

ALUMNI



CROWN

KHANH ONG VEGETARIAN MENU

TO START

Banh Mi Choux

Choux buns, mushroom pâté cream,
medley of pickled vegetables, coriander and chives

ENTRÉE

Canh Chua Nam

Pickled and grilled mushrooms, tamarind and lemongrass broth,
toasted garlic and chive oil, pineapple with sawtooth coriander

MAIN

Bo Kho Chay

Slow braised and burnt cabbage, creamy potato, glazed carrots,
pickled onions with Thai basil, lemongrass and lime jus with annatto oil

DESSERT

Banh Flan

Coffee jelly, coconut crème brûlée with lime sorbet
and Makrut lime leaves

