D.PRIMITIVE

CLASHING CREATIONS

D.PRIMITIVE
CLASHING CREATIONS

OCEAN COLLECTION

Tide Plate

ANDAMAN PEARL

Pan-seared Hokkaido scallop paired with a delicate, scallop mousse, finished with the citrusy brightness of kaffir lime leaves in a silky, comforting almond broth

TROPICAL TIGER

Tiger prawn rolls served over a vibrant, mango and creamy avocado salsa, beautifully balancing rich, sweet, and tangy tropical notes

CITRUS & SILK SALMON

Succulent lemongrass-infused salmon fillet served atop a smooth leek puree, finished with an unexpected, sweet-and-savory creamy lychee reduction

COCO-ONYX PANNA COTTA

Silky coconut panna cotta paired with traditional Thai black grass jelly for a smooth and refreshing texture

THB 1,200

Price is subject to prevailing government taxes and 10% service charge.

D.PRIMITIVE
CLASHING CREATIONS

OCEAN COLLECTION

Deep Sea Bounty

ZESTY TUNA CUBES

Crisp, vibrant greens tossed with premium, tuna cubes, drizzled with a zesty, citrus-forward orange reduction

EMERALD SNAPPER

Flaky, pan-roasted red snapper topped with a refreshing herbed mint crust, beautifully offset by a bright, exotic pineapple and passion fruit coulis

IMPERIAL TOM YUM

A crystal-clear, intensely aromatic Tom Yum broth teeming with lump crab meat, scallop, and tiger prawn, set over a luxurious, earthy truffle mushroom savory custard royale

SOUTHERN VELVET CRAB

Golden crisp soft-shell crab resting on a bed of highly aromatic, traditional Southern-Thai style herb rice (Khao Yum style), bursting with fresh botanicals

MANGOSTEEN PANIPURI

A playful, modern twist on a street food classic.
Crisp, hollow puri shells filled with the sweet, tropical tang of fresh mangosteen for a delightful explosion of flavor

THB 1,200

Price is subject to prevailing government taxes and 10% service charge.

D.PRIMITIVE
CLASHING CREATIONS

FIRE & EARTH

Wild Fire Roast

CHICKEN SATAY BITES

A refined reimagining of traditional satay. Tender minced chicken spheres, beautifully spiced and seared, served alongside a rich, house-made peanut sauce reduction

BASIL-CRUSTED LAMB

Tender, premium lamb tenderloin crusted with aromatic Thai sweet basil, accompanied by a refreshing, fiery mint yogurt chili dipping sauce

SEOUL-GLAZED RIBS

Fall-off-the-bone tender pork ribs glazed in a sweet, smoky Korean gochujang BBQ reduction, served alongside a rich, indulgent, and spicy melted cheese sauce

KAFFIR CLOUD TART

A crisp, buttery pastry shell filled with a zesty, intensely aromatic kaffir lime curd, topped with pillows of lightly toasted, velvety sweet meringue

THB 1,200

Price is subject to prevailing government taxes and 10% service charge.

D.PRIMITIVE
CLASHING CREATIONS

FIRE & EARTH

Island Hunt

INFUSED TARTARE ELEGANCE

Hand-cut, premium beef tartare elevated by the deep, savory umami of a kombu hondashi infusion, striking a sophisticated balance between French technique and Japanese depth

CHERRY-GLAZED DUCK CURRY

A masterclass in fusion. Classic Thai roasted duck curry re-imagined with the deep, tart complexity of French Griotte cherries and a sharp,sophisticated whisper of mustard

TOM KHA LUXE

Coconut-galangal broth poured over tender chicken and coconut shoots, crowned with an airy, sweet longan foam and a rich, buttery torch of premium foie gras

PANANG MIGNON

Creamy, rich Italian risotto infused with the nutty, aromatic spice of traditional Thai Panang curry, topped with a perfectly seared, center-cut filet mignon

SIAM GOLD BRÛLÉE

Classic, rich vanilla bean custard with a shattering burnt sugar crust, hiding a bright, tangy layer of Thailand's famous Trat Si-Thong pineapple curd

THB 1,200

Price is subject to prevailing government taxes and 10% service charge.

D.PRIMITIVE
CLASHING CREATIONS

BOTANICAL JOURNEY

Leaf and Root

TRIO & TOFU CRISP

A textures-forward medley of three curated seasonal greens and julienned vegetables, lightly tossed and served in a delicate, crispy golden tofu skin cup

ZEN QUINOA

A vibrant quinoa bowl coated in savory Salan sauce and sesame dressing, served with comforting, cubed taro

HARVEST COCONUT SOUP

A heartwarming, silky pumpkin puree infused with the subtle heat of ginger, beautifully swirled with a delicate, refreshing young coconut cream broth

HOISIN CAULIFLOWER STEAK

An elegant vegetarian main. Roasted cauliflower steak coated in a savory leek-herb crust, drizzled with a rich, sweet-and-savory Cantonese hoisin glaze

BASQUE CHEESECAKE

A delightfully savory-sweet, caramelized Basque cheesecake enhanced with the deep umami of white miso, garnished with molecular miso caviar and a pool of warm vanilla bean crème

THB 950

Price is subject to prevailing government taxes and 10% service charge.

D.PRIMITIVE
CLASHING CREATIONS

BOTANICAL JOURNEY

Forest Forage

BASIL-CRUSTED ZUCCHINI

Oven-roasted zucchini medallions blanketed in crispy Thai sweet basil crumbles, served over a rich, velvety artisan cheese reduction

CUMIN & ARTICHOKE BITES

Artichoke hearts paired with a silky, cumin-infused labneh and drizzled with a bright, fiery jalapeño coulis for a vibrant kick of flavor

KIMCHI ARANCINI

A playful Korean-Italian fusion. Crispy, golden-fried spheres infused with spicy kimchi and a molten cheese center, served with a delicate spring onion salad

BUN-DUK AND MAPLE CAVIAR

Trat's traditional chewy Bun-duk and rich cream, beautifully complemented by crisp brandy snaps and molecular maple syrup caviar

THB 950

Price is subject to prevailing government taxes and 10% service charge.


DINSO
RESORT & VILLAS
VIGNETTE
COLLECTION
IHG
HOTELS &
RESORTS