



## WHISPERS *of* THE FOREST

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IN A WORLD WHERE NATURE REMAINS FULL OF MYSTERY AND ALLURE, THE FOREST SERVES AS A TREASURE TROVE OF HIDDEN INGREDIENTS. THE INSPIRATION BEHIND OUR RESTAURANT BEGINS WITH A JOURNEY OF EXPLORATION, WHERE THE ESSENCE OF THE FOREST IS EMBRACED. THIS JOURNEY LEADS US TO THE DISCOVERY OF RARE AND PRECIOUS INGREDIENTS, SUCH AS ELUSIVE WILD HERBS AND FORAGED TREASURES.

EACH DISH IS METICULOUSLY CRAFTED TO REFLECT THE BEAUTY, DEPTH, AND VITALITY OF THE FOREST. THOSE WHO INDULGE IN THESE CREATIONS NOT ONLY SAVOR UNIQUE AND EXQUISITE FLAVORS BUT ALSO EMBARK ON A JOURNEY INTO THE HEART OF THE WILD THROUGH THE EXPERIENCE OF FOOD.

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INT

AMUSE-BOUCHES

CATCH  
OF THE DAY

*Red Curry,  
Finger Lime, Citrus*

FREE RANGE  
CHICKEN

*Seasonal Herbs,  
Yellow Chili,  
Mustard Seeds*

SPANISH  
OCTOPUS

*Finger Roots,  
Peppercorn,  
Seasonal Greens*

APPETIZERS

BREAD & BUTTER

*Sour Soy Sauce,  
Torch Ginger, Local Herbs*

WILD BOAR

*Mustard Greens,  
Red Chili, Fresh Lime*

BRITTANY COD

*Sea Plant, Pineapple,  
Fish Sauce*

*or*

NEW ZEALAND  
WAGYU BEEF

*Beef Fat,  
Root Vegetables,  
Cumin Leaves*

| *Supplement THB 1200++*

DESSERTS

PRE  
DESSERT

*Vietnamese Coriander,  
Basil, Apple*

KHAO MAO  
RANG

*Shredded Rice Grain,  
Banana Leaf,  
Bael Fruit,  
Coconut*

PETITS FOURS  
TEA OR COFFEE

*THB 3490++/PERSON*

ADD-ON

LARB

*Wagyu Beef,  
Roasted Rice,  
Northern Spices*

*THB 800++*

TEXTURES  
OF PORK

*Cabbage,  
Fermented Chili,  
Sesame Seeds*

*THB 650++*

HOKKAIDO  
SCALLOPS

*Heart of Palm,  
Green Chili,  
Coconut Milk*

*THB 750++*





INT

AMUSE-BOUCHES

**CATCH  
OF THE DAY**  
*Red Curry,  
Finger Lime, Citrus*

**FREE RANGE  
CHICKEN**  
*Seasonal Herbs,  
Yellow Chili, Mustard Seeds*

**SPANISH  
OCTOPUS**  
*Finger Roots, Peppercorn,  
Seasonal Greens*

APPETIZERS

**BREAD & BUTTER**  
*Sour Soy Sauce,  
Torch Ginger, Local Herbs*

**LANGOUSTINE**  
*Chiang Mai Tomatoes,  
Roasted Shallot, Green Chili*  
**Add-on**  
*Kaviari/ French Caviar*  
*THB 400++/3g.*

**SEASONAL  
MUSHROOM**  
*Japanese Pumpkin,  
Miso, Burnt Onion*  
**Add-on**  
*Winter Black Truffle*  
*THB 350++/3g.*

**WILD BOAR**  
*Mustard Greens,  
Red Chili, Fresh Lime*

ADD-ON

**LARB**  
*Wagyu Beef,  
Roasted Rice,  
Northern Spices*  
*THB 800++*

MAIN COURSES

**PIGEON**  
*Smoked Eggplant,  
Barley,  
Turmeric*

**BRITTANY COD**  
*Sea Plant, Pineapple,  
Fish Sauce*

**NEW ZEALAND  
WAGYU BEEF**  
*Beef Fat,  
Root Vegetables,  
Cumin Leaves*

DESSERTS

**SOM CHUN**  
*Lychee, Citrus,  
White Wine*

**KHAO MAO  
RANG**  
*Shredded Rice Grain,  
Banana Leaf,  
Bael Fruit,  
Coconut*

**PETITS FOURS  
TEA OR COFFEE**

*THB 4,490++/PERSON*

**TEXTURES  
OF PORK**  
*Cabbage,  
Fermented Chili,  
Sesame Seeds*  
*THB 650++*

**HOKKAIDO  
SCALLOPS**  
*Heart of Palm,  
Green Chili,  
Coconut Milk*  
*THB 750++*