



LIVE FIRE

Live fire cooking is the ultimate mastery of temperature control which is the foundation of cooking to manipulate texture and flavour. The depth of flavour is amplified, and it's way more fun.

LOCALLY-GROWN INGREDIENTS

Cuisine of Chef Rick will showcase locally-grown ingredients, wood fire techniques and a zero-waste approach to food by offering dishes that are nutritious, balanced and follow the group's philosophy of
“Dine Good Do Good”

ZERO-WASTE CUISINE

By necessity, we consider sustainability first and foremost in all our work in every decision at the restaurant, and our goal is to exert the absolute minimal impact upon earth, including breaking down our waste with zero carbon footprint and creating organic compost that is used in our farm.

By doing this, we are creating a closed loop where waste is used at the farm, which in turns will help to grow the ingredients used in our menu.

ADD TO THE EXPERIENCE

BBQ SOURDOUGH BREAD 380 THB

Smoked Fish | Fish Pate | Herbs Butter | Green Jalapeno

WATERMELON 350 THB

Dhala Flower | Avocado | Dried Fish

EGGPLANT 380 THB

Dukkha | Chestnut | Root Vegetables Jus

JAMPA EXPERIENCE MENU

RAINBOW RUNNER | CASHEW NUT | GOOSEBERRY
2021 Laus, Chardonnay, Spain

RIVER PRAWN | YOUNG COCONUT | DASHI
2023 GranMonte, Sakuna Rose, Thailand

BEETROOT | JICAMA | BLACK GARLIC | FISH BONE SAUCE
2021 Domaine Duseigneur La Chapelle, Grenache&Syrah, France

BLACK GROUPER | GREEN TOMATO | CHORIZO

VEAL | CABBAGE | MAH KWAN WILD PEPPER
2018 Markus Schneider, Black Print, Red Blend, Plafz, Germany

PASSION FRUIT | SABAYON | LE TOR GLO COFFEE

STINGLESS BEE HONEY | SUNCHOKE | QUINCE PEAR
2022 GranMonte, Bussaba, Muscat Blanc&Sémillon, Thailand

JAMPA Experience Menu 4,200 THB
5 Glasses Wine Pairing 2,900 THB

• Above rates are subject to 17.7% service charge taxes •