

Chedi Tasting Menu

\$128++



miang kham | wild betel leaf, homemade Thai miang reduction,
rayong dried shrimp, Hokkaido ikura

nam prik gapi | shrimp paste relish with
tempura baby tiger shrimps, broccolini

gaeng som fak thong | Japanese pumpkin, piquant curry,
Chilean Seabass, cha-om, traditional thai fish floss

tom kha gai | baked chicken wings, foie gras infused sticky rice
tom kha creme

som tam ruam mit | medley of daily harvest greens
and seasonal fruit salad

nam ya goong mang korn | Maine lobster, yellow curry,
grilled greens, crispy rice

kor muu yang | Iberico secreto, Isaan street style
tomato sweet basil salad with northern thai relishes

OR

nam jim jeaw | 200-day grain fed black angus ribeye
(additional \$12)

cha cha ta ta | disco-chedi bubur cha cha

Optional:

Chedi Signature salted fish fried rice | 6 month cured threadfin
crabmeat and tobiko
\$12 per bowl (min. order 2 bowls)

premium Crystal fresh water sparkling/still (free flow) | \$5 per pax

Menu is subject to change.

All prices are subject to 10% service charge & 8% GST