

DEGUSTATION MENU

Nam (น้ำ) - the Thai whisper for water, is the inspiration behind our menu creation. Each dish is a masterpiece that draws from the essence of the sea and the rivers flowing through our land, showcasing the freshest local ingredients and the region's unique flavors. Immerse your senses in a gastronomic journey that celebrates the life-giving power of water, as our chefs take you on an unforgettable adventure through the poetry of each bite.

Pla Mueak Yang

Grilled Cuttlefish, cod liver, lime, ink mayonnaise

ปลาหมึกย่างซอสหมึกดำ

Gyoza Kung Tom Yum

Shrimp tom yum pot sticker

เกี๊ยวซ่ากุ้งรสต้มยำ

Kob Thod Nam Pla

Crispy frog legs, house made fish sauce, lemongrass

ขาบทอดน้ำปลาสูตรพิเศษ

Laab Hed Sarai

Layan organic mushroom, seaweed, lime-chili dressing (V)

ลาบเห็ดกับสาหร่าย

Pla Duk Pad Phed

Wok fried catfish, house made red curry, herbs

ปลาตุ๋นผัดเผ็ด

Puay Leng Pad Nuei

Wok fried local spinach, garlic, butter (V)

บววยเล้งผัดเนย

Dara's Khao Soi

River prawns, house made egg noodle, 'look chok', pickles

ข้าวซอยกุ้งแม่น้ำ

I-Tim Chocolate

Nakorn Sri Thammarat chocolate ice-cream

ไอศกรีมช็อกโกแลตนครศรีธรรมราช

Sharing for two people 5800++

*Prices are in Thai Baht and are subject to 10% service charge plus applicable tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne*

DEGUSTATION MENU

Loke (Lan) - the Thai word for Earth, is the soul of our menu. We celebrate the bounty of the Layan land, crafting each dish with the finest ingredients nurtured by our fertile soil. From farm to table, our chefs create culinary masterpieces that pay homage to the rich flavors and textures of the Earth. Embark on a gastronomic journey that will awaken your senses and connect you to the heart of our land, one delectable bite at a time.

Gai Yang Koleh

Grilled Organic chicken, mild curry sauce, pickled cucumber

ไก่อ่างกอและ

Miang Kham Tub Haan

Betel leaf, cashew nut, foie gras, house made ginger sauce

เมี่ยงคำดับห่าน

Yum Nuea Yang

Grilled Wagyu beef, garden herbs, pickled onion

ยำเนื้อย่างกับผักในสวน

Kaeng Phed Ped Yang

Sous vide duck breast, house made red curry, figs

แกงเผ็ดเป็ดย่าง

Moohong Phuket

Slow cook pork belly, soy, star anise, cinnamon

หมูฮ้องภูเก็ต

Hed Pad Khing

Stir fried organic mushroom, ginger, sesame, Shaoxing wine (V)

เห็ดผัดซิง

Kao Sang Yod Ob Ma Praw Pao

Black berry rice in roasted coconut (V)

ข้าวสังข์หยดอบมะพร้าวเผา

I-Tim Nom Pae

Goats cheese and honey ice-cream, Krabi cashew praline

ไอศกรีมนมแพะและน้ำผึ้ง

Sharing for two people 5800++

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