

# 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

Shima Aji Ma Hor,  
Truffle Kanom Krok

### **Nam Jim Seafood**

Gillardeau Oyster / Horseradish / Tomato

### **Larb**

Scallop / Blade Coriander / Yellow Capsicum

### **Tom Yum Goong**

Botan Ebi / Lemongrass / Mushroom  
Brioche / Chilli Butter

### **Tom Kha**

Threadfin / Trout Roe / Coconut

### **Neua Gor Lae**

Wagyu / Artichoke / Green Apple  
*Or*

### **Gaeng Bai Cha Plu**

Lobster / Southern Yellow Curry / Betel Leaf  
supp. \$380

### **Wan Yen**

Pomegranate / Almond / Mangosteen

### **Lam Yai**

Longan / Coconut / Thai Whisky

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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## DINNER ADD-ONS

### **Goong Chae Nam Plaa**

Shrimp / Green Chilli / Coriander

\$158

### **Gai Tod**

Chicken Wing / Shrimp / Plum Sauce

\$158

### **Satay**

Iberico Pork / Coconut Curry / Peanut Dip

\$158

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## GLOSSARY

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

ม้าฮ่อ

Ma Hor

A Thai royal cuisine canape, combination of savory pork and sweet sauce and sour fruits as pineapple.

ขนมครก

Kanom Krok

A sweet and savory street snack with creamy coconut filling.

น้ำจิ้มซีฟู้ด

Nam Jim Seafood

A spicy and sour dipping sauce complimenting grilled or steamed seafood dishes.

ลาบ

Larb

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

ต้มยำ

Tom Yum

A hot and sour soup where the iconic flavours come from coconut milk, lemongrass, galangal and kaffir lime leaves.

ต้มข่า

Tom Kha

A mild and creamy coconut soup with lemongrass and galangal.

กอละ

Gor Lae

A spicy and salty red curry used to glaze grilled skewers.

แกงใบชะพลู

Gaeng Bai Cha Plu

A Southern yellow curry of turmeric, chilies, coconut cream and fragrant "Chaplu" known as betel leaf.