



STRAITS
CLAN

*Dining Room Takeover with
Chef Thitid 'Ton' Tassanakajohn*

17 & 18 MAY 2019

MEMBERS: \$88++ | GUESTS: \$118++

Chef Thitid 'Ton' Tassanakajohn, owner of Michelin-starred Le Du, is best known for mining his experiences in world-renowned kitchens including Eleven Madison Park, The Modern and Jean-Georges to champion Thai cuisine on the world stage. This 17 & 18 May, we are thrilled to welcome Chef Ton to the Dining Room where he will present a family-style dinner menu showcasing the flavours he grew up with, elevated by premium produce.

This marks the first time in Singapore that Chef Ton presents an honest, comforting expression of his fondest Thai dishes from his childhood.

ปล้ำคอหมู
Pla Kor Moo

spicy grilled ibérico pork jowl with house-made chili paste & fresh herbs

ยำทะเลย่าง
Yum Talay

spicy grilled seafood medley with Thailand's famous green sauce
Maine lobster, Japanese squid

ต้มข่าไก่

Tom Kha Gai

free-range chicken with galangal & coconut broth

มัสมั่นลูกแกะ

Kaeng Massaman

massaman curry with lamb & roasted dried spices

ปลาราดพริก

Pla Rad Prik

deep-fried Chilean sea bass with sweet chili sauce

ผัดกระเพราเนื้อ

Pad Gra Pro-w

dry-aged beef ribeye stir-fried with Thai basil and chili

ผัดผัก

Phat Phak Ruam

stir-fried seasonal vegetables

ข้าวเหนียวมะม่วง

Khao Niao Mamuang

mango sticky rice