

# 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.*

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## MENU

Truffle Kanom Krok

### **Larb**

Scallop / Blade Coriander / Yellow Capsicum

### **Nam Prik Noom**

Razor Clam / Capellini / Thai Pesto

### **Gaeng Keow Wan**

Abalone / Green Liver Curry / Gourd

### **Nok Pi Rap**

Pigeon / Nam Jim Jaew / Bell Pepper

### **Wan Yen**

Pomegranate Granita / Almond / Mangosteen

Mignardises

\$800 per person

Wine Pairing 4 Gls \$598

Tea Pairing \$280

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 sweet and savory street snack with creamy coconut filling.

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.

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.