FARM TO TABLE **BY UNCLE REE**













Meet Uncle Ree, the sustainable farmer behind Uncle Ree Farm and Omakahed. With twelve years of farming experience, he focuses on cultivating thriving mushrooms that inspire the menu. At Omakahed, the kitchen opens only when the mushrooms are at their peak, ensuring no two menus are ever the same. Join us by the sea to enjoy seasonal mushroom creations paired with fine wines for a culinary experience like no other.

22 NOVEMBER 2025

AFTERNOON EVENT

3:00 PM - 5:00 PM Masterclass Workshop Learn how to grow and preserve mushrooms. Includes soft drinks and a take home gift.

> **THB 650 NET PER PERSON**

EVENING EVENT

6:30 PM

Welcome Reception with canapés and sparkling wine. 7:15 PM

4-course set dinner with matching wines.

THB 1,950 NET PER PERSON

20% SAVINGS FOR IHG ONE REWARDS MEMBERS

