a little sweet.

Larb Moo

Minced pork salad with lime, mint and toasted rice.

Sticky Rice & Fresh Vegetables

Isan-style sticky rice served with fresh vegetables and herbs.



SOUTHERN

Moo Hong

Slow-braised pork belly in a sweet, peppery Southern-style sauce.

Turmeric Fried Fish

Crispy fried white fish marinated with turmeric and garlic.

Southern Curry

Southern-style yellow curry with fish and local vegetables, rich and spicy.

Shrimp Paste Dip & Vegetables

Spicy shrimp paste dip served with fresh vegetables.

Jasmine Rice

Steamed jasmine rice.



4 REGIONS VEGETARIAN SET

Tamarind Tofu

Crispy tofu with sweet tamarind or chilli sauce.

Green Curry Tofu

Green curry with tofu, Thai eggplant and basil.

Stir-fried Morning Glory

Wok-fried water spinach with garlic and chilli.

Tom Kha Mushroom

Coconut soup with mushrooms and Thai herbs.

Jasmine Rice

Steamed jasmine rice.