



**Pok Pok**  
Chef Andy Ricker

Aqua  
7 November 2020  
Dinner 7.00 pm

### First Course

#### Naem Het Thawt Naam Phrik Kha

Sour rice cured oyster mushrooms deep fried and served with galangal chile dip

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#### Miang Kham

Cashews, shallot, chilies, lime, toasted coconut, coriander flowers, ginger, palm sugar, tamarind wrapped in betel leaves

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#### Laap Taohu

Laap of lightly grilled marinated tofu with a complex Chiang Mai naam phrik, herbs and fried shallots, served with fresh vegetable.

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### Second Course

#### Yam Samun Phrai

White turmeric herbal salad with nuts, seeds, aromatics in a coconut lime dressing

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#### Tam Khanun

Steamed young jackfruit pounded in the mortar and cooked with northern curry paste and tomatoes, topped with lime leaf and fried garlic

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#### Kaeng Hung Leh Jay

Vegetarian "Burmese" curry with pumpkin, pickled garlic, tamarind, phong masala and long beans

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#### Tam Phonlamai Yaang

Som tam of grilled fruits, smoky dry chilies, palm sugar and lime.

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### Sweet

#### Pok Pok Affogato

Condensed Milk Ice Cream drowned in espresso

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THB 1,800 with wine pairing

Price is in Thai Baht, subject to 10% service charge and 7% applicable government tax  
Some items stated on the menu may change on the day of the event based on product availability

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