

TASTE OF COMO THAILAND

MENU

Relish Thai heritage cuisine through a contemporary lens,
presented by Chef Pim Techamuanvivit of Michelin-starred Nahm.

8 October

Dinner | 158
Dinner with wine pairing | 256

STARTERS

MIANG GUNG GAAM GRAAM

Miang of Australian lobster ceviche, white turmeric and
green mango, served on betel leaf

LAAB JIN NUEA

Northern beef larb with local spices

MAINS

YAM HOI SHELL GA TI KAB NAHM PRIK PHAO

Charred scallops in rich coconut and roasted chilli jam

NAHM PRIK MAAK MAAD KAB KOR MOO YANG

Grilled pork neck with Northern Thai Prick Maak Maad relish

GANG RAN JUAN PLA

Fish Ranjuan soup with grilled shrimp paste infusion

GANG GAI BAI CHA MUANG

Slow-cooked chicken in Chamuang leaf curry

GA LAM PLEE PAD NAHM PLA

Wok-tossed cabbage, glazed with fish sauce

DESSERT

SOM CHOON

Traditional Thai fruit salad in sweet citrus syrup

All prices are subject to 10% service charge and prevailing government taxes.

TASTE OF COMO THAILAND

VEGETARIAN MENU

Relish Thai heritage cuisine through a contemporary lens,
presented by Chef Pim Techamuanvivit of Michelin-starred Nahm.

8 October

Dinner | 158
Dinner with wine pairing | 256

STARTERS

MIANG PON LA MAI

Miang of seasonal fruits, served on betel leaf

LAAB KHA NOON ORN

Spicy Northern-style minced young jackfruit

YAM MA KHUE PHAO

Charred eggplant salad with spicy lime dressing

MAINS

NAHM PRIK ONG

Spicy Northern Thai-style tomato and tofu relish

TOM SAP HED

Spicy and sour mushroom soup

GANG GA TI NOR MAI

Coconut curry with bamboo shoots

GA LAM PLEE PAD SEE EW

Wok-tossed cabbage, glazed with soy sauce

DESSERT

SOM CHOON

Traditional Thai fruit salad in sweet citrus syrup

All prices are subject to 10% service charge and prevailing government taxes.