

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

Daniel Cheung

Chef Aom Sujira Pongmorn
KHAAN Bangkok

香
宮



SHANG
PALACE

khann

10 - 11 March 2026

咸蛋黄腩叉 濑尿虾饺 泰北咖喱面海胆脆盖 发酵猪肉泡沫温泉蛋

Traditional Barbecued Australian Pork Belly Stuffed
with Salted Egg Yolk and glazed with Honey Sauce

Steamed Mantis Shrimp Dumplings

Northern Khao Soi Croustade with Bafun Uni

Poached Egg with Fermented Pork Foam

by Chef Aom & Chef Daniel Cheung

北海道带子配泰北马萨拉香料沙拉

Hokkaido Scallop with Northern Thai Masala Salad

by Chef Aom

怀旧燕窝鹌鹑羹

Braised Partridge Broth with Bird's Nest

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

江南百花鸡配韭菜凤尾虾，佐以脆鸡皮

Deep-fried Prawn Stuffed with Shrimp Paste and Chinese Chives,
topped with Crispy Chicken Skin

酱料 Sauce:

红咖喱五香酱配菠萝苹果千层、梅子酱、风干番茄及自制腌姜

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

樱花虾葱花龙虾肠粉

Pan-fried Rice Flour Roll with Lobster, Sakura Shrimp and Spring Onion

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:

南乳小酥饼 奶黄西米角 焦糖巧克力椰子班兰夹心 泰式金丝煎饼配芝麻味麻糬

Baked Fermented Beancurd Crispy Cookies

Steamed Custard and Sago Dumpling

Caramel Chocolate with Coconut Filling and Pandan Cream

Golden Thai Crêpe Roll with Sesame Mochi

by Chef Aom & Chef Daniel Cheung

\$198++ per person

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

[A] Alcohol [D] Dairy [E] Eggs [G] Gluten [N] Nuts [P] Pork [S] Soya [SE] Seafood [SH] Shellfish
[T] Tree Nuts [V] Vegetarian