

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

Crab Kra Thong Thong, Truffle Kanom Krok

Yum

Shima Aji / Green Chilli / Celtuce

Larb

Scallop / Blade Coriander / Yellow Capsicum

Nam Prik Noom

Razor Clam / Capellini / Thai Pesto

Gaeng Keow Wan

Abalone / Green Liver Curry / Gourd
Brioche / Chilli Butter

Tao Jiew Plaa

Cod / Thai Long Bean / Coconut

Nok Pi Rap

Pigeon / Nam Jim Jaew / Bell Pepper

Or

Gaeng Leung

Lobster / Southern Yellow Curry / Rice
supp. \$380

Wan Yen

Pomegranate Granita / Almond / Mangosteen

Lam Yai

Longan Cake / Coconut Ice Cream / Whisky Caramel

Mignardises

\$1,280 per person

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

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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ADD-ONS

Tom Kha

Gillardeau Oyster / Coconut / Kaffir Lime Oil

\$128 per person

Gai Tod

Chicken Wing / Shrimp / Plum Sauce

\$158 per person

Po Piah

Prawn / Thai herbs / Nam Prik Goong Dip

\$158 per person

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GLOSSARY

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

กระทงทอง

Kra Thong Thong

A traditional Thai appetizer consisting of "Golden" tartlet.

ขนมครก

Kanom Krok

A sweet and savory street snack with creamy coconut filling.

ยำ

Yum

Literally meaning "mix," Yum is a spicy and sour salad.

ลาบ

Larb

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

น้ำพริกหนุ่ม

Nam Prik Noom

A Northern Thai relish made of grilled green chili.

แกงเขียวหวาน

Gaeng Keow Wan

A classic green curry getting its colour from pounding fresh green chilli pepper.

เต้าเจี้ยว

Tao Jiew

Thai fermented soybean paste.

น้ำจิ้มแจ่ว

Nam Jim Jaew

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

หวานเย็น

Wan Yen

A summer dessert of shaved ice with sweet syrup and condensed milk.