

20 course menu

sensational strawberry
sharp tastes round
caviar & the sixth taste
dance of the crab
duck, egg, & duck egg
squarey airy bread
the river meets the sea
fresh crayfish & aged things
crocodile noodles
rainbow rainbow
eel fried sticky rice
composition of vegetables on a skewer
chicken fried smoked pigeon
fresh fruity floral fragrant
spice spiced lamb
many pepper beef
tastes like fuchsia
from where the jungle sings
new flavored chocolate
fun filled fruit

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Wild Things is inspired by exceptional Thai ingredients, presenting them in original forms that highlight their bold flavors and unique qualities. Twenty servings express a playful, multi-dimensional approach to wild ingredients, innovative flavor combinations, and inventive techniques.

Food: **Chef Riley Sanders & team**

Ceramics: **Chanok Chanasumon, ZXXG**

Art: **Chef Riley Sanders,**

digital on acrylics on canvas

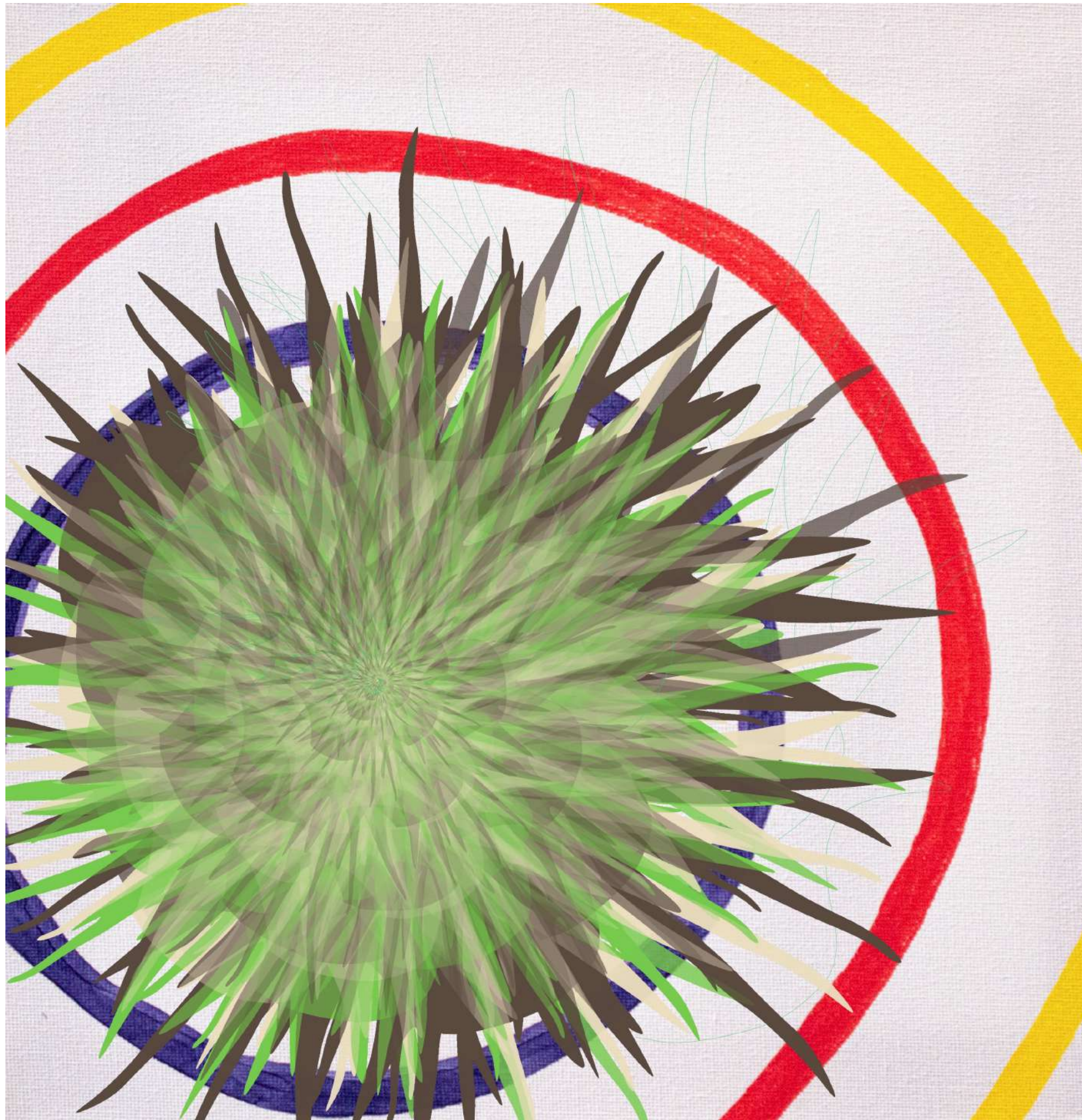
We use entirely Thai produce, preparations are subject to change due to our commitment to quality and seasonality.



