

LaVIE  
-bistronomy-

## ◆ “Pathom” - ปฐม ◆

is mean first in thai language and this concept is about to into our guest to first chapter of 2022 decade journey.  
By these 3 courses we would like to elevate thai cuisine to another level by adding value and new perception of Thai cuisine. Flavors, visual, interaction and conceptual.

### *Amuse Bouche*

#### ◆ MA HOR ◆

Pineapple Film/ Minced Pork/ Foie Gras/ kaffir lime powder

### *First*

#### ◆ MOO KROB BAAN BAAN ◆

Crispy Pork Belly, Basaella Alba, Kaffir lime, lemongrass, chili jam and pepper relish

### *Second*

#### ◆ GAENG KUA BAI CHA PLOO ◆

Betel Leave Curry/ Soft shell crab

### *Third*

#### ◆ SAGO, TACO AND COCOA ◆

Sago and coconut/ Taco Meringue/ and cocoa froze'



## *Amuse Bouche*

### ◆ ONG AND ON ◆

Nam Prik Ong/ Crispy Soft Shell Crab/ Apple Sorbet

## *First*

### ◆ HOI THOD BOLAN ◆

Crispy Oyster/ Chili relish/ Ajard

## *Second*

### ◆ GAENG NANG LOY ◆

Smoked Duck/ Thai Bo Larn curry/ Basaella alba/ lychee

## *Third*

### ◆ SAGO, TACO AND COCOA ◆

Sago and coconut/ Taco Meringue/ and cocoa froze'



## *Amuse Bouche*

### ◆ SO THAI CREPE ◆

Coconut Crepe/ Curry/ prawn

## *First*

### ◆ TANGMO PLA HAENG ◆

Compressed watermelon/ watermelon jelly/ dashi gel/ crispy fish crumble

## *Second*

### ◆ NUA YANG PAO TAAN ◆

Beef skewer/ Chili Relish/ Nam Jim Jaew

## *Third*

### ◆ KAO MAO NAM KATI ◆

Pandan sticky rice/ candled smoked/ coconut broth/ Taro