



CHEF'S TABLE: CONTEMPORARY FRENCH CUISINE

Chef's Table celebrates the creativity and art of cooking by placing Bangkok's first 3-star Michelin Chef right at the heart of the dining experience.

Intimacy and drama are served along with exquisite cuisine. Circular bay windows allow the panorama of Bangkok's skyline to flood in. Central to the space and concept; the actual Chef's Table - a Molteni Stove in cream and brass – is wrapped in a smooth crescent carved from Michelangelo's favorite Carrara marble. The taupe, cream and champagne-bronze color palette ensures the cuisine is the real star of the show.

From the journey to the restaurant, to the grand sense of welcome, every aspect of Chef's Table is crafted with attention to detail. Every elegant touch carefully placed for diners to enjoy.

Chef's Table joins the world class dining experiences available at the iconic lebua: the world's first vertical destination.

Open: 06:00 pm. – 01:00 am. (Tuesday to Sunday)

Last order: 10:00 pm.

For reservations, please dial 20