Sensational Strawberry

Strawberry from Chiang Mai, lemon basil, smoked karen chili, turmeric, long pepper, cumin, palm sugar, koji cultured cream

Our first bite explores the sensory and savory qualities of strawberry with a delicate and unexpected balance of sweet and spicy, salty and piquant. Use your hands to dip and brush the strawberry into each of the sauces and take in one bite for a sensory awakening.



Sharp Tastes Round

Ikijime fish from Surat Thani, green rice vinegar, sugar cane juice, brown butter, preserved bahri date, green jinda chili, calamansi, thai celery, jicama, indian gooseberry

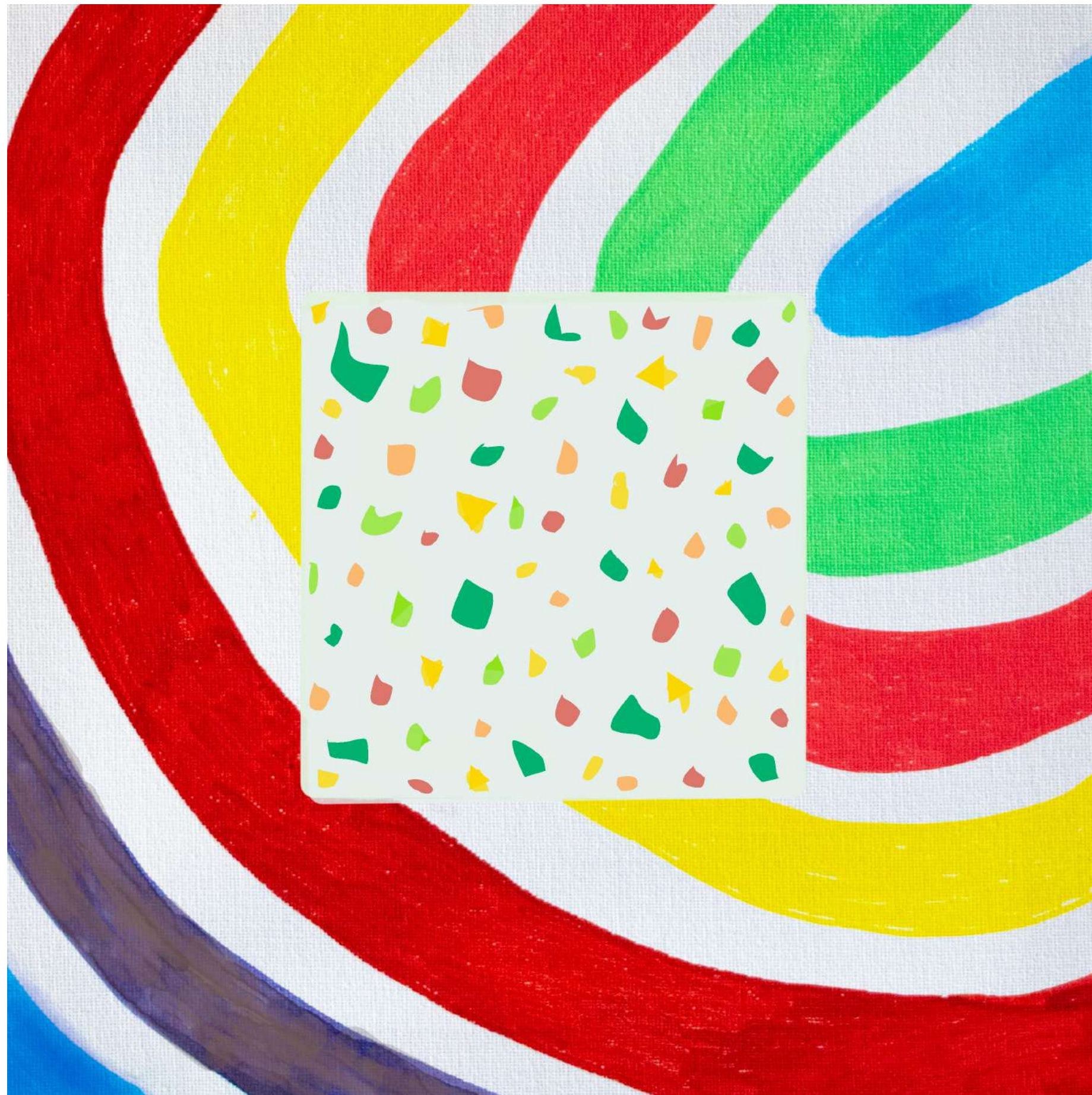
Shapes and flavors are closely connected. Our lightly cured fish is presented raw and served with sharp shapes, indicating the presence of sharp flavors like acidity and astringency. Though some sharpness is present, it's balanced by texture, fat, sweetness, and fresh aromas which provide rounded, harmonious flavors, carefully contrasting the sharp aesthetic. By altering shapes of ingredients, flavor itself may also be manipulated.



