

**LIVE FIRE**

**LOCAL INGREDIENTS**

**ZERO-WASTE CUISINE**

What began as a simple passion for real food and a desire to feed our children better has grown into JAMPA, a new concept of farm to fork, creative food with a menu of sophisticated, tasty and nutritious dishes that changes daily, based on the sea and land that offer us new harvest each day

#DineGoodDoGood  
#CloseToHearth.



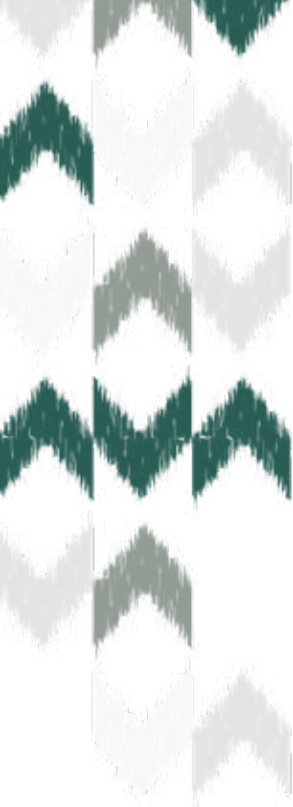


## LOCAL INGREDIENTS

The cuisine of Chef Rick will showcase local ingredients, wood fire techniques and a zero waste approach to food by offering dishes that are nutritious and balanced and follow the group philosophy of “Dine Good Do Good”



JAMPA



## **ZERO-WASTE CUISINE**

By necessity, we consider sustainability first and foremost in all our work and 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. Creating a close loop where waste is used at the farm, which in turns will help to grow the ingredients used in our menu.







## 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.







# MENU





### **SNACK**

Blue Crab 280.-

Crostino – Sea Grapes – Cauliflower

Wood Fired Baby Corn 200.-

Sambal – Coriander root

Flat Bread 280.-

Coconut Heart – Tomme de Chevre – Garden Herbs









## STARTER

Cured Cobia 350.-

Papaya – Cashew Nut – Leche de Tigre

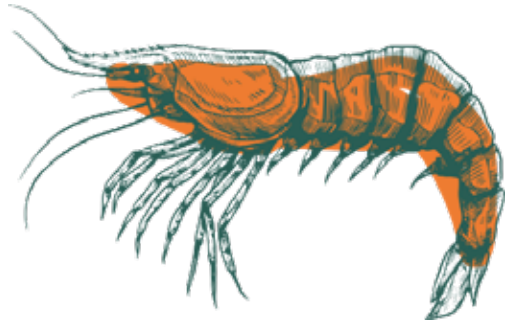
Octopus 350.-

Capsicum – Gremolata – Dala Flower

Heirloom Tomatoes 300.-

Yellow Cherry Tomatoes – Basil Oil - Sea blite





## MAIN COURSE

Whole Spring Chicken 750.-  
Sweet Potato – Garden Salad – Jampa's BBQ Sauce

Pork Collar 700.-  
Smoked Cabbage – Tamarind – Sunchoke – Shitake Sauce

Beetroot 350.-  
BBQ Beetroot – Kaffir Lime – Licorice Root – Mizuna

Whole Red Mullet 650.-  
Young Leek – Green Mango – Pumpkin – Red Mullet  
Reduction







## **DESSERT**

Farm Mulberry 200.-  
Yogurt – Rosella – Longan

BBQ Phuket Pineapple 200.-  
Chumphon 70% Chocolate – Ginger – Thai Basil

Mango 200.-  
Burnt Coconut – Purple Rice – Passion Fruit – Spear mint