

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

LUNCH MENU

Truffle Kanom Krok

Nam Jim Seafood

Gillardeau Oyster / Horseradish / Tomato

Larb

Scallop / Blade Coriander / Yellow Capsicum

Tom Yum Goong

Botan Ebi / Lemongrass / Kaffir Lime

Brioche / Chilli Butter

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

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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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.

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.

กอและ

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.

หวานเย็น

Wan Yen

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