Caviar & The Sixth Taste

Caviar from Hua Hin, caramelized alliums, smoked tomato, grilled eggplant, egg yolk, white chocolate

Ongoing research suggests that taste is much more complex than previously thought. Kokumi has been proposed as a sixth taste of richness, body, and complexity - a sensation of enhanced sweet, umami, and salty tastes. Our bite of kokumi is achieved with a precise balance of aged and fresh ingredients along with a range of techniques to highlight them: smoking, maillardization, fermentation, and curing. Novel flavor combinations can be inspired from novel ideas about taste.



Dance Of The Crab

Blue Swimmer Crab from Krabi, dancing shrimp, szechuan pepper, perilla, peppermint, garlic, green papaya, white chili from Chai Buri, sato lees

Crab are received live daily, cured with aromats overnight, its delicate meat picked and presented raw, wrapped in pickled papaya. They're served with an emulsion of roasted dancing shrimp juice and seasoned with ingredients that also "dance" on the palate through the sensation of chemesthesis which includes the pleasant burn of capsaicin, the cooling menthol of peppermint, and the numbing effect of szechuan pepper.



Duck, Egg, & Duck Egg

Barbary duck from Khao Yai, eggfruit, salted duck yolk, dried chili, white turmeric, red radish, bengal currant, brazilian peppercorn, rose apple, holy basil, finger lime

Presented in an unconventional form that showcases ingredients individually, this dish is to be fully mixed to experience the flavors of those ingredients collectively. Duck breasts are aged, smoked, and presented raw, seasoned with spicy, fresh, and tart flavors for a display of contrasts: before and after, soft and crisp, raw and cooked, separate and combined, familiar and unexpected, shape and form.



Squarey Airy Bread

*Buffalo Milk from Prachin Buri,
wild almond oil, wild stingless bee honey,
wild herbs, sumac, fried shallot, sesame,
banana chili*

Popovers have remarkable rise occurring purely from the power of steam. Ours are seasoned with caramelized soy sauce and baked with wild almond oil. They're brushed with wild stingless bee honey and seasoned with wild herbs and aromatic spices. Experience the dramatic textures and dip into the butter emulsion made from pearl barley koji-cultured buffalo milk.



