

K H U M H Ò M

MICHELIN
2026



Chef's Table with Ian Kittichai

25th - 26th August 2026



AMUSE BOUCHE

ไส้อั่ว

SAI OUA

Northern Thai sausage served with Nam Prik Num and crispy pork crackling.

APPETIZER

ปีกไก่ยัดไส้ทอด

PEEK KAI YAT SAI TOD

Crispy stuffed chicken wings served with a spicy Thai chili aioli.

SALAD

ปลาปลาทู

PHLA PLA THU

Spicy and aromatic Thai mackerel salad.

SOUP

เป็ดต้มมะนาวดอง

PED TOM MANOW DONG

Slow-braised duck in a fragrant preserved lime broth.

MAIN COURSE

แกงคั่วปูนิม

GAENG KHUA PU NIM

Fried soft-shell crab in a southern-style curry with tree basil.

ข้าวกล้องน้านม

KHAO GLONG NAM NOM

Steamed milk brown rice.

DESSERT

ราชีนีผลไม้

RACHINEE PHONLAMAI

Panna cotta served with mangosteen sorbet.

THB 1,800++ for food per person

Price is subject to a 10% service charge and prevailing VAT.

Please let us know if you have any dietary restrictions, allergies or special considerations.