

July 3rd Pop-Up Menu

1st course

Tom yum soup / sour lemongrass and kaffir lime broth / shrimp balls / smoked scallops / mushroom / cilantro / scallion / lemon balm

2nd course

Spicy green papaya salad / crispy pork belly / marinated octopus / local tomatoes and green beans / daikon / carrot / peanuts / puffed jasmine rice / traditional dressing / herbs

3rd course

Massaman curry / sous vide beef short rib / roasted green eggplant / potato / tamarind / thai basil gremolata / roasted peanuts / fragrant rice

Dessert

Textures of mango and coconut