

TEXTURE

THE FARMER'S CLUB 420

Baby spinach/Wild rocket/Mushroom/
Green squash/Semi dried tomato/Ox tongue
Honey/Lemon/ Mulberries/Figs/Basil seed/
Broccoli panna cotta.
Enjoy a harvest celebration of seasonal local produced
nestled in a charming, rustic basket. All the ingredients
are sourced from Chef Gibb's favourite local farmers,
including James Noble figs and mulberries and completed
with a home-made strawberry vinaigrette.

SNOW WHITE 450

Burrata cheese/White balsamic espuma/
White tomato/Parmigiano
Embrace purity with this stunning white masterpiece.
White tomato gel, exotic white balsamic espuma
and freshly sourced Burrata cheese hand crafted
by a local farmer in Hua Hin a divine combination.

SALMON AND QUINOA 490

40 Degree salmon/Red quinoa/Sea lettuce/
Coriander/Black garlic/Pickled baby beet/
Avocado/Wasabi/Preserved lemon
This layered delight is bursting with superfoods like
red quinoa, sea lettuce and avocado and brought to life
with a splash of wasabi for a mouthwatering and healthy
dish from the sea. Delicate and tender sous vide salmon
appears uncooked but surprises for a unique experience.

BEEF CARPACCIO 520

Australian wagyu striploin/Walnut/
Black truffle/Brie cheese/Pickled Shiitake
mushroom/Jack fruit nut
Chef Gibb adds an exotic new twist to a traditional
specialty and gets creative with Carpaccio. Crunchy
walnut pesto cleverly combines with the full
flavour of jackfruit nut and mushrooms, finished with
a distinctive flourish of brie cheese and black truffle.

AKAMI TUNA 530

Akami tuna/Daikon/Rose apple water/
Kaffir lime oil/Thai almond/Ponzu/Miso yogurt
Deep red, lean and firm Akami tuna is sliced from the
fish and perfectly paired with succulent flavours.
A delightful homage to the best from south east Asia.

BLACKNESS SCALLOP NO.2 580

Hokkaido scallop/Black lentil purée/Green
apple/Leek/Onion/Lime/Porcini butter sauce
Divers from Hokkaido plunge deep to hand pluck
these oversized scallops. The fresh and delicate shellfish
are flanked by a delightfully flavourful ensemble of fresh
fruits and vegetables, drizzled in a rich butter sauce.

LIQUID ARTISAN

ZUCCHINI VELOUTÉ 330

Zucchini Velouté/Potato gnocchi/Shiitake
mushroom/Sweet potato/Black truffle
This hearty soup is a classic. It is silky, rich,
creamy and packed with exquisite
flavours and textures.

BOUILLABAISSSE 350

Seafood soup/Crab meat/
Garlic melba/Saffron rouille
Chef Gibb's tribute to this iconic soup will become
a classic. He perfected this dish when working in
the renowned "Le Jardin Des Sens" in Montpellier
alongside the Pourcel's brother.

BANGKOK TOM YUM 350

Fresh river prawn/Squid/63 degree sous vide
cooked egg/Lime/Tom Yum broth
This traditional Thai favourite has a long heritage on the
streets of Bangkok. It is wonderfully reimagined with
a modern twist, brimming with fresh produce plucked
from local farms, rivers and seas.

FROM THE BUTCHER

ALL ABOUT PHEASANT 600

Sous vide pheasant breast/Crispy slow
cooked leg/Pumpkin purée/Potato/
Bok choy/Chicken essence
This noble ingredient is locally sourced from the
Royal Project, with the whole bird used in the dish.
The leg and thigh are slow cooked, skin crisped to
perfection, the liver used to make a rich sauce and
bones roasted into a jus.

3 DAY OF NONFAT PORK BELLY 640

Fried pork belly/Cauliflower purée/Black truffle/
Chiang Mai green peach Bruleé/Dark plum jus
Indulge in an elegant twist on a traditional classic.
Succulent pork belly is confit for three days, removing
all the fat for a unique taste experience. Fresh vegetable
hearts, apple and carrot purée add a rustic flair.

RICE FIELD DUCK BREAST 670

Roasted duck breast/Thai seasoning/Orange
and ginger infuse beetroot/Sweet potato/
Asian Coleslaw/Shallot and tamarind jus
In the Sing Buri and Ayutthaya provinces, ducks serve as
natural insecticides in the rice fields, feeding on both insects
and weeds. This diet is high in protein and results in a rich,
lean meat. Aged 30 days, the breast is treated with a Thai
style marinade and served with an Asian style coleslaw.

