

## Chedi Tasting Menu

\$148++



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

**nam prik gapi** | shrimp paste relish with  
tempura tiger shrimps

**gaeng som fak thong** | Japanese pumpkin, piquant soup,  
dry-aged Chilean Seabass, traditional Thai fish floss

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

**som tam ruam mit** | medley of daily harvest greens  
and seasonal fresh fruits

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

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

OR

**neua yang** | A5 Saga wagyu striploin  
(additional \$32)

**tub tim krob** | traditional homemade red ruby,  
inhouse churned coconut ice-cream

### Add On:

**Signature khao pad kid terng** | a fried rice to remember  
6 month cured salted threadfin and crabmeat  
\$14 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