

FROM EPIPHANY TO PARADISE

Named after a Zoroastrian plant, Haoma is described as a neighborhood restaurant, a sanctuary worthy of pilgrimage as well as "a complete micro-ecosystem." The harvested rainwater is a great example. It is used to tend to all of the restaurant's needs and is recycled for reuse through a catchment system. Cooking Neo Indian, which is a new form of Indian cuisine, based on largely reinvented pre-colonial cultures and comprising a diverse group of people attempting to re-create purified pre-colonial indigenous beliefs and ritual practices without the contaminating influences of modern society.



HAOMA

GALAUTI CORNET

Wild Mushrooms, Citrus Gel, Thai Truffles



Flamingo with Soda

GOLGAPPA

Puffed Wheat, Tamarind, Mint, Yoghurt

"PONDICHERY" BOUILLABAISSE

In-season seafood, Tomato, Lemon



DAIYAME with water

NOT JUST A POTATO

Moong lentils, Miso, Jaipur chilli



Mugi Hokka with Tonic

THE DISAPPEARING DUCK

Duck mousse, Sticky rice, Haoma greens

MELON TERRINE

Local melons, Tom Kha Sorbet, Tapioca Caviar



Nokaido with water

PRAWNS ON THE ROCK

Tamarind, Lime Foam, Peanut



Rokuchoshi Red with water

HAOMA IN A BITE

Haoma fish, Mustard, Chlorophyll

FARMERS FUEL

Cardamom Cream, Cottage Cheese, Rum Soaked Raisins



Akuma no Hoyo with water

ME IN A BOWL

Chicken, Frozen Makhani, Compressed Naan

"CHETTINAD" BEEF CURRY

Tenderloin, Quinoa, Bone Marrow



Kodaiikka with water

BLACK & WHITE

Yoghurt, Urea Crumble, Nitro Cookie



Little Kiss

NADIA

Cherry sorbet, Berries, Rose Jam



Sasshu Spirit



Deepanker Khosla, one of Bangkok's **most charismatic** young executive chefs, leads the MG. The Food By DK team that owns and **creates** beautiful, simple top nutritious food sourced from the most organic and **sustainable** sources available around Thailand, with great care; he personally cooks and inspects every single dish and side dish that is goes out of his **kitchen**.

Believing that it is better to take hours to create a dish, which is utterly **extraordinary** in every regard, rather than rushing something that is merely excellent, it is indicative of his desire for "**intense, brilliantly** put-together, uncorrupted cuisine."

Having been educated & professionally trained at **Starwood WelcomGroup** culinary School, Chef Deepanker has always had an edge for healthy cooking and **healthy lifestyle**. He has been living in Thailand for only 5 year, yet has already discovered a great **appreciation** for the country's exceptional **organic ingredients**, which he used throughout his **cooking**.



BESPOKE MENU 13 COURSES

SHOCHU PAIRING BY
KOJI HARA SAN

