

K H U M   H Ò M



MICHELIN-STARRED FOUR-HANDS  
CULINARY JOURNEY  
PRESENTING A FOUR-REGION DINNER

**Chef Nicolas Isnard & Chef Ian Kittichai**

19-21 November 2026



## AMUSE-BOUCHE

### SURAT THANI OYSTER

*Avocado | Pineapple*



### ขนมปะดา

#### KHANOM PADA

*Fried ring-shaped local pastry with scallop  
and shredded coconut filling*



## STARTER

### ยำกุ้งสดใบมะขามอ่อน

#### YUM GOONG SOD

*Spicy fresh Andaman shrimp salad with young tamarind leaves  
and Phuket pineapple*



## SOUP

### ONION SOUP

*Chef Nicolas' signature*

## MAIN

### แกงปลาโตลมุสลิมใต้

#### GAENG PLA STYLE MUSLIM TAI

*Southern Muslim-style fish curry with red mullet, torch ginger and okra*



### BEEF FILLET

*Kumquat | Nigiri bonbon | Black garlic gel*



## DESSERT

### ขนมเมืองเพชร

#### KANOM MAUNG PHET

*Traditional Thai desserts from Phetchaburi, toddy palm cake,  
toddy palm in coconut milk and served with coconut sorbet*

THB 5,000++ per person (food only)

*Wine pairing selection will be proposed by our Khum Hom team  
to enhance your gourmet experience.*

*Please let us know if you have any dietary restrictions, allergies or special considerations.*

*Price is subject to a 10% service charge and prevailing VAT.*