



tangerine

4-course dinner \$68.00

Cold starter | fish
Meat | dessert

5-course dinner \$88.00

Cold starter | hot starter
Fish | meat & seafood | dessert

Cold Starters

Garden to table

Avocado, cherry tomato, summer fruits
Toasted seeds & nuts, sesame dressing

Herbs octopus salad (supplement \$6)

Garden herbs, spicy seafood sauce

Pork manaow

Pork loin, kai lan, garden flowers & micro cress
Chili lime dressing

Hot Starters

Southern Thai seabass soup

Lemongrass, galangal
Coconut milk & turmeric broth

Bamboo clam & angel hair pasta

Mexican tarragon, lumpfish roe, seaweed sauce



tangerine

Fish

Pan-roasted farm seabass

Summer pea, king oyster mushroom, citrus sauce

“Choo-Chee” king salmon

Poached salmon, spring vegetables
Choo-Chee curry sauce

Meat & Seafood

Pasture fed beef tenderloin (supplement \$6)

Asparagus, zucchini, heirloom tomato
Bordelaise sauce

“Hung lay” Iberico pork

Chiang Mai-style curry
Tamarind, preserved garlic & ginger

Bangkok market sustainable seafood rice

Tiger prawn, fish & pearl barley
Red curry foam

Desserts

Jasmine panna cotta

Rice puff, dragon fruit, berries

Thai tea-ramisu

Mascarpone cheese, meringue
Sweet Thai milk tea sauce

Madagascar chocolate & tau foo mousse

Thai farm honey, pineapple

All prices subject to prevailing service charge and government taxes