

ISSAYA SET MENU

กระดุกหมูบซอส

KRADOOK MOO AOB SAUCE

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

ยำหัวปลีสดกับยอดมะพร้าว

YUM-HUA-PLIE

BANANA BLOSSOM AND HEART OF PALM SALAD, CRISPY SHALLOTS AND ROASTED PEANUTS
IN A CHILI JAM DRESSING

ผัดไทเส้นปลาซมอน

SALMON "PHADTHAI" SALAD

LABEL ROUGE SALMON "NOODLES" WITH GARLIC CHIVES AND PEANUTS IN A PETCHABURI GI TAMARIND
DRESSING



ไก่อบภูเขาไฟ

GAI AOB

ALL NATURAL KHAO YAI CHICKEN "ISSAYA-SPICED" RUBBED CHARCOAL GRILLED AND FLAMEBEED TABLESIDE

แกงมัสมั่นขาแกะ

MUSSAMUN GAE

BONELESS LAMB SHANK SIMMERED IN MUSSAMUN CURRY SERVED WITH PICKLED CUCUMBER AJARD

กุ้งผัดฉ่า

GOONG PAD CHAR

DAY BOAT CAUGHT TIGER PRAWNS IN A HOUSE BLENDED PEPPER-HOLY BASIL SAUCE

ข้าวอบหม้อดินหน้าเลียบกับเห็ดเผา

KHAO OB MOR DIN

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



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KANOM DOKMALI

JASMINE FLOWER PANNA COTTA SERVED WITH JASMINE ICE CREAM AND JASMINE RICE TUILE