



ELEMENTS  
inspired by ciel bleu

## *“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 FJORD TROUT

Trout Roe | Fermented Celery | Kumamoto Tomato

### KOJI GRILLED SAWARA

Smoked Mussels | Yama Enoki | Vadouvan Sauce

### EUROPEAN SADDLE OF VENISON

Winter Chard | Parsnip Shiro Miso | Black Lemon Sauce

or

### BABA FARM WAGYU A5 STRIPLON

Awaji Onion | Foyot Sabayon | Japanese Mustard Sauce  
(Supplement Wagyu Baht 1,400++ per person)

### CRÈME CARAMEL

Kuri Chestnut | Native Single-Origin Vanilla | Hokkaido Milk Ice Cream

or

### HAKATA AMAOU STRAWBERRY

Cha-Am Lemon Custard | Mille Feuille Ice Cream | Almond Sablé

### KU-KI EXPERIENCE Baht 3,700++

Signatures to be added to the menu

### BINCHOTAN CHARCOAL CAKE

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

### BRITTANY BLUE LOBSTER À LA BRÛLÉE

Aka Tamanegi | Hollandaise Gratin | Black Truffle  
Baht 3,800++

### SMOKED EEL

Oscietra Caviar | Kureson | Champagne Ice Cream  
Baht 1,200++

### NORWEGIAN LANGOUSTINES

Winter Gazpacho | Ikura | Khao Yai Corn  
Baht 1,800++

## “CHIKYU”

### DRY-AGED FJORD TROUT

Trout Roe | Fermented Celery | Kumamoto Tomato

### JEAN LARNAUDIE FOIE GRAS

Artichokes | Toasted Brioche | 24-Month Aged Gruyère

### KOJI GRILLED SAWARA

Smoked Mussels | Yama Enoki | Vadouvan Sauce

### HAKODATE BOTAN EBI

Winter Truffle | Gnocchi | Nantua Sauce

### EUROPEAN SADDLE OF VENISON

Winter Chard | Parsnip Shiro Miso | Black Lemon Sauce

or

### BABA FARM WAGYU A5 STRIPLON

Awaji Onion | Foyot Sabayon | Japanese Mustard Sauce  
(Supplement Wagyu Baht 1,400++ per person)

### CRÈME CARAMEL

Kuri Chestnut | Native Single-Origin Vanilla | Hokkaido Milk Ice Cream

or

### HAKATA AMAOU STRAWBERRY

Cha-Am Lemon Custard | Mille Feuille Ice Cream | Almond Sablé

### CHIKYU EXPERIENCE Baht 4,900++

### 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 FJORD TROUT

Trout Roe | Fermented Celery | Kumamoto Tomato

### JAPANESE KING CRAB CRÊPES

Beluga Hybrid Caviar | Avocado Ice Cream

### ANKIMO MEIBUTSU

Ensui Uni | Dashi Consommé

### DRY-AGED KUE

Abalone Liver | Myoga | Abalone Velouté

### HAKODATE BOTAN EBI

Winter Truffle | Gnocchi | Nantua Sauce

### RANOU HEN EGG IN COCOTTE

King Shiitake | “Red” Hen Egg | Aged