

Plae

Named after “fish” in Thai, Plae presents a modern interpretation of Thai cuisine highlighting both local and regional seafood and produce. The menu is built around fresh and seasonal ingredients with herbs, spices and sauces to deliver vibrant Thai flavours transformed through refined touches from the kitchen.

Plae

MENU

Truffle Kanom Krok, Jang Lon

Tom Kha

Gillardeau Oyster / Coconut / Kaffir Lime Oil

Larb

Scallop / Blade Coriander / Yellow Capsicum

Yam Som-O

Botan Shrimp / Pomelo Salad / Crispy Betel Leaf

Nam Prik Ong

Cuttlefish / Tomato Chilli Paste / Palm Heart

Gaeng Som

Abalone / Bottarga / Fingerroot
Brioche / Chilli Butter

Plaa

Threadfin / Coconut Beurre Blanc / Bamboo Shoot

Nok Pi Rap

Pigeon / Nam Jim Jaew / Bell Pepper

Ma Prao

Coconut / Banana / Yogurt

Bai Toey

Pandan / Pistachio / Pineapple

Mignardises

\$1,380 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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GLOSSARY

Our menu is curated with an appreciation for Thai cuisine which takes inspiration from the country's iconic dishes.

ขนมครก

Kanom Krok

A traditional sweet and savory street snack with crispy shell and creamy coconut filling.

แจกลอน

Jang Lon

A fish cake preparation native to Chonburi, shaped on sugarcane stalks and then grilled over a charcoal stove.

ลาบ

Larb

A meat salad seasoned with fresh herbs commonly consumed in northeastern Thailand.

ยำส้มโอ

Yam Som-O

A fresh pomelo salad flavoured with dried shallots, kaffir lime and Thai roasted chilli paste.

น้ำพริกอ่อง

Nam Prik Ong

A Northern Thai relish based on sweet and spicy tomato.

แกงส้ม

Gaeng Som

A sour and spicy curry popular in Southern Thailand, infused with fingerroot and tamarind.

น้ำจิ้มแจ่ว

Nam Jim Jaew

A hot and sour dipping sauce from Isaan made of red chili flakes and toasted rice powder, usually enjoyed with grilled dishes.

ใบเตย

Bai Toey

A classic Thai dessert consisting of a bread toast dipped in a rich and creamy pandan custard.

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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.