

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

Shima Aji Ma Hor,
Truffle Kanom Krok

Yum

Ama Ebi / Tomato / Basil Oil

Larb

Scallop / Blade Coriander / Yellow Capsicum

Tom Yum

Squid Noodle / Lemongrass / Mushroom
Brioche / Chilli Butter

Tom Zaab

Threadfin / Clams / Thai Herbals

Pad Cha Neua

Wagyu Beef Cheek / Green Peppercorn / Mushroom
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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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.

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.

ต้มยำ

Tom Yum

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

ต้มแซ่บ

Tom Zaap

A spicy pork rib soup boasts hot and sour broth that is infused with plenty of fragrant aromatics and herbs.

ผัดฉ่า

Pad Cha

A spicy Thai stir fry, it has aromatics like Thai basil, lime leaves, green peppercorns, and finger root.

แกงใบชะพลู

Gaeng Bai Cha Plu

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