



“GUESTRONOMY DINING JOURNEY”

Share Your Guestronomy Experience
#ElementsBangkok



At Elements, inspired by Ciel Bleu, we hold the utmost responsibility for ensuring the provenance of every ingredient used in our menu. We source exclusively from premium, qualified suppliers who are recognised by esteemed local and international authorities.

This ensures that every dish on our menu showcases only the finest, ethically sourced ingredients.



TripAdvisor

“KU-KI”

DRY AGED HARANAKA CHUTORO

Bafun Uni | Green Gazpacho | Nori

DRY AGED MIKANDAI

Asari clam | Shoyu Ikura | Dutch Shrimp

JAPANESE COTURNIX QUAIL

Stuffed Morel | Black Lemon | Aubergine & Kombu

or

NAGASAKI WAGYU A5 STRIPLON

Mitsuba | Potato Mille-Feuille | Japanese Mustard
(Supplement Wagyu Baht 1,400++ per person)

FRENCH AND SWISS ALPS CHEESE SELECTION

Baht 750++ per person

POACHED VICTORIA RHUBARB

Dengaku Miso Crème Brûlée | Native Single Origin Vanilla | Sudachi

or

OKAYAMA SHIMIZU WHITE PEACH

Cha Am Lemon Custard | Lemon Verbena | Almond Sable Breton

KU-KI EXPERIENCE Baht 4,100++

Signatures to be added to the menu

BINCHOTAN CHARCOAL CAKE

Japanese Whiskey | Matcha Crumble
Caramelized White Chocolate
Baht 750++

BRITTANY BLUE LOBSTER

Aka Tamanegi | Bisque | Black Truffle
Baht 3,200++

NORWEGIAN LANGOUSTINES

Hollandaise | Ikura | Brown Butter
Baht 1,800++

“CHIKYU”

DRY AGED HARANAKA CHUTORO

Bafun Uni | Green Gazpacho | Nori

JEAN LARNAUDIE FOIE GRAS

Artichokes À La Barigoule | Aged Mimolette Cheese | Mochi Brioche

DRY AGED MIKANDAI

Asari clam | Shoyu Ikura | Dutch Shrimp

CHIANG MAI ZUCCHINI FLOWER

24 Months Aged Comté | Preserved Black Truffle | Natsunegi Leek

JAPANESE COTURNIX QUAIL

Stuffed Morel | Black Lemon | Aubergine & Kombu

or

NAGASAKI WAGYU A5 STRIPLON

Mitsuba | Potato Mille-Feuille | Japanese Mustard
(Supplement Wagyu Baht 1,400++ per person)

FRENCH AND SWISS ALPS CHEESE SELECTION

Baht 750++ per person

POACHED VICTORIA RHUBARB

Dengaku Miso Crème Brûlée | Native Single Origin Vanilla | Sudachi

or

OKAYAMA SHIMIZU WHITE PEACH

Cha Am Lemon Custard | Lemon Verbena | Almond Sable Breton

CHIKYU EXPERIENCE Baht 4,900++

A JOURNEY WITH HOME-BREWED KOMBUCHA

3 Glasses Pairing Baht 800++
4 Glasses Pairing Baht 1,000++

A JOURNEY WITH STANDARD WINE PAIRING

4 Glasses Pairing Baht 2,900++
6 Glasses Pairing Baht 3,900++

A JOURNEY WITH PREMIUM WINE PAIRING

4 Glasses Pairing Baht 4,900++
6 Glasses Pairing Baht 5,900++

*The tasting journey is to be ordered the same for the entire table for your best dining experience.
Ingredients in our dish may alter based on market and seasonal availability.*

*Please kindly notify us at your specific dietary restriction to ensure we are able to accommodate and crafted to your requirements in our dishes
Price is subject to 10% service charge and prevailing government tax, currently at 7%*

“MIZU”

DRY AGED HARANAKA CHUTORO

Bafun Uni | Green Gazpacho | Nori

JAPANESE KING CRAB CREPES

Beluga Caviar | Avocado Ice Cream

LAMB GULLET “SWEETBREAD”

Sambaizu | Kinome Leaf

SMOKED EEL

Inka-no-Mezame Potato | Oscietra Caviar | Kureson

SCALE FRIED SHIRO AMADAI

Heirloom Carrots | Colinky Squash | Ayu Garum Hollandaise

CHIANG MAI ZUCCHINI FLOWER

24 Months Aged Comté | Australian Winter Truffle | Natsunegi Leek

CANARD EN CROUTE DE SEL

Khao Yai Corn | Confit De Canard | Foie Gras “Duck”

or

NAGASAKI WAGYU A5 STRIPLON

Mitsuba | Potato Mille-Feuille | Japanese Mustard

FRENCH AND SWISS ALPS CHEESE SELECTION

Baht 750++ per person

POACHED VICTORIA RHUBARB

Dengaku Miso Crème Brûlée | Native Single Origin Vanilla | Sudachi

or

OKAYAMA SHIMIZU WHITE PEACH

Cha Am Lemon Custard | Lemon Verbena | Almond Sable Breton

MIZU EXPERIENCE Baht 6,400++

COMPLETE EXPERIENCE 9-COURSE

With Nagasaki Wagyu A5 Striploin,
Foie Gras and Wine Pairing
Baht 10,500++