

25TH ANNIVERSARY DINNER
With Guest Chef Andy Ricker

Khao Poht Ping

Sweet corn on the cob basted in salty coconut cream, charcoal grilled and served with lime



Sai Ua Samun Phrai

House made Chiang Mai herbal pork sausage with northern spices and aromatics. Charcoal grilled and served with Naam Phrik Num, Khaep Muu and steamed crudites.

Yang Rou Chou'r

Uighur lamb skewers with mala spice, grilled and served with heirloom tomato, red onion and caraway salad and flatbread



Khanom Jiin Sao Naam

Thin rice vermicelli with pineapple, ginger, green mango, dry shrimp, Thai chilies and garlic, topped with sweet/sour dressing and turmeric coconut cream with fish balls.



Yam Makheua Yao

Smoky charcoal grilled long eggplant salad with spicy dressing of Thai chilies, lime, fish sauce and palm sugar, topped with boiled egg, dry shrimp, pork, prawns, shallots and crispy garlic.

Neua Naam Tok

Grilled New York strip steak rubbed with cilantro root, garlic and pepper, topped with lime, mint, shallots, lemongrass, chili powder and rice powder.

Kaeng Hang Leh

A rich Northern Thai curry of pork belly with tamarind, palm sugar, ginger and Burmese curry powder.

Plaa Thawt Lat Phrik

Deep fried whole fish with a sweet and savory chili sauce.



Khao Niaw Mamuang

Sweet sticky rice with Ataulfo mangoes and salty coconut cream