

CHEF IAN KITTICHAJ TASTING SET MENU

ไส้กรอกทะเล

SAI KLOK TALAY

HOUSE MADE FRESH SHELLFISH SAUSAGE WITH HUA-HIN STYLE SEAFOOD BROTH

ย่างเนื้อย่าง

YUM NUA

GRILLED AUSTRALIAN GRASS-FED TENDER BEEF, FRESH HERBS, CUCUMBER, AND TOMATO IN A RED FINGER PEPPER DRESSING

สร้างว่าปู

SEANGWA PHOO

BLUE SWIMMER CRAB SALAD, "NAMDOKMAI" MANGO, AND SEAWEED CAVIAR IN A CHILI-COCONUT DRESSING

กระดูกหมูอบซอส

KRADOOK MOO AOB SAUCE

SPICE RUBBED PORK BABY BACK RIBS GLAZED WITH ISSAYA HOUSE-BLENDED CHILI PASTE



ห่อหมกกุ้งลอบสเตอร์

HOR MOK GOONG MUNG KORN

STEAMED WHOLE FRESH MAINE LOBSTER, LOBSTER CURRY CUSTARD, FRESH COCONUT MILK AND SWEET BASIL

แกงควั่นเนื้อ

GANG KUA NUA

AUSTRALIAN GRASS-FED VEAL CHEEK "A LA PRESSE" SIMMERED IN HOUSE-BLENDED LIGHT CURRY SPICES, HAND-PRESS COCONUT MILK AND KAFFIR LIME LEAVES

คูชีสโมกแซลมอน

CHOO-CHEE SALMON ROM KWAN

LIGHTLY SMOKED LABEL ROUGE SCOTTISH SALMON WITH LOCAL JERUSALEM ARTICHOKE IN A RED CURRY SAUCE

ข้าวอบหม้อดินหน้าเลียบกับเห็ดเผา

KHAO OB MOR DIN

ASIAN INSPIRED BY A DISH FROM CHEF KITTICHAJ'S FATHER-WOK SAUTÉED GI ASIAN MULTIGRAINS, CHIANG MAI MUSHROOMS AND GARLIC SPRINKLED WITH MUSHROOM-SCENTED OIL

อิชยาผักตามฤดูกาล

ISSAYA'S SEASONAL VEGETABLES



อิชยารวมมิตร

ISSAYA RUEM MIT

ASSORTED HOUSE-MADE DESSERTS