

香宮



SHANG
PALACE

KHAAN

About Chef Aom Sujira Pongmorn, Khaan

Chef Aom Sujira Pongmorn is the visionary Founder and Chef-Patron of KHAAN, a contemporary Thai restaurant in Bangkok recognised by the prestigious Michelin Guide.

At KHAAN, Chef Aom reinterprets Thai gastronomy through a refined and progressive lens, honouring the richness of Thailand's culinary heritage while presenting it with modern precision and elegance. Her cuisine is guided by responsibly sourced local ingredients, time-honoured techniques and thoughtfully layered flavours that celebrate the diversity of Thailand's regions.

Her creations reflect a harmonious balance of depth, aroma and artistry, a contemporary expression of Thai fine dining.

About Chef Daniel Cheung, Shang Palace

Chef Daniel Cheung, a Hong Kong native with 40 years of experience in fine Cantonese cuisine, began his culinary journey at a young age and refined his craft through years of rigorous training in some of Hong Kong's most esteemed kitchens, including The Peninsula Hong Kong and The Hong Kong Jockey Club.

At Shang Palace, Chef Cheung has led the restaurant to Michelin recognition and numerous international accolades, including the 2013 Gold Award at HOFEX, the 2014 Global Chef Gold Award, and the 2016 Supreme Gold Award at the Asian Chef Elite Competition.

Renowned for his mastery of traditional Cantonese techniques and his ability to elevate them with modern sophistication, Chef Cheung's cuisine embodies precision, heritage and refinement.



Chef Daniel Cheung
Shang Palace
Shangri-La Singapore

Chef Aom Sujira Pongmorn
KHAAN Bangkok

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香酥流心鹌鹑蛋角 韭菜红粉虾酥 北泰咖喱面海胆脆盏 发酵猪肉泡沫温泉蛋

Baked Crispy Lava Quail Egg Puff

Baked Red Prawn Pastry with Chinese Chives

Northern Khao Soi Croustade with Bafun Uni

Poached Egg with Fermented Pork Foam

by Chef Aom & Chef Daniel Cheung

北泰马萨拉香料沙律配西班牙红虾

Carabineros Shrimp with Northern Thai Masala Salad

by Chef Aom

太子参麦冬鲜响螺炖鸡

Double-boiled Chicken Broth with Fresh Sea Conch, Prince Ginseng and

Dwarf Lilyturf Root

by Chef Daniel Cheung

墨汁酱香煎鳕鱼配炭烤嫩西兰花苗

Pan-seared Snow Fish with Black Ink Sauce and Charred Baby Broccolini

by Chef Aom

家乡鸡茸酿关东刺参

Braised Kanto Sea Cucumber Stuffed with Minced Country-style Chicken

酱料 Sauce:

红咖喱五香酱配菠萝苹果干层、梅子酱及自制腌姜与风干番茄

Red Curry Five-spice Sauce with Pineapple and Apple Mille-feuille, Prune

Purée, Sun-dried Tomato and Homemade Pickled Ginger

by Chef Aom & Chef Daniel Cheung

烧汁煎焗阿拉斯加蟹脚伴香煎布拉肠粉

Pan-fried Alaskan King Crab Leg with Barbecue Sauce

accompanied by Pan-fried Rice Flour Roll

by Chef Daniel Cheung

黑糯米心太软配芒果雪糕及腰果糖脆

Black Sticky Rice Fondant with Mango Ice Cream and Cashew Nuts

Praline

by Chef Aom

Petit fours:

椰丝千层糕 花生红糖薄饼 焦糖巧克力椰子班兰夹心 泰式金丝煎饼配芝麻麻糬

Shredded Coconut Layered Cake

Cantonese-style Peanut and Brown Sugar Pancake

Caramel Chocolate with Coconut Filling and Pandan Cream

Golden Thai Crêpe Roll with Sesame Mochi

by Chef Aom & Chef Daniel Cheung