



HAOMA

Heritage | Culture | Roots  
22 Expressions | Meat & Seafood Experience

Welcome drink -  
Home-brewed mango ginger beer

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**Prarambha**

Pani puri  
Vada pav  
Dahi kebab  
Raw mango panna

Beverage pairing: Grower Champagne  
Adrien Dhondt | Flavigny |  
Dhondt-Grellet 'Dans un Premier Temps' Brut

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**Samudra**

Local sea urchin, moily curry

**Add on morels - THB 399**

Beverage pairing:  
Laura Ramos, Jose Martínez,  
Roberto Santana & Alfonso Torrente  
Canary Islands | Envinate Benje Blanco



HAOMA

### **Benaras ki chaat**

Shorba puff, Chiang Mai tomato granita, pickles

Beverage pairing: Rosé Sake  
MANATURU Miu Rose | Fukui

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### **Lobster Two Ways**

Phuket lobster, ghee roast, idli  
Pulissery

Beverage pairing: Oloroso Sherry  
Jesús Barquín & Eduardo Ojeda | Montilla | La Bota De  
Olorosso no. 116

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### **Chicken Or The Egg**

Chicken kakori  
Keema ghotala, egg yolk

Beverage pairing: Italian Orange Wine  
Sasa Radikon | Friuli-Venezia Giulia | Ribolla

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HAOMA

### **Bangkok to Biscay**

Banana shrimp , prawn cracker, "Balchao" bao

Beverage pairing: Tuscan Rosato Wine

Marco Tait | Toscana | Ampeleia "Rosato de Ampeleia"

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### **Go Madras!**

Crab, madras curry, ponni rice

Beverage pairing: Kijoshu

UMI | Akita

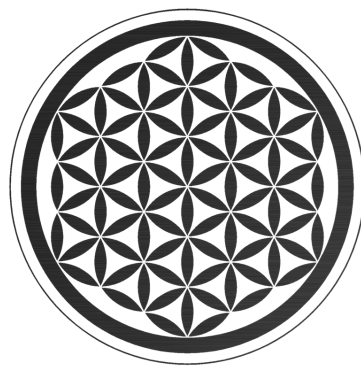
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### **Aamras, Chaas Aur Caviar**

Totapuri mango, buttermilk, "Royal Project" caviar

**Add on extra caviar (5gms) - THB 499**

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HAOMA

### **Allahabadi Dawat**

Fish musallam  
Goat nihari & Haleem  
Mughal breads

Add on extra bread - THB 399

Beverage pairing: Spanish Red Wine Maria José López de Heredia | Rioja | 'Vina Tondonia' Reserva 2011

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### **Passionfruit Lassi**

Dehydrated yoghurt, passion yolk, pistachio praline

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### **Melody**

Cashew-nut nougat, dried mousse, sea salt ice-cream

Beverage pairing: East India Solera Sherry  
Fernando Perez | Sanlúcar De Barrameda | East India  
Solera Sherry

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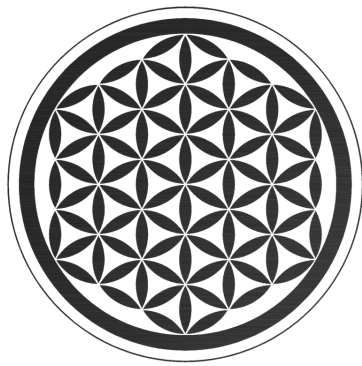
### **Petit four**

HAOMA experience - THB 4590+ Beverage pairing experience - THB 4590++

HAOMA water (still or sparkling free flow) - 200THB+

Any course can be repeated and will be charged at THB650++

All prices are subject to 7% VAT and 10% service charge



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22 Expressions | Vegetarian Experience

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Pani puri  
Vada pav  
Dahi kebab  
Raw mango panna

Beverage pairing: Grower Champagne  
Adrien Dhondt | Flavigny |  
Dhondt-Grellet 'Dans un Premier Temps' Brut

\*

### **Samudra**

Local avocado, Moily curry

**Add on morels - THB 399**

Beverage pairing: Laura Ramos, Jose Martínez,  
Roberto Santana & Alfonso Torrente  
Canary Islands | Envinata Benje Blanco



HAOMA

### **Benaras ki chaat**

Shorba puff, Chiang Mai tomato granita, pickles

Beverage pairing: Rosé Sake  
MANATURU Miu Rose | Fukui

\*

### **Butternut Two Ways**

Chiang Mai squash, ghee roast & idli  
Pulissery

Beverage pairing: Oloroso Sherry  
Jesús Barquín & Eduardo Ojeda | Montilla | La Bota De  
Olorosso no. 116

\*

### **Keema Chaap**

Soya chaap  
Vegetable keema, makhani espuma

Beverage pairing: Italian Orange  
Sasa Radikon | Friuli-Venezia Giulia | Ribolla

\*



HAOMA

## **Bangkok to Biscay**

Chiang Mai beetroot, seaweed caviar

Beverage pairing: Italian Rosato

Marco Tait | Toscana | Ampeleia "Rosato de Ampeleia"

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## **Go Madras!**

Sunchoke, madras curry, ponni rice

Beverage pairing: Kijoshu

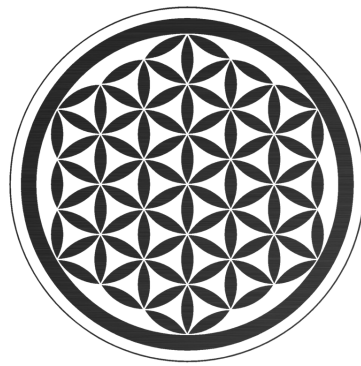
UMI | Akita

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## **Aamras, Chaas Aur Caviar**

Totapuri mango, buttermilk, mustard caviar

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HAOMA

## **Allahabadi Dawat**

Nihari dip  
Jackfruit haleem  
Mughal breads

**Add on extra bread - THB 399**

Beverage pairing: Spanish Red Wine  
Maria José López de Heredia | Rioja | 'Vina Tondonia'  
Reserva 2011

\*

## **Passionfruit Lassi**

Dehydrated yoghurt, passion yolk, pistachio praline

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Fernando Perez | Sanlúcar De Barrameda |  
East India Solera Sherry

\*

## **Petits fours**

HAOMA Experience - THB 4590+ Beverage pairing experience - THB 4590++

HAOMA Water (still or sparkling free flow) - 200THB+

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