



Mushroom Thai Vegetarian Menu

We are thrilled to welcome you to our unique private dining experience featuring a delightful menu that has been specially designed around our home-grown mushrooms.

Oyster Mushroom, Log White Fungi, Pink Oyster, Yanagi Mushroom, all mushrooms you are about to savour are grown in our Mushroom Hut located next to you.

Mushrooms are among the only natural food sources of vitamin D, and mushrooms are one of the few foods that contain germanium, a trace mineral that helps the body use oxygen efficiently and prevents against damaging effects of free radicals. Many mushrooms are also good sources of selenium, an antioxidant mineral, as well as copper, niacin, potassium and phosphorous. Additionally, mushrooms provide protein, vitamin C and Iron.

Mieng Hed Grop

Herbal Crispy Hungarian Mushroom with Sweet Tamarind Sauce



Yam Hed Nang Fa

Spicy Salad of Pink Abalone Mushroom, Shallot, Spring Onion, Tofu



Tom Yam Hed

Spicy and Sour Lemongrass flavored Mushroom Soup



Hor Mok Hed Bann

Red curry soufflé of Home Grown Mushroom with Organic Brown Rice



I-Tim Tom Ka Hed

Mushroom-Coconut and Lemongrass Infusion Ice Cream

*USD 320++ per couple with a bottle of Sparkling wine
(Lunch credit applicable)*



Mushroom Western Menu

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Smoked Duck Carpaccio

Straw Mushroom Pickle, Orange Reduction, Micro Herbs



Salad

Home Grown Mushroom Rillettes with Eco-Centro Leaves and Vegetable Pickle



Mushroom Velouté

Crunchy Garlic Crouton, Cauliflower Foam and Nutmeg Oil



Baked Koh Kood Sea Bass

Shitake Mushroom Crust, Garden Spinach Ragout, Coconut Lime Sauce



Mushroom Panna Cotta

Macadamia Candy and Salty Caramel

*USD 320++ per couple with a bottle of Sparkling wine
(Lunch credit applicable)*