

K H U M H Ò M

MICHELIN
2026



Chef's Table with Ian Kittichai

The Samrub Edition

8th - 9th September 2026



APPETIZER

เมี่ยงกระทงทอง

MIANG KRA TONG THONG

Savory tartlets with herbs and dressing.

ขนมเบื้องไส้ปลา

KANOM BUANG SAI PLA

Crispy crape with savoury, mackerel, dried fish, shredded coconut filling.

กะหรี่ปั๊บบั๊บน้ำไก่

KAREE PUP SAI GAI

Crispy curry puff with chicken filling.

SALAD (Family-style)

ยำหัวปลีปลาฟู

YUM HUA PLEE PLA FU

Banana blossom salad with crisp fried catfish, sea bass and fresh herbs.

ยำฝรั่งสีชมพู

YUM FARANG SI CHOMPOO

Pink guava salad with white shrimp, pomegranate, shallot, red chili and roasted cashew nuts.

SOUP (Family-style)

ต้มยำกุ้งปากร

TOM YUM GOONG PAK ROR

Southern-style spicy Andaman shrimp soup with herbs.

MAIN (Family-style)

ผัดหมูเคยจูลู

PAD MOO KEUI CHALU

Stir-fried pork with krill paste sauce, elephant garlic, red chili and lemongrass.

แกงควัตะลิงปลิง

GAENG KUA TALING PING

Grilled Australian striploin in simmered curry with wood sorrel and herbs.

ห่อหมกปลา

HOR MOK PLA

Andaman seapike and sea bass steamed fish curry served with green papaya a-jard.

ใบเหลียงผัดไข่

BAI RIANG PAD KAI

Stir-fried malindjo leaves with eggs.

DESSERT

ขนมตาคยาบ

KANOM TA YAB

Pandan crepe with young coconut filling and custard ice cream.

THB 1,600++ 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.