

KRAAM

คราม

Lunch Summer Restaurant Week \$45

Choice of STARTERS

PAK MOR (V)

Homemade steamed peanut and sweet radish dumpling, coconut glazed, garlic.

HOI TODD

Stir-fried mussels, crisp bean sprouts, and chives, wrapped in fresh rice paper.

GRILLED PRAWNS & TOMATO SALAD

Grilled tiger prawns, cherry tomato infused plum wine, spicy avocado crema.

Choice of ENTREES

BRAISED BEEF RIBEYE KAPROW**

A Thai street classic — stir-fried with basil, garlic, and sweet pepper. Served with jasmine rice.

KHAO SOI DUCK LEG CONFIT

Northern Thai yellow curry with egg noodles, shallot, pickled mustard.

VEGETARIAN DUCK LYCHEE RED CURRY (V)

A fragrant Thai red curry simmered with lychee, cherry tomato, Thai eggplant, Served with jasmine rice.

Choice of DESSERT

COCONUT ICE CREAM
LYCHEE ICE CREAM

(Available everyday 11.30 am - 3.15pm)

KRAAM

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Dinner Summer Restaurant Week \$60

Choice of STARTERS

SCALLOP YUZU

Marinated fresh Hokkaido scallop, spicy yuzu granita.

PRAWNS DOUGHNUT

Crispy doughnut prawns cake, chicken, garlic, sweet plum sauce.

CHICKEN CURRY TART

Savory curried potato, minced chicken, sweet radish, and caramelized onion, paired with a vegetable relish.

Choice of ENTREES

KANG SOM PLA TODD*

Butterflied branzino fillet simmered in a sour-spicy curry with seasonal market vegetables.
Served with jasmine rice.

CRISPY SOFT SHELL CRAB TAMARIND

Wok-tossed crispy soft-shell crab glazed in a sweet tamarind sauce, accented with cashews, crispy shallots, cured egg yolk. Served with jasmine rice.

ISAN GRILLED PORK CHOP

Premium pork chop marinated in traditional northeastern Thai style, served alongside wok-tossed market vegetables Isan-style spicy tamarind dipping sauce.
Served with jasmine rice.

Choice of DESSERT

WARM CHOCOLATE CAKE WITH COCONUT ICE CREAM
SEASONAL FINGER CHEESECAKE WITH LYCHEE ICE CREAM