

K H U M H Ò M



MICHELIN-STARRED FOUR-HANDS
CULINARY JOURNEY
PRESENTING A FOUR-REGION DINNER

Chef Nicolas Isnard & Chef Ian Kittichai

19-21 November 2026



AMUSE-BOUCHE

SURAT THANI OYSTER

Avocado | Pineapple



ขนมปะดา

KHANOM PADA

*Fried ring-shaped local pastry with scallop
and shredded coconut filling*



STARTER

ยำกุ้งสดใบมะขามอ่อน

YUM GOONG SOD

*Spicy fresh Andaman shrimp salad with young tamarind leaves
and Phuket pineapple*



SOUP

ONION SOUP

Chef Nicolas' signature

MAIN

แกงปลาโตลมุสลิมใต้

GAENG PLA STYLE MUSLIM TAI

Southern Muslim-style fish curry with red mullet, torch ginger and okra



BEEF FILLET

Kumquat | Nigiri bonbon | Black garlic gel



DESSERT

ขนมเมืองเพชร

KANOM MAUNG PHET

*Traditional Thai desserts from Phetchaburi, toddy palm cake,
toddy palm in coconut milk and served with coconut sorbet*

THB 5,000++ per person (food only)

*Wine pairing selection will be proposed by our Khum Hom team
to enhance your gourmet experience.*

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

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

