

InterContinental Khao Yai Resort

CHEF'S TABLE MENU

A 7-Course Thai Feast

Thank you for joining us for the Chef's Table Dinner. Chef Auey has prepared the following menu for your enjoyment, featuring the finest ingredients which have been sourced both locally and from oversea. We wish you a very pleasant evening – Bon Appetit!

APPETIZER

Yellow watermelon with dried fish

แตงโม ปลาแห้ง

Story: A renowned Thai Royal snack since 1893.

Wine pairing: GranMonte Cremant NV

SOUP

Korat chicken stew, slow-cooked for 8 hours in flavorful chicken broth.

ซุปรไก่โคราช

Highlight: Korat chicken, known for its exceptional tenderness, particularly in the succulent chicken thigh stands out as one of the finest chicken meats in Thailand.

Wine pairing: GranMonte Gradient Alvarinho

SALAD

Crispy lemongrass salad with snow fish

ยำตะไคร้ ปลาหิมะย่าง

Highlight: Snow fish, a white fish known for its soft texture and mellow flavor, contributes to the exquisite deliciousness of this dish.

Wine pairing: GranMonte Gradient Alvarinho

PALATE CLEANSER

Lychee champagne sorbet

ซอร์เบต ลิ้นจี่แชมเปญ

MAIN COUSE

Pad Thai – Stir-fried noodles with giant tiger prawn

ผัดไทกุ้งลายเสือย่าง

Story: Pad Thai gained popularity during Field Marshal P. Pibulsongkram's era, promoting unity, patriotism, and reduced rice consumption during economic challenges.

Wine pairing: GranMonte Heritage Syrah Viognier

Phanaeng curry-infused beef cheek slow-cooked at 92°C, served with Dinosaur rice.

ข้าวไดโนเสาร์กับพะแนงแก้มวัว

Highlight: We feature 'Dinosaur Rice,' harvested annually in Yasothon Province, known for its rich taste and high quality

Wine pairing: GranMonte Durif

DESSERT

Khao Yai mango sorbet with homemade sweet tamarind sauce

ซอร์เบตมะม่วงน้ำดอกไม้ น้ำปลาหวาน

Highlight: Derived from a historical mango with sweet sauce dessert from King Rama IV's era, our adaptation transforms the classic into a delightful mango sorbet.

Drink pairing: GranMonte Grape Juice