The River Meets The Sea

*Snakehead fish from Singburi,
Abalone from Trat, Sea Cucumber from Ko Pu,
mussel, clam, rice paddy crab, sea lettuce,
sea grapes, sea blite, rice paddy herb*

This presentation is a distinctive combination of the finest seafood from both the river and the sea, highlighting an array of lively textures and delicate flavors. Snakehead fish with its crisped skin is served with steamed abalone and its liver emulsion, a fermented relish made from smoked river fish and chilies, and a light shellfish cream.



Fresh Crayfish & Aged Things

*Crayfish from Kamphaeng Phet,
wild cardamom, red spur chili,
sweet shrimp paste, tomato,
wild tea from Chiang Rai,
indian borage*

Crayfish are poached, grilled and basted with red spur chili juice, then served with a sauce made from their roasted shells. They're served with preserved things - our two years aged wild cardamom kimchi, a tomato glaze scented with oolong made from several hundred years old wild tea trees, and caramelized shrimp paste. The preserved, rich flavors produced by time are balanced with bright aromas of freshness.



Crocodile Noodles

*Crocodile from Petchabun,
Yunnan Ham from Chiang Rai, shiitake,
dried scallop, velvet tamarind, dill,
marigold, oregano, mustard green,
bean sprouts, caramelized fish sauce*

Crocodile are farmed primarily for their luxurious leather, but interestingly, their tongues also have a luxurious, bouncy but melting texture that could be comparable to pork jowl or even squid. They're served in a natural state, lightly cured, gently cooked, and cut into noodle shapes. To eat, use chopsticks to enjoy the noodles and herbs together, then sip the umami broth made from grilled ham, vegetables, and rich aromats.



Rainbow Rainbow

Rainbow Lobster from Phuket, coriander, garlic, green chili, lemon, carrot, pineapple, ginger, cucumber, crab roe, shellfish sauce

All parts of the lobster are served in three preparations: gently poached tails, a fritter with roasted chili paste, and a rich sauce made from its shells in the style of bisque. It's inspired by the rainbow of colors present naturally in the lobster shells, presented with a rainbow of flavors to match. To eat, try the pieces of the lobster with the sauces and garnishes nearby on the plate, as each bite is crafted to build flavors dynamically.



Eel Fried Sticky Rice

Rice Paddy Eel from Phichit, galangal, vietnamese coriander, egg yolk, black shallot, mountain pepper, soy sauce, wasabi

Our rice is influenced by a variety of sources from traditional fried rices to unadon and arancini. It's cooked three times - first steamed, then stir-fried with aromats and eel jus, then battered and deep fried. By combining techniques from multiple cuisines, we're reminded that innovation is most commonly rooted in history. To eat, dip the rice into the black sauce and cured yolk, season with wasabi to personal preference.



Composition Of Vegetables On A Skewer

*Sunchoke, purple cabbage,
elephant ear stem, pumpkin, stink bean,
bamboo shoot, ginkgo nut, baby corn,
radish, nasturtium, chayote*

A simple skewer of grilled vegetables is presented in a more complex form, with varying textures, shapes, colors, and seasonings, changing with the seasons to share the most wild ingredients of the moment. The skewer is a “composition” as the ingredients and flavors are carefully constructed to build, compliment, and contrast with each other in each bite. Use your hands to eat from tip to end.



Chicken Fried Smoked Pigeon

Pigeon from Kanchanaburi, chicken skin, banana chili, hairy eggplant, buttermilk, sato, honey, seasonal herbs and flowers

Our pigeons are brined, aged, smoked and served in two preparations. The breasts are breaded in a panko made from roasted chicken skin, gently cooked and fried. The legs are deboned, seasoned with aromats, formed into a savory sausage, and grilled. This dish references a range of sources - the "chicken fried" technique of frying, Japanese katsu, Northern Thai style sausage, and tsukune. A wild level of cross-cultural references result in distinctive ideas and inventions.



