

# PRIVATE BBQ 4,500++

*Lobster in any style additional THB 1,800++ per person (half/person)*

## WELCOME DRINK

ROSELLA HONEY  
*Rosella, Honey, Lemon Juice*

## THAI BITE

☞ MIANG KHAM POO  
*Betal Leaf, Crabmeat, Shallot, Ginger, Chili, Peanuts*

## STARTERS

- ☞ HOY NANG ROM YANG  
*Grilled Oyster, Chili, Tamarind Sauce*
- ☞ \* MOO KUM WAAN  
*Samphran Farm Pork Neck, Fresh Kale Salad, Lime, Spicy Garlic Sauce*
- \* SOM TUM GAI YANG  
*Papaya Salad & Klong Phai Farm Marinated Grilled Chicken*

## FROM THE GRILL

- ☞ PLA YANG BAI TONG  
*Banana Leaf Wrapped Grilled Sea Bass, Herbs*
- \* NUE YANG JIM JIEW  
*Grilled Beef, Thai Spicy BBQ Sauce*
- ☞ MUEK YANG  
*Cuttlefish, Kaffir Lime, Lemongrass, Galangal, Chili Paste*
- PLA GOONG MAE NAAM  
*Spicy River Prawns, Thai Herbs, Chili & Lime Dressing*

## SIDE DISHES

BOK CHOY TOPPED WITH SESAME SEEDS  
*Grilled Corn, Chili, Coriander, Garlic Oil*

## DESSERT

- ☞ ☞ ☞ GUAY PING  
*Grilled Banana, Coconut Syrup*
- ☞ ☞ I-TIM KATI  
*Coconut Ice-cream, Sweet Corn, Jackfruit*

POLLAMAI RUAM

TROPICAL FRUIT

THAI COFFEE AND TEA SELECTION

TA  
KH  
AI

*All prices are in Thai Baht and subject to 10% service charge and 7% government tax*

☞ Spicy   ☞ Vegetarian   ☞ Gluten Free   ☞ Asaya   \* Partners in Provenance