



KNAI BANG CHATT

An Evening Of Taste

Cauliflower "Tartare"

olive oil, lemon juice, shallot, fried garlic, garden pickle,
mustard vinaigrette

Wine: William Fevre ,Sauvignon Blanc

Tiger Prawn

pan fried, tamarind sauce, confit tomato, garden herbs

Wine: Chardonnay, Trivento

Roast Snapper & Crab

mustard crab cake, smoked red pepper puree, pickled cabbage slaw, crab crust, citrus oil

Wine: Shiraz, Stonefish Estate

Ribeye

pan seared, sweet potato pave, kampfot peppercorn reduction, garden vegetable Wine

Wine: Xinomavro, Alpha Estate

Pandan Crepe

Khmer pandan leaf crepe, grated coconut roll, seasonal fruit

Wine: Bird of Fire Semillon, Australia