

Plae

MENU

Miang Kham Bonito Tartlet, Truffle Kanom Krok

Tom Kha

Gillardeau Oyster / Coconut / Kaffir Lime Oil
Supp \$98

Larb

Scallop / Blade Coriander / Yellow Capsicum

Nam Prik Kapi

Mackerel / Fermented Shrimp / Snake Gourd

Guai Tiao Ruea

Abalone / Thai Wild Mushroom / Abalone Liver

Gaeng Som

Mantis Shrimp / Bottarga / Fingerroot
Brioche / Chilli Butter

Plaa

Threadfin / Coconut / Bamboo Shoot

Neua Massaman

Short Rib / Massaman Curry / Morel

Wan Yen

Passion Fruit / Kaffir Lime / Palm Seed

Bai Toey

Pandan / Pistachio / Pineapple

Petit Four

\$1,280 per person

Wine Pairing 4 Gls \$598 / 6 Gls \$888

Tea Pairing \$348

Nordaq filtered water in hot, still,
or sparkling is served at \$38 per person

Menu items are subject to change based on availability.
Please inform us of any food allergy prior to ordering.

Prices are subject to 10% service charge.

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DIETARY RESTRICTIONS

Plaa serves a contemporary Thai culinary experience with a fixed menu of many courses. We are happy to meet your dietary requirements such as pescatarian or non-dairy with at least 3 days advance notice (not upon arrival), however, there are some specific ingredients and condiments that cannot be excluded from our creations:

- Fermented products (e.g. fish sauce, shrimp paste, soy sauce)
- Sugar/ salt
- Cooked off alcohol (we can exclude raw alcohol)
- Thai herbs (e.g. coriander, lemongrass, galanga, ginger), alliums (e.g. onion, leek, shallot) and mushrooms in the form of stock or broth (we can remove solid pieces)
- Modified starches (e.g. corn, potato, water chestnut starch)
- Chilli (we can slightly reduce the spiciness)

Kindly note that the below requests cannot be fulfilled due to the complexity of our menu:

- Vegetarian/ vegan
- Seafood/ shellfish/ gluten-free

If you have severe allergies or a combination of several dietary restrictions, please email us for further confirmation on how we can address your needs.

Thank you for your kind understanding.