

hom

hom experience, 10 moments

Fermented passionfruit & ruby pomelo

A refreshing, fermented passion fruit drink followed by a rose cured ruby pomelo

Coconut, Caviar, Salted macadamia

Young coconut marinated in fish garum, preserved palm seeds and smoked Hua Hin caviar are served with a salted macadamia sauce

Rupture' champagne blanc de noir, brut nature, Marie Copinet, N.V.

A fruity nose of raspberries, cherries, flowers, biscuits, lemons and grapefruit with fresh acidity and fine bubbles

This organic champagne from Marie Copinet, a grower champagne house is rare and exclusively for hom within Thailand. It has complex flavors to match the flavor of the coconut and a little touch of saline that will balance with the salt tones from the caviar

Crab "rissol", Reduced Milk

Inspired by the local Portuguese dish called "rissol", local black crab seasoned with pickled coriander seeds and a paste of Chamuang leaf

Domaine Saint Antoine, Chablis, 2020

A fresh nose with white flower notes. Textural with spices such as white pepper and slight oak on the finish with vanilla and cinnamon as well as a lovely light toast

The rich flavor will pair with the creamy texture of the sauce of the crab rissol

Baby squid, Tea leaves

Baby squid cooked in yeast butter served with fermented hmaing and squid broth

Rock lobster & kumquat kosho

Shio koji marinated rock lobster from Hua Hin with a sauce of fresh coconut milk and kumquat kosho

Natural Grüner Veltliner, Hajszan-Neumann, Vienna

Notes of elderflower and lychee are combined with fresh acidity a juicy structure and peppery notes in its aftertaste

The natural wine is produce through "skin contact" and has developed the needed aftertaste of pepper which balances with the sauce and its acidity whilst the overall body of the wine supports the rich and complex flavors in the sauce

Black grouper, Cabbage, Pandan

Dry aged black grouper with a sauce of lacto fermented green mango, pandan and pumpkin seed miso

Wild boar, Oyster mushroom

Fermented in the paste of barley koji and black durian

Domaine Roche Audian, Cotes du Rhone, 2019

Full-bodied wine with notes of red berries, floral tones, thyme and rosemary. A smooth finish with light tannin

This organic wine has a classic blend for the Cote du Rhone, Syrah-Grenache-Carignan, to pair with the gamey taste of the boar which has spices and green herbs that will give you complexity and is well balanced with the sauce

Goat, "mole"

Local goat from the Bang-Tao farm tenderized in palm fruit, served with a "mole" style sauce and pumpkin puree

Sunflower Amazake, Bee pollen

Sunflower amazake parfait crusted with bee pollen

Wood sorrel

A sorbet made of preserved lemon and fresh wood sorrel with lemon balm accents

Marchesi di Barolo, Moscato d'Asti D.O.C.G. Zagara, Piemonte, 2020

Off-dry wine with notes of peach, honey and jasmine lingering with a pleasant freshness
Fresh, bubbly and sweet tones of peach and honey provide the balance with the acidity from wood sorrel and provide a pleasant, refreshing aftertaste



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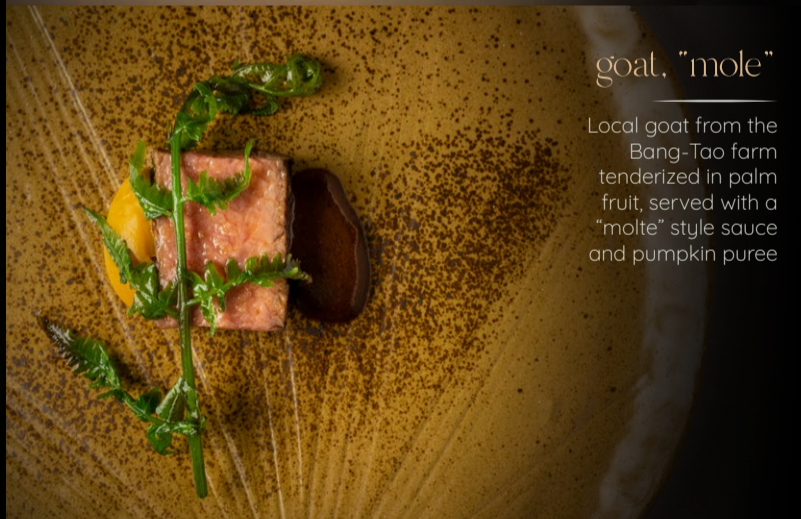
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wild boar, oyster mushroom

Fermented in the paste of barley koji and black durian



goat, "mole"

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sunflower amazake, bee pollen

Sunflower amazake parfait crusted with bee pollen



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