Fresh Fruity Floral Fragrant

Watermelon from Suphan Buri, roselle, pomegranate, jasmine, hor wor, buffalo lime, bitter orange, prickly ash, mulberry wine

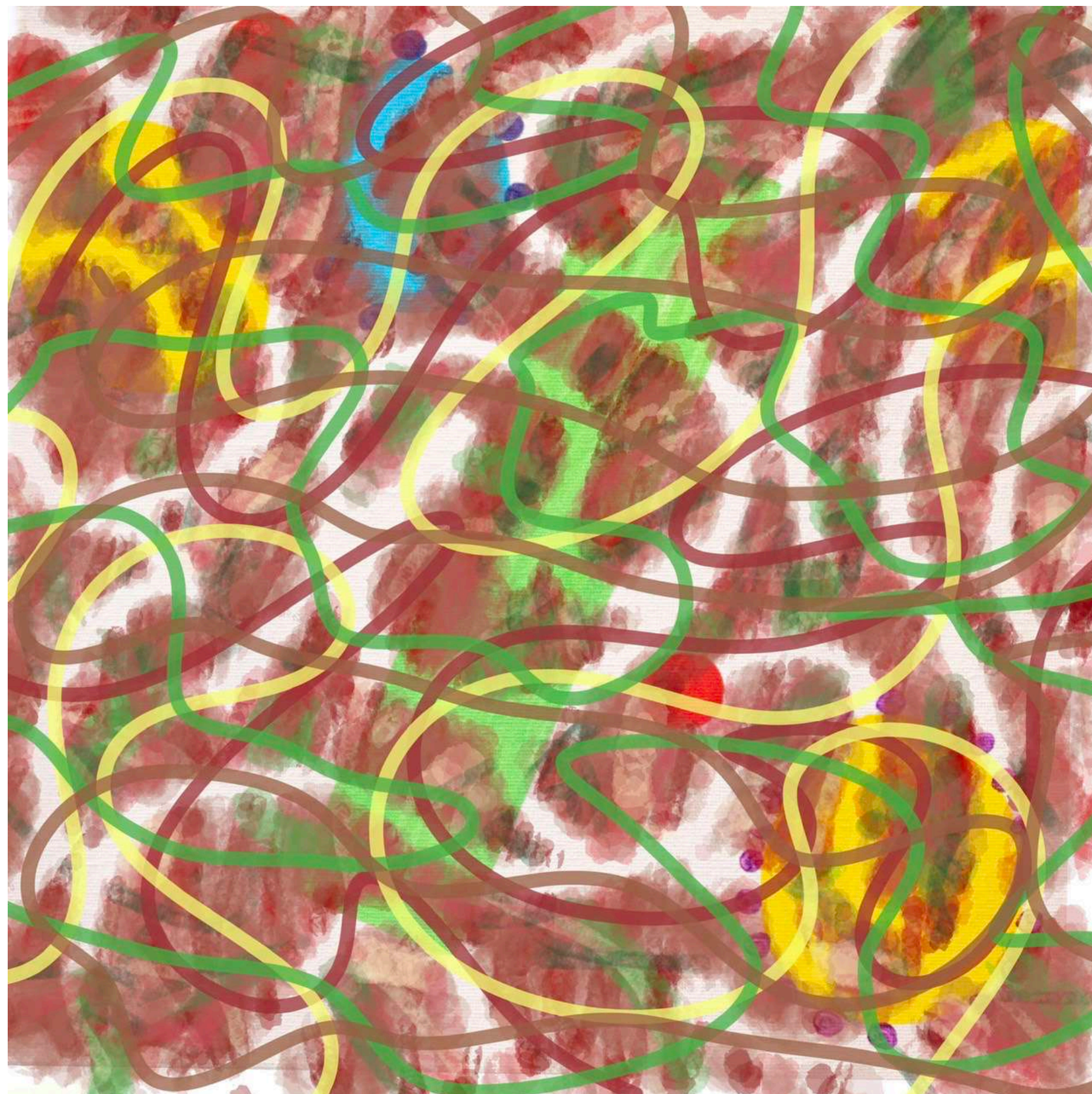
Most of our creations begin with ingredients first, but this one began with imagining a combination of aromas before finding ingredients that fit. The combination of fruity and floral aromas results in a dramatically fragrant, refreshing balance of flavors. Thinking differently about our creative process, in this case by imagining a bouquet of aromas rather than starting with ingredients, brings innovative combinations of flavor.



