



X **MOLYVIATIS** X *Singburi*

Mangtomas Parfait, Adobo Chicharron, Mulberry Dust (Singburi)
Chicken Liver, Tapioka Cracker

Spanakopita (Molyviatis)
Feta, Dill, Lemon Basil, Spinach

Oyster Song Kreung (80/20)
KYS Oyster, Oyster Foam, Thai Chilli Jam, Kratin Granita
2021 Judith Beck, Pet Nat Bambule, Biodynamic, Burgenland, Austria

Scallop Kinilaw (Singburi)
Hokkaido Scallop, Tiger's Milk, Burnt Onion Ash, Coconut Foam
2018 La Bianca di Angiolino e Alessandro Maule, Veneto, Italy (Skin Contact)

Cullen Skink (80/20)
Smoked Cobia, Potato, Galangal, N25 Caviar
2022 Issara Estates Winery, Chardonnay, Khaoyai, Thailand (Skin Contact)

Prawn Yogurtlu (Molyviatis)
Grilled Ayutthaya River Prawn, Red Pepper, Yoghurt
2019 Pichler-Krutzler, Grüner Veltliner, Lieblich, Wachau, Austria (Unfiltered)

"Thai-Prese" (80/20)

Wilmot Black Angus Kare Kare Molé Molé (Singburi)
Wilmot Black Angus Ribeye, Savoury Peanuts, Spiced Cocoa Sauce

Souvlatzidiko (Molyviatis)
Marrunga Lamb Kiofte, Iberico Secreto Doner

Fish 'N' Sips (80/20)
Beer-Battered Red Garoupa, Phraya-infused Tartare Sauce

JR's Rice

Roti

2019 Iuli ' Malidea' Monferrato Rosso, Piedmont, Italy

Plum (80/20)
Plum Sorbet, Caramelised Lotus Root

Bua Loy (80/20)

Petit Four (80/20)

2018 Disznókő Tokaji 1413 Szamorodni Edes, Hungary

9 courses 4,900++ / person and wine pairing 6 glasses 2,800++ / person

* Please note that the menu is subject to change due to seasonality and product availability.