KHUM HÔM

MICHELIN 2026



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

HAMACHI CUCUMBER ROSE

Sturia Caviar | Passion Fruit Sauce

STARTER

ยำกุ้งสดใบมะขามอ่อน

YUM GOONG SOD

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

SOUP

ONION SOUP

Chef Nicolas' signature

MAIN

แกงปลาสไตล์มุสลิมใต้

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

PRE-DESSERT

น้อยหน่ากะทิ

NOINA KATI

Custard apple in sweet coconut milk ice cream

DESSERT

ขนมเมืองเพชร

KANOM MAUNG PHET

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

THB 5,600++ per person (food only)

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.