



COURSE ONE

TEMPURA

ENOKI MUSHROOM TEMPURA

w/ nori spice, tonsazu & daikon oroshi

COURSE TWO

DUMPLING

WAGYU AND TRUFFLE DUMPLING

w/ onion miso, basil & truffle oil foam

COURSE THREE

GRILLED

VIETNAMESE PRAWN

w/ lemon grass prawn sate, soy paper & asian herbs

COURSE FOUR

CHICKEN RED CURRY

w/ banana roasted coconut rice

COURSE FIVE

DESSERT

COCONUT ICE CREAM

w/ pandan pancake, roasted peanut & sesame seeds

WITH SAKORN SOMBOON

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FOLEY'S