

Kiin Kiin Snacks:

Corn lime leaf/ Moonsnack/ Soya meringue with cashew/ Miang kam/ Prawn crackers with miso mayo/ Chiang mai Sausage

Option: Charpentier Brut Champagne

Kiin Kiin 6 Course menu:

Smoke salmon, bonito, wasabi cream, ponzu, cucumber

Option: Muscadet Sèvre et Maine, Loire Valley

Spicy salad with fried scallops, carrot and tamarind yam dressing

Option: Riesling Feinherb, Mosel, Germany

Yellow Curry with crab, cabbage and celery

Option: Gewürztraminer Zind Humbrecht France, Alsace

Tom kha coconut soup with vegetable, egg flan, shiitake mushroom and pickle onion

Option: Chardonnay, Kumeu, Auckland

Beef with homemade oyster sauce, chinese artichokes and kale

Option: Monastrell, Empordà, Catalonia

coconut panna cotta, roasted coconut, pineapple and rum sirup

Option: Noble rot riesling, McLaren Vale, South Australia

Snacks

- **Serve corn lime leaf with yuzu mayo**
- **Moonsnack serve like how it is**
- **Soya meringue with cashew served with wasabi cream**
- **Miang kam, add miang kam mix In the leaf and serve**
- **Prawn crackers served with miso mayo**
- **Chiang mai sausage pan fry on low heat Until they are golden. Served with fermented cabbage**



Smoked salmon

The salmon placed on the plate, decorate with garnish (cucumber, bonito, spring onion and dild) wasabi cream whip before use and ponzu sauce temperate before use.



Spicy salad with fried scallops

The scallops pan fry on a verry hot pan with oil, until they are golden about 1-2 min.

Carrot and pure placed on a plate with herbs.

Served with tamarind dressing and kiin kiin worm sprinkled over the plate.



Yellow curry

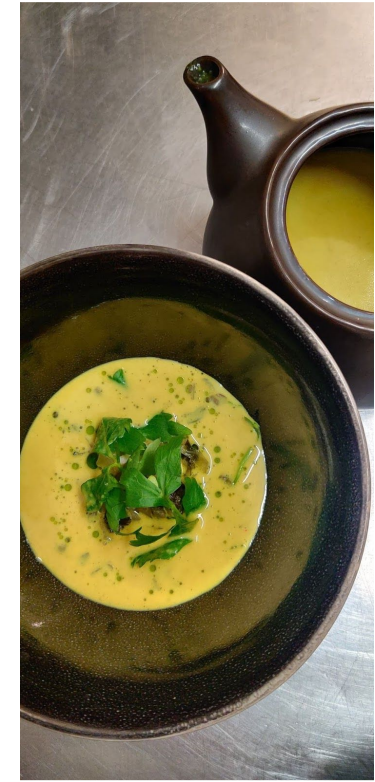
The curry heats before use.

All garnish temperate in the microwave before adding into a bowl and decorate

(if you don't have a microwave you can warm it in the container

In the oven at 50°C)

The hot curry is served at the table.



Tom Kha coconut soup with vegetable

Coconut soup heats before use.

Garniture temperate in the microwave.

**(if you don't have a microwave
you can warm it in the container
in the oven at 50°C)**

Place flan and the rest of garnish in a bowl,

Decorate with herbs

The hot tom kha soup is served at the table.



Beef with homemade oyster sauce

Fry the beef on a hot pan with oil in about 30 sec. on each side “*all after your own taste*”.

(we recommend medium rare.)

Use the same pan to roast the brussel sprouts.

place the meat and all garnish and herbs
On a plate.

The sauce and rice are temperate before use.

Rice and sauce is served at the table.



coconut panna cotta

Panna cotta serves in the cup as how it is,
and topped with roasted coconut.