BONELESS RACK OF LAMB 1,200

Lamb/Sweet basil/Garlic and Artichoke purée/
Rosella/Asparagus/Bonito/Cherry reduction
Deboned loin is cooked to perfection and infused
with sweet basil. Roasted garlic and artichoke is pureed
to a silky smooth finish whilst Rosella adds complexity and
an unmistakable local flavour. A splash of Portuguese
Port perks the dish. Up before sinal presentation.

BEST OF BEEF 1,200

Roasted beef tenderloin/Beef jam/Taro/
Thailand mushroom purée/Cabbage/
Beef butter/Beef reduction
A true indulgence for beef lovers. Chef Gibb combines
the choicest cuts of beef into a delectable combination,
perfectly balanced with earthy notes from local mushroom
ketchup and a rich jus.

THE "STEAK" 1,300

Australian Black Angus 300 g beef ribeye/
Potato/ Spring vegetables/Béarnaise/
Simple beef jus.
This succulent cut is beef at its finest, grain
fed to produce sublime tenderness and flavour.
A medley of vegetables and a potato terrine make
divine complements. The Chef adds his final touch
with a delicate Béarnaise espuma served at the table
to complete your culinary experience.

WILD FISH AND SHELLFISH

RED SEA BREAM 580

Seared red sea bream /Smoked potato purée/
Fresh fennel/Passion fruit/Saffron jus
Sea bream is freshly rod caught from the Andaman,
hand selected from the Maha Chai fish market
by Chef Gibb and prepared on site. Unique tastes
and textures of fennel, mash and passion fruit perfectly
complement this catch of the day.

POMPANO FISH 580

Butter poached Jack pompanos fish/Pea
purée/Sunchoke confit/B.B.Q. pineapple butter
Invigorate your senses with the mild yet, succulent taste
of Pompano fish, poached to perfection, infused with
a light fish broth and enlivened with the inclusion of
zesty pineapple.

WILD FISH AND SHELL FISH

SALMON 670

Crispy skin salmon/Phak wan/Potato fondue/
Clam/Mussel/Thyme broth
Wild salmon is the champion of this dish, complemented
with a range of other ocean inspirations. A light clam broth
and locally sourced vegetables provide a pleasing contrast
of flavours.

SIAM KING PRAWN 750

Burnt king prawn/Crispy calcium/Avocado
sponge/ Ripe mango/Shrimp head/Chili reduction
A delightful juxtaposition of textures with ocean-fresh
king Prawns sourced from the pristine depths of the
Andaman Sea.

LOBSTER AND RICE 1,800

Hot stone lobster/Arborio rice risotto/
Artichoke/Parmesan cheese/Lobster oil
Air flown from the crystal waters of Canada,
live lobster is steamed over a bed of hot river stones.
Chef Gibb finishes the dish by pouring dashi broth
at the table, creating an instant emulsion.

SWEET ELEMENTS

WOOD 330

Sour Cherry/Dark Chocolate/
Chocolate cake/Nitro Kirsch
Take your taste buds on a journey through a modern
and decadent interpretation of a traditional Black
Forest cake. This deconstructed delight is presented
as a forest and completed with nitro kirsch espuma.

OCEAN 330

Pineapple/Coconut/Malibu
Picture the unmistakable ocean spray whilst
savouring this sweet treat. This Pina Colada
inspired plate is accented with edible sand
and chocolate shells.

WIND 330

Blond Chocolate/Bananas/Popcorn
This force of nature is perched on top of a cloud.
It features gourmet blond Valrhona chocolate,
popcorn and banana, forming an elemental feast
with a light and fluffy finish.

GOLD 330

Pumpkin/Mascarpone cheese/Coffee
Experience a new dimension to the classic tiramisu.
Traditional Amaretto and coffee flavours are enhanced
by pumpkin notes and mascarpone cheese also enriched
by the addition of real gold leaves to leave a glittering
impression.

FIRE 330

Strawberry/Rhubarb/Beetroot
This decadent dish evokes passion, using locally
grown fruits and Chiang Mai strawberries to create
a seductive blend of flavours and textures. Silky sorbet
nestles within a crisp white chocolate shell and dehydrated
fruits, jelly and rhubarb coulis are combined in a wonderland
for your tastebuds to explore.