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Mia Bangkok Takeover: A One-Michelin-Starred Culinary Experience

2 May 2025

Five-Course Set Dinner for \$198++ per person

Five-Glass Wine Pairing for \$98++ per person

Snacks

Oyster, Bloody Mary, Tomato Water

Duxelle Tart, Hollandaise, Truffle

Foie Gras, Sauterne, Prune

Prawn Taco, Mango, Salsa Verde

Sourdough Brioche

Shallot Butter, Onion Ash

Andaman Sea Crab

Ajo Blanco, Grapes

Poached Cod

White Asparagus, Ikura, Burnt Leek Oil

48-Hour Slow Roasted Short Rib

Textures of Artichoke, Pomme Souffle

Mia's Cereal Bowl

Malted Milk Chocolate, Corn

Meet Chef Top and Chef Michelle



Join the talented chefs behind Mia Bangkok, Chef Pongcharn 'Top' Russell and Chef Michelle Goh, who both gained valuable experience working with Michelin-Starred chefs before opening their own restaurant.

Top, born in Thailand and later based in London, was recognised in Forbes 30 Under 30 Asia and BK Magazine's Top Tables for his unique flavours and culinary skill.

Michelle, originally from Kuching, Malaysia, trained at Le Cordon Bleu and is known for her creative desserts.

Now with a One-Michelin-Star, Chef Michelle and Chef Top bring a refined dining experience, combining the best local ingredients with the exceptional offerings of Origin Grill.

One-Michelin-Starred Mia Bangkok

Step into the world of Mia, where passion, creativity, and world-class cuisine come together to create an unforgettable dining experience.

Mia is not just a restaurant – it's a journey.

A journey through flavours, textures, and innovative fusions inspired by their Michelin-Starred training and international experience.

At Mia, the magic lies in their seasonal tasting menu, a beautifully crafted selection that brings together the best of European flavours with vibrant Asian ingredients.

Every dish is a reflection of the chefs' dedication, as they source only the finest produce from Thailand's best local suppliers.



And now, for one night only, Mia is bringing its creative brilliance to Origin Grill in an exclusive Five-Course Set Dinner event.

For this special evening, Mia's chefs will curate a menu that highlights their signature style – artful, bold, and full of surprises. The evening will be a true celebration of their culinary artistry, offering guests the chance to indulge in the unique blend of flavours that make Mia so special.