SIAM EST 1782

Rattanakosin

CHAPTER III

9 TASTE OF Thai CUISINE



MICHELIN
2026

Amuse Bouche

Hokkaido Scallop
Ikura | Galangal | Jicama

Gai Gorleh
Coconut | Turmeric | Betel Leaf

Gaeng Liang
Young Corn | Heirloom Tomato | Blue Mussel

Seasonal Refresher

River Prawn
Zucchini | Radish | Papaya

UPGRADE TO GREEN ROCK LOBSTER RM95

Black Cod
Red Seaweed | Edamame | Thai Sambal

Chef's Selection Dessert

Thai Petit Fours

RM550

Wine Pairing 3 Glasses RM210
Cocktail Pairing 3 Glasses RM195
Non-Alcoholic Pairing 3 Glasses RM160

Scan To Discover Our Cocktail Partner

ALL PRICES ARE SUBJECT TO A 10% SERVICE CHARGE & 6% SST.
(8% SST APPLY TO ALL ALCOHOLIC BEVERAGES)