



Fall 2021 Inspired by Phuket

Miang som

Cara cara orange, peanuts, coconut, betel leaf, fish sauce caramel

Kanom krok

Hokkaido scallop, coconut cream, lemongrass, lime leaf, crispy rice cup

Kanom Buang

Fermented pork, coconut creme fraiche, ginger, longan, taro chip

2019 *Fanny Sabre Blanc de Noirs Pet-Nat 'Cuvée Camille', Burgundy, FR*

Gai Tom Kamin

Roasted chicken roulade, shimeji mushroom, shallot, cherry tomato with turmeric broth

2019 *Bow & Arrow Sauvignon Blanc 'La Chênaie', Willamette Valley, OR*

Yum Plaa Muek Yak

Grilled Spanish octopus, kabocha squash, fig, squid ink vinaigrette

Yum Kor Moo Yang

Grilled pork jowl, japanese eggplant, pickled apple, fennel, chicharron, quinoa

2020 *Pierre Olivier Bonhomme 'Vercheny', Loire Valley, FR*

Gang Kua Plaa

Southern Thai curry with sablefish, betel leaf, zucchini, kale

Hoy Dong Song Kreuang

Fermented mussel, lemongrass, ginger, shallot, fresh greens

Ped Yang Golek

Smoked duck breast with golek curry, pickled ginger salad

Khao Suay

Steamed Thai purple rice

2020 *Julian Haart Riesling '1000L', Mosel, GER*

Bua loi

Coconut milk dumpling, smoked jasmine-coconut broth, blackberry ice, coconut jelly, blackberry

Kanom Ahpong

Crispy and soft crepe, coconut custard, peach jam

2018 *Francois Cazin Cour-Cheverny 'Cuvée Renaissance', Loire Valley, FR*

Langbaan kitchen team: Pui, Jon, Dan, Maya, Tanya

Pastry chef: Maya Erickson Service team: Cira, Mai, Blake

Wine Pairing: Dana Frank, Sommelier Cocktails: Blake Foster

*** Sorry, no substitutions. Many dishes contain fermented fish, shellfish, seafood, cilantro, red bell pepper and nuts, even when not listed. Please let us know if you have allergies or food sensitivities. Consuming raw/undercooked meats (cooked to order), poultry, seafood or egg may increase your risk of foodborne illness.*