



**Pok Pok**  
Chef Andy Ricker

Aqua  
6 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 chili dip



#### Miang Lao

Cashew nuts, fried shallots, palm sugar, phrik khii nuu, coriander, wrapped in pickled mustard green leaves



#### Laap Taohu

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

#### Niam-Kumquat

Floral, Minerally, Smoky  
Tenqueray No. 10, Niam Aromatic Wine, Lagavulin 16

### SECOND COURSE

#### Yam Samun Phrai

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



#### Tam Khanun

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



#### Kaeng Hung Leh Fak Thong

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



#### Tam Phonlamai Yaang

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

#### Chrysanthemum-Bitter Gourd

Floral, Bitter, Salty  
Tenqueray No. 10, Bitter Gourd Vermouth, Chrysanthemum Salted Plum Cordial, Selzer

### SWEET

#### Pok Pok Affogato

Condensed Milk Ice Cream drowned in espresso

#### Watermelon-Tomato

Fruity, Savoury, Fluffy  
Ketel One, Watermelon-Tomato, Talisker 10, Campari, Kutsuo

THB 1,800 with cocktail 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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