

18TH ANNIVERSARY THAI SET DINNER

First Course

Silavadee Signature Miang Kham

A refined miang kham featuring locally sourced seafood and farm-grown herbs, layered with elegant sweet and savory notes

Crispy Sea Bass Salad with Aromatic Thai Herb

Crispy sea bass with traditional Thai herbs, finished in a vibrant chilli-lime dressing with a delicate hint of spice

Soup

Spicy Clear Broth with Pork Ribs & Cowa Leaves

Clear pork rib broth with chamuang (cowa) leaves and farm-grown herbs, delicately sour with a gentle chili heat and a clean, refined finish.

Main Course

Tenderloin in Coconut Red Curry with Young Peppercorn

Premium beef tenderloin in homemade coconut red curry with young peppercorns, delicately spiced

Sweet Glazed Local Squid with Aromatics

Locally sourced squid with roe, delicately glazed and infused with lemongrass and Silavadee Farm aromatics

Dessert

Phatthalung Heritage Sago with Young Coconut

Heritage sago from Phatthalung with young coconut and local coconut cream, delicately balanced