Spice Spiced Lamb

Milk-fed Baby Lamb from Pak Chong, beet, chive, red spur chili, orange chili, kaffir lime leaf, coconut, thirty spice sauce

Spice has two distinct meanings: the seeds, fruit, roots, bark, and other parts of plants used primarily to flavor food, or it can refer to the addition of excitement or interest in something. Our grilled lamb is served with an aromatic spice sauce of more than thirty ingredients referencing both mole and curry. It's further spiced by the maximalist, playful aesthetic with more than 100 individual details, an expression of our excitement for all things spicy.



Many Pepper Beef

*Thai Wagyu from Sakon Nakhon,
long pepper, black pepper, pink pepper,
green pepper, prickly ash,
lion's mane mushroom, bone marrow,
wild pepper leaf, sweet basil*

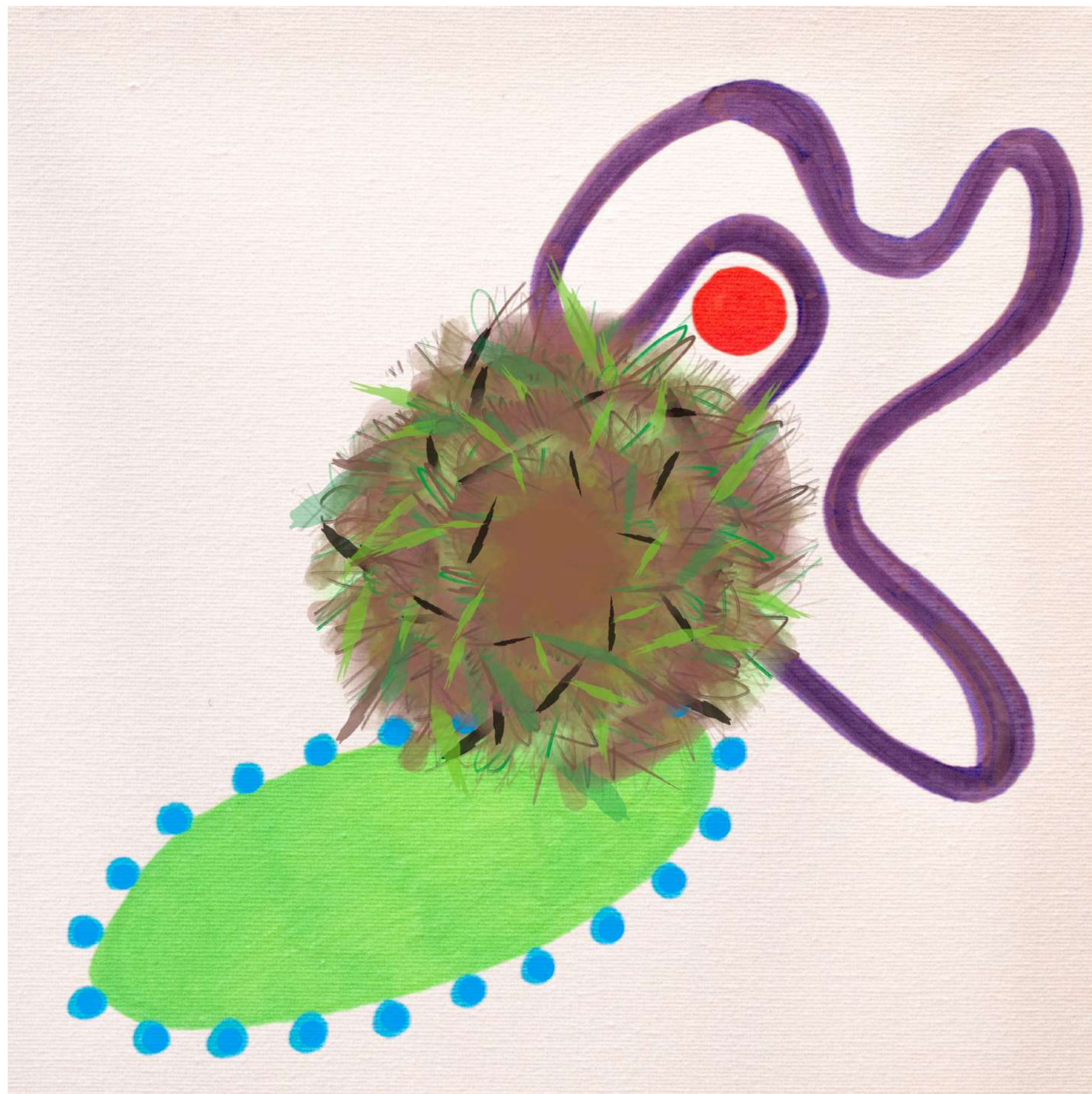
Thai Wagyu striploin is dry-aged, thinly sliced, quickly grilled, and presented in an original form. It's paired with all types of pepper, both wild and domesticated - an ingredient with ancient history, its first evidence of use dating back over 9000 years to Spirit Cave, Thailand. This preparation is inspired by that history, from its humble origins to vast cross-cultural exchanges, offering diverse influences.



Tastes Like Fuchsia

*Mao Berry from Ubon Ratchathani,
pink dragonfruit, purple yam,
condensed milk*

The connection between flavor and color is well established and supported in scientific literature and has been explored by cooks for centuries. For this presentation, we've let our imaginations run wild. A vibrant balance of sweet, sour, fruity, floral, and fragrant flavors is our interpretation of the equally well-balanced color of fuchsia, combining hues of pink, red, and purple.



From Where The Jungle Sings

Jungle Nuts from Songkla, wild almond, maku nut, wild chestnut, coffee flower, garcinia, wild mangosteen, burmese grape, sweet leaf, Issan Rum, toasted milk

Some of the most wild ingredients are foraged from deep in the remote jungles of Thailand, including several varieties of seasonal nuts. These highly prized specimens are transformed into this dessert of roasted wild chestnut ice cream with a jam made from wild fruits and garcinia, a sour fruit native to the tropical forests of the South. It's finished with an Issan Rum caramel and fresh and fried herbs - sweet leaf, tamarind, and garcinia cowa.



New Flavored Chocolate

*Dark Chocolate from Chumphon,
banana, preserved nutmeg,
giant water bug, black sesame*

While chocolate has been flavored with a myriad of ingredients over time, this dish explores an original flavor pairing with a common ingredient. Giant water bugs produce an incredibly fragrant aroma due to the pheromones produced by males that attract mates. We use that aroma to scent a dark chocolate ganache and pair it with other fruity, fresh ingredients. It's presented in many layers, representing the layering of flavors, textures, and aromas in the dish.



Fun Filled Fruit

Seasonal fruit, pandan, goat cheese, holy basil, chrysanthemum, lavender, bee pollen, sunflower seed, coconut, rosemary, sour mango, calamansi

Our last few bites are tenseasonal fruits, each stuffed with various fun fillings, changing with the seasons and transforming with each bite. This season: pandan and goat cheese, chrysanthemum and coconut flower nectar, rosemary caramel, burnt coconut, sunflower seed, bee pollen, white chocolate & lavender, sour mango, holy basil, and calamansi. Each bite is intended to be a surprise of flavors, to be enjoyed in any order.