

'A Cook's Tour of Thailand – Season 2'

Episode 4 – From the Farm

Wednesday 17th September 2025

On Arrival: 'Blood & Ice' – Never Never Ginache, cherry switched rosso Vermouth, blood orange sorbet, Prosecco, coconut furikake

MOO PING

Grilled pork skewer

GANG MOO NAW MAI

Grilled bamboo, sour pork, roasted tomato relish

SATE GAI

Satay chicken wing, cucumber relish, toast

Optional Wine Match: 2024 Paul Mara 'XW' Xinomavro 'Blanc de Noir', McLaren Vale

LAAP NUEA WUA KHWAAI KHOHM

Northern style raw beef salad, rice crackers

SAI UA, NUM PRIK NOOM

Herbal pork sausage, pork crackle, cucumber, snake bean, chilli relish

Optional Wine Match: 2025 Paul Mara Sangiovese, Barossa Valley

PAD MHEE NUA

Stir-fried beef noodles, roast chilli, spring onion, choy sum

GAAENG SOHM MEUANG SAI GAI BAAN

Northern style sour curry, free range chicken, cherry tomatoes, tamarind leaves

YAM FAK THAAWNG GATHI

Grilled pork neck, steamed chicken and pumpkin, coconut, peanuts, chilli

*Optional Wine Match: 2022 Paul Mara Marananga Shiraz, Barossa Valley
2021 Paul Mara 'The Marriage' Cabernet/Shiraz, Barossa Valley*

LTIM KHANOM PANG

Coconut ice-cream sandwich, peanuts, condensed milk, chocolate

Optional Wine Match: 2024 Paul Mara 'Crossed Paths' Robola, Kefalonia, Greece