

VEGETARIAN SET MENU

*แซ่่งว๋ายอคมะพร้าว*

SEANGWA

HEART OF PALM SALAD, "NAMDOKMAI" MANGO, GREEN PAPAYA, SEAWEED CAVIAR IN A CHILI-COCONUT DRESSING

*ลาบผักสด*

LARB PAK SOD

NORTHEASTERN-STYLE SALAD OF CABBAGE, MUSHROOMS, CUCUMBER AND SHALLOTS IN A ROASTED STICKY RICE DRESSING

*ยำหัวปลีสดกับยอดมะพร้าว*

YUM-HUA-PLEE

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



*ต้มโคล้งเห็ด*

DTOM-KLONGHED

MARKET MUSHROOM SOUP, GRILLED SHALLOTS AND FRIED CHILI IN A LEMON GRASS-TAMARIND BROTH

*แกงขมิ้น*

GEANG KAMIN

ROYAL KING'S PROJECT VEGETABLES IN COCONUT MILK AND HOMEMADE YELLOW CURRY

*ผักทองญี่ปุ่นผัดน้ำมัน*

PAD-FUKTHONG YEE-POON

WOK-FRIED LOCALLY GROWN KABOCHA PUMPKIN WITH THAI BASIL AND SOY 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



*ขนมดอกมะลิ*

KANOM DOKMALI

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