霜月昼会席

Shimotsuki Lunch Kaiseki

1,700++

一の膳

突出し

菠薐草しめじ身浸し　菊花

小吸物

鴨摘入れ丸仕立て　焼葱　三つ葉　針生姜

お造り

とろ　赤身　みかん鯛

ぶり　甘海老　山葵

二の膳

焼物

ホワイト富士山サーモン柚香焼

二十日大根　焼栗

煮物

秋茄子オランダ煮　鰻　南瓜　小芋

人参　おくら　柚子

天麩羅

海老　公魚　蓮根　青唐　天出汁

お食事

蟹茸あんかけ御飯　三つ葉

味噌椀

お食後

フルーツ盛り合わせ　蜂蜜ゼリー

和のスイート

First platter

Tsukidashi

Boiled spinach, Shimeji,

White fish and chrysanthemums in

Dashi soy sauce

Osuimono

Minced duck ball grilled green onion

Mitsuba ginger

Otsukuri

Toro akami mikan seabream

Buri amaebi

Second platter

Yakimono

Grilled white fujiyama salmon

With yuko citrus

Nimono

Simmered eel eggplant

Pumpkin taro carrot okra yuzu

Tempura

Shrimp Japanese smelt renkon shishito

Oshokuji

Rice topped with crab and

Mushroom thick sauce

Miso soup and Pickles

Dessert

Assorted fruits, honey jelly

Japanese sweet

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*

上記タイバー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.