



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 360 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 LUNCH EXPERIENCE MENU

1st STARTER

CRAYFISH | WATERMELON | RADISH

or

COBIA | CASHEW NUT | GOOSEBERRY

2nd STARTER

FARM EGG | GREEN PEA | MUSHROOM DASHI

or

BEETROOT | JICAMA | FISH BONE SAUCE

MAIN COURSE

FREE RANGE CHICKEN | BABY CORN | EGGPLANT

or

DRY AGED PORK NECK | YOUNG RHUBARB | DAIKON

DESSERT

NAM DOK MAI MANGO | CHIANG MAI ROSE | THAI BASIL

or

STINGLESS BEE HONEY | SUNCHOKE | QUINCE PEAR

JAMPA Lunch Experience Menu 2,250 THB

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