



Driftseed
RESTAURANT & BAR
KOH JUM BEACH VILLAS

Thai Cheese Platter

The selection is curated in collaboration with **Jartisann**, a homegrown brand of artisan cheeses produced in Chiang Mai. The selection varies according to season and availability.

Mixed Cheese Platter – 3 cheeses

680THB

60gm per cheese

Mixed Cheese Platter – 5 cheeses

860THB

60gm per cheese

1. Saltara Thera

Cow cheese inspired by Alpine tradition, Berg Kase

2. Saltara Machima

Cow cheese inspired by Alpine tradition and with some aging

3. Saltara Ferari

Semi-soft cow cheese with rich creaminess inspired by Reblochon

4. Syam is Blue

Semi-soft cow cheese inspired by Gorgonzola and Roquefort

5. Forest Tail Original

Firm cow cheese inspired by Danish Danbo and English Cheddar

6. Forest Tail Classic

Firm Danbo/Cheddar style cow cheese flavored with caraway & pepper

7. Ash Goat Cheese

Features a clean, tangy flavor profile with a soft, creamy center. Coated with edible activated vegetable ash (charcoal) on the outer rind

8. Ricotta Affumicato alla Frutta

Creamy lightly smoked ricotta, made from buffalo milk, infused with cranberries and raisins

9. San Paquanburie

Cow milk cheese inspired by Brie

All platters are served with homemade focaccia and dried fruits