

Celadon

TASTING MENU

THB 2,800++ PER PERSON

Four Regions of Thailand

Northern : Gang Gra Dang Moo

Garlic | Pork Ear | Shallot | Lemongrass | Chili
Vietnamese Coriander | Shrimp Paste | Fresh Guava



Northeastern : Mok Gai

Garlic | Chicken Thigh | Shallot | Lemongrass | Chili
Lemon Basil | Fish sauce | Bamboo | Sour Mango



Middle-Thailand : Kha-Nom Jeen Nam Prik

Garlic | Pineapple | Shallot | Lemongrass | Chili | Lemon Basil
Peanut | Fish sauce | Rose apple | Coconut milk



Southern : Khaow Yum Nuea Poo

Garlic | Streamed Rice | Shallot | Lemongrass | Chili
Kaffir Lime Leaves | Crab Meat | Fish sauce | Lime juice | Bilimbi



Pik-Baan

Deep-Fried Aom Nuea & Pla Hoi Shell

Beef Cheek | Scallop | Garlic | Shallot | Lemongrass | Chili
Kaffir Lime Leaves | Dill | Fish sauce | Lime juice | Breadcrumbs



Long-Tai

Gai Gor Lae & Khaow Yum

Chicken Thigh | Red Curry | Brine Dara Flower | Shallot
Lemongrass | Chili | Kaffir Lime Leaves | Rice | Dry Shrimp powder



Jaew Hon Pla

Red Grouper | Spicy Fish Broth | Shallot | Lemongrass
Chili | Kaffir Lime Leaves | Coriander



Aew-Nuea

Goong Yang | Sai Aua | Nuea Yang | Nam Prik Noom

Herbs Sausage | Grilled Tenderloin | Grilled River Prawns | Green Chili Dip
Streamed Mixed Vegetable | Sour Vegetable Soup | Sticky Rice



Unforgettable Thailand

Grilled Khaow Nook-Nga | Bulan-Dun Mek | Khaow-Too
Pickled Star Gooseberry Ice Cream | Sweet Star Gooseberry | A-Poong



Petit Four

Coconut Candy Served with The Sukhothai Tea



PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS | FOOD ALLERGIES | FOOD INTOLERANCE.