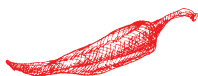


Exclusive Dinner

BY CHEF IAN KITTICHAJ



Amuse Bouche

SCALLOP "LARB"

OYSTER DTOM-KHA

COAST Coast, Taipei

Appetizer

NUA YANG JIM JAEW

Kagoshima A4 Striploin marinated with Thai spices served with Thai chili and roasted rice powder sauce

 Soi Social, Singapore

KRADOOK MOO OB SAUCE


Spice rubbed pork ribs glazed with an Issaya house-blended chili paste

 Issaya Siamese Club, Bangkok

Seafood

PAD SAM HOM LOBSTER

Lobster with stir-fried glass noodles and three aromatic vegetables

 Akanee, Bangkok

Main

NUA YANG GOR-LAE

Charcoal-grilled beef tenderloin in spicy southern red chili paste

 Khum Hom, Bangkok

Dessert

"AN NOU IMO"

Goto sweet potato "Mont Blanc" with sunflower seed dacquoise and coconut ice cream

 Spot Dessert Bar, New York

 CHILLI FEST x Chef Ian Kittichai