## SIGNATURE

Frog legs « fricassée », wild mushroom truffle

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Tiger prawns and heart of palm rosace, sweet potato and coconut rouille

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Eggplant caviar cannelloni, confit lemon and focaccia

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Lightly smoked Barramundi with caviar sauce

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Char-grilled Pomfret and corns

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Quail breast, Provençal flavors

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Pan seared beef tenderloin, cabbage and cos, Bussaba beer jus

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Chef's cheeses selection (+sup. 350 THB)

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Rose and lychee, between classic and sweetness

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Black Forest, beetroot, chocolate and coffee

4300 THB ++ per person

2900 THB per person for wine pairing (8 glasses) or 1900 THB per person for wine pairing (4 glasses)

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.