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SALA RIM NAAM

— MANDARIN ORIENTAL, BANGKOK —

FOUR COURSE DINNER



MANDARIN ORIENTAL, BANGKOK • 48 ORIENTAL AVENUE • BANGKOK

A KISMET MENU • MANDARIN ORIENTAL, BANGKOK

FOUR COURSE DINNER

FOUR COURSE DINNER · PER GUEST

2800

4 GLASSES WINE PAIRING · PER GUEST

1980

TO BEGIN

Betel leaf wraps with roasted peanuts, crispy roasted coconut, dried shrimps and ginger

Spicy winged bean and prawn salad

Sweet and salty caramelized turnip with peanuts, served on tangerine

Steamed seabass puff

SOUP

Fresh coconut milk soup with blue river prawn, straw mushrooms, banana blossom, bird's eye chilli, galangal and kaffir lime

MAIN COURSE

Stir-fried lotus root with shiitake mushrooms

Roasted seabass with sweet chilli sauce

Yellow curry with beef tenderloin

Jasmine and organic brown rice

TO FINISH

Thai rice dumplings in coconut milk with coconut ice cream

Petits fours

Please advise of any dietary requirements or allergies and our Chefs will be delighted to assist.
Prices are in Thai Baht and subject to 10% service charge and applicable government tax.