

皐月昼会席

Satsuki Lunch Kaiseki

1,700++

一の膳

突出し

サーモン燻製 海老 無花果 白しめじ
梅肉ドレッシング 蚕豆

小吸物

帆立貝蓬真丈 しめじ
青さのり 青味 柚子

お造り

鮪 勘八 北寄貝 みかん鯛 山葵

二の膳

焼き物

銀鱈 ねぎ黄味ネーズ焼き 貝割れ大根
とまと甘酢 金平牛蒡

煮物

茄子 南瓜 高野博多 筍 人参
桜海老あん 蕨 柚子

天ぷら

海老 稚鮎 椎茸 蓮根

お食事

浅利時雨煮御飯 いくら

のり 大葉

香の物 味噌椀

お食後

フルーツ盛り合わせ

柏餅

First platter

Tsukidashi

Smoked salmon, shrimp, fig,
white shimeji mushroom,
Broad bean, with plum dressing

Osuimono

Scallop yomogi shinjyo,
Shimeji mushroom, aosa seaweed, yuzu

Otsukuri

Tuna, tuna belly, surf clam,
Amberjack, mikan sea bream, wasabi

Second platter

Yakimono

Black cod with leek mayonnaise sauce,
Radish sprouts, kinpira burdock, pickled tomato

Nimono

Eggplant, pumpkin, koya-layered tofu,
Bamboo shoot, carrot, fuki mountain vegetable with
Sakura shrimp starchy sauce, yuzu

Tempura

Shrimp, chiayu fish, shitake mushroom, lotus root

Oshokuji

Simmered rice with asari clam,
Salmon roe, nori seaweed, oba leaf, pickles miso soup

Dessert

Assorted fruits, honey jelly

Kashiwa mochi

Guest Advisory

Our cuisine highlights seasonal ingredients, some of which may be raw, lightly cooked, or fermented. While prepared with the utmost care, these dishes may carry an increased risk of foodborne illness for certain individuals.
Guests with dietary restrictions or health concerns are kindly requested to inform our team in advance so we may accommodate accordingly.



Vegetarian



Gluten free



Pork contain



Nut contain

上記タイバツ表示価格に別途サービスチャージ10%と税金が加算されます。
All prices are in Thai Baht and subject to 10% service charge and applicable government tax.