



“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”

HIRAMASA CRUDO

Watermelon Gazpacho | Tomato Concasse | Avocado Ice Cream

STONE MILLED YAME TANAKA FLOUR & SHIITAKE BRIOCHE

Salted French Butter & Smoked Ariake Sea Nori Butter

KOJI-CURED IWATE MADARA

Sweet Peas | Dutch Shrimp Salad | Clear Pancetta Velouté

FREE RANGE CORN-FED POULET

Khao Yai Corn | Asari Clam | Kare Curry

or

HOKKAIDO WAGYU A4 STRIPLOIN

Awaji Onion | Foyot Sabayon | Japanese Mustard Sauce
(Supplement Wagyu Baht 1,600++ per person)

TONKA BEAN CHEESECAKE

Caramelized Pecan | Meringue | Shiro Miso Ice Cream

or

YAMANASHI HIKAWA HAKUHŌ PEACH

Cha-Am Lemon Custard | Vanilla Chantilly | Macadamia Sablé

KU-KI EXPERIENCE Baht 3,700++

KU-KI WAGYU EXPERIENCE Baht 5,300++

COMPLETE EXPERIENCE

8-Course Menu including Hokkaido Wagyu A4 Striploin with Wine Pairing
Baht 12,500++

CAVIAR EXPERIENCE

8 Course Menu with
50g of Selected Premium Caviar
Baht 13,500++

“CHIKYU”

HIRAMASA CRUDO

Watermelon Gazpacho | Tomato Concasse | Avocado Ice Cream

STONE MILLED YAME TANAKA FLOUR & SHIITAKE BRIOCHE

Salted French Butter & Smoked Ariake Sea Nori Butter

HOMEMADE YAKISOBA NOODLES

Bafun Uni | Hojiso | Myoga

JEAN LARNAUDIE FOIE GRAS

Artichokes | Dashi Vinegar Glace | 24-Month Aged Gruyère

KOJI-CURED IWATE MADARA

Sweet Peas | Dutch Shrimp Salad | Clear Pancetta Velouté

FREE RANGE CORN-FED POULET

Khao Yai Corn | Asari Clam | Kare Curry

or

HOKKAIDO WAGYU A4 STRIPLOIN

Awaji Onion | Foyot Sabayon | Japanese Mustard Sauce
(Supplement Wagyu Baht 1,600++ per person)

TONKA BEAN CHEESECAKE

Caramelized Pecan | Meringue | Shiro Miso Ice Cream

or

YAMANASHI HIKAWA HAKUHŌ PEACH

Cha-Am Lemon Custard | Vanilla Chantilly | Macadamia Sablé

CHIKYU EXPERIENCE Baht 4,900++

CHIKYU WAGYU EXPERIENCE Baht 6,500++

A JOURNEY WITH ELEMENTS WINE PAIRING

4 Glasses Pairing Baht 3,900++
6 Glasses Pairing Baht 5,900++

A JOURNEY WITH NON-ALCOHOL BEVERAGE PAIRING

4 Glasses Pairing Baht 1,200++

“MIZU”

HIRAMASA CRUDO

Watermelon Gazpacho | Tomato Concasse | Avocado Ice Cream

STONE MILLED YAME TANAKA FLOUR & SHIITAKE BRIOCHE

Salted French Butter & Smoked Ariake Sea Nori Butter

FOIE GRAS ON THE ROCKS

Japanese Cherry | White Almonds | Turmeric Sauce

HAMAGURI CLAM

Shungiku Emulsion | Oscietra Caviar | Sugar Snaps Sauce

GOTO ISLANDS ISAKI

Okahijiki Land Seaweed | Pickled Kabu | Shonan Orange Velouté

STUFFED MORELS

Australian Winter Truffle | Tamanegi | Vin Jaune Sauce

FREE RANGE CORN-FED POULET

Khao Yai Corn | Asari Clam | Kare Curry

or

HOKKAIDO WAGYU A4 STRIPLOIN

Awaji Onion | Foyot Sabayon | Japanese Mustard Sauce

TONKA BEAN CHEESECAKE

Caramelized Pecan | Meringue | Shiro Miso Ice Cream

or

YAMANASHI HIKAWA HAKUHŌ PEACH

Cha-Am Lemon Custard | Vanilla Chantilly | Macadamia Sablé

MIZU EXPERIENCE Baht 6,400++

*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%*