

# APPETIZERS

Tiger Prawns and heart of palm rosace, sweet potato and coconut rouille	720
Special Oysters n°3, cauliflower cream, citrus pearls	990
Pan-seared Foie gras, tangy tartlet, celeriac and cranberry Mille-feuille	990
Heirloom tomatoes and giant hyssop ice cream	500
Burgundy style Suckling pig pressé, tartar sauce, garden's herbs salad	950
Macadamia "Vichyssoise" soup (hot or cold)	240
Lobster and shellfish tamarind bisque	450

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

# MAIN COURSES

Celeriac and mushrooms ravioles with truffle butter sauce	640
Caramelized Scallops with Sancho pepper and wild mushrooms	1250
Lightly smoked Barramundi with caviar sauce	1420
Gently salted Grouper with garlic puree and meat jus	1080
Atlantic Lobster blanquette, spring vegetables and shimeji	2200
Venison, stuffed beetroot gnocchi, confit pear and persillé sauce	2000
Confit baby Lamb shoulder, purple potato sunshoke and Lapsang Souchong jus	1100
Pigeon, mulberry, confit eggplant and blackcurrant pepper jus	1460

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

# DESSERTS

In the spirit of a Black Forest, beetroot and coffee	350
Michel Lorain's signature Mille-feuille with vanilla	360
Rose ice cream in crystalized rose petals	300
Mandarin sphere, lemon sorbet and Grand Marnier granité	350
Cheese selection from the Land of smile	350

*Many food items listed are sourced locally within Thailand with an emphasis on sustainability.*

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.