



Tasting Menu

Signature

7 Courses Menu THB 9,200

7 Glasses Wine Pairing THB 8,800

Creation

5 Courses Menu THB 6,800

5 Glasses Wine Pairing THB 5,800

A La Carte

Sea

Obsiblu Prawn, Confit Tomato, Mediterranean Sorbet Crystal Vegetable Consommé	1,800
Alaskan King Crab Tiramisu Citrus Medley	2,500
Icelandic Langoustine, Buddha's Hand Turnip, Vanilla Emulsion	2,800
Toasted White Asparagus, Smoked Eel Watercress Coulis, Caviar, Vin Jaune Cream	2,400
Red Gurnard, Forest Chinese Artichoke Grey Shrimp, Marine Essence, Silky Seaweed Cream	2,400

Land

Grilled Vaucluse Green Asparagus, Jersey Beef Bourguignon Jus	1,800
Quercy Foie Gras, Sand Carrot Lemongrass Infusion, Marigold	2,600
Roasted Veal Sweetbread, Toasted Buckwheat Artichoke, Irish Coffee Velouté	3,200
Challans Duck Breast, Cumin-Glazed Carrot Sorrel Leaf Salad, Tangy Juice, Young Garlic Cream	3,000

Cheese

Cheese Tray Selection Homemade Local Dried Fruits, Pickles, Chutney	1,850
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Dessert

80% Dark Chocolate Soufflé Plombière Ice Cream, Crispy Cocoa Roll	1,600
Clementine Flower Cazette, Yuzu, Crispy Hazelnut	1,600
Vanille Bleue Tart Ruby Pomelo Mosaic, White Beer Sorbet	1,800

Wine Course Upgrade For Both Menu

(Main Course) Château Pavie, Saint Emilion 2010 - Add THB 3,000

(Dessert) Château d'Yquem, Sauternes 2021 - Add THB 4,000

Add-On Two Above Glasses – THB 6,000