

4-HAND DINNERS OF TWO CULTURES

EXPERIENCE THE ART OF CULINARY COLLABORATION AS CHEF THEP FROM TAAN AND CHEF SAWADA FROM KI IZAKAYA JOIN FORCES FOR A ONE-OF-A-KIND DINING EXPERIENCE. CELEBRATE THE FUSION OF FLAVOURS, CULTURES, AND CREATIVITY, SERVED IN TWO CONTRASTING YET COMPLEMENTARY SETTINGS.

FRIDAY, 28 FEBRUARY 2025 AT KI IZAKAYA
AND
FRIDAY, 7 MARCH 2025 AT TAAN BANGKOK

THB 2,900++ PER PERSON
WITH AN OPTIONAL BEVERAGE PAIRING AT
THB 990++ PER PERSON



ALL PRICES ARE QUOTED IN THAI BAHT,
SUBJECT TO 10% SERVICE CHARGE
AND 7% GOVERNMENT TAX



TAAN



KI IZAKAYA X TAAN

4-HAND DINNERS OF TWO CULTURES

14 BITES | 4 SHARING COURSES

Welcome Drink

Ibunnka

2 Chef's Canape

Squid Roe

Purple Tapioca Crisp, Royal Project Caviar

Soup Normai Burnt Bamboo Tomato

Lemongrass Basil Seaweed Roe

Starter

"Srang-wa" Rainbow Runner

Hua Hin Oscietra "Lhon" Blue Swimming Crab Oyster Aspic

"Goong Foi" Tempura

Salad of Daikon Radish, Sprinkles of Golden Soy

More Than Tamago

"Khai look khoei" Smoked Beef Tongue

Onsen Egg, Shallot & Chili Chips

Sous Vide Duck Breast

Honey & Fermented Tofu, Leek, Akadama

Kare Raisu

Kurobuta Pork Red Sweet

Ikejimed Wild Cat Fish Green Citrus Sour

Andaman Spiny Lobster, Japanese Yellow Curry

Japanese Rice, Roasted Corn, Coconut Butter, Mitsuba, Pickled daikon, dill

Salad Kombu

Local Basil, Local Shiso from Isan, Lemongrass, Tonburi Seed

Sweet

Lemongrass Chocolate Mousse

Yuzu Mousse "Pieak-Poon" Cream



TAAN

