



## ISSAYA SET MENU

### *กระดุกหมูบซอส*

#### KRADOOK MOO AOB SAUCE

SPICE RUBBED PORK BABY BACK RIBS GLAZED WITH ISSAYA HOUSE-BLENDED CHILI PASTE

### *ยำหัวปลีสดกับยอดมะพร้าว*

#### YUM-HUA-PLEE

BANANA BLOSSOM AND HEART OF PALM SALAD, CRISPY SHALLOTS AND ROASTED PEANUTS IN A CHILI JAM DRESSING

### *ผัดไทเส้นปลาช่อน*

#### SALMON "PHADTHAI" SALAD

LABEL ROUGE SALMON "NOODLES" WITH GARLIC CHIVES AND PEANUTS IN A PETCHABURI GI TAMARIND DRESSING



### *ไก่อบภูเขาไฟ*

#### GAJ AOB

ALL NATURAL KHAO YAI CHICKEN "ISSAYA-SPICED" RUBBED CHARCOAL GRILLED AND FLAMEBEED TABLESIDE

### *แกงมัสมั่นขาแกะ*

#### MUSSAMUN GAE

BONELESS LAMB SHANK SIMMERED IN MUSSAMUN CURRY SERVED WITH PICKLED CUCUMBER AJARD

### *กุ้งผัดฉ่า*

#### GOONG PAD CHAR

DAY BOAT CAUGHT TIGER PRAWNS IN A HOUSE BLENDED PEPPER-HOLY BASIL SAUCE

### *ข้าวอบหม้อดินหน้าเสียบกับเห็ดเผา*

#### KHAO OB MOR DIN

ASIAN INSPIRED BY A DISH FROM CHEF KITTICHAJ'S FATHER-WOK SAUTÉED GI ASIAN MULTIGRAINS, CHIANG MAI MUSHROOMS AND GARLIC SPRINKLED WITH MUSHROOM-SCENTED OIL



### *ขนมดอกมะลิ*

#### KANOM DOKMALI

JASMINE FLOWER PANNA COTTA SERVED WITH JASMINE ICE CREAM AND JASMINE RICE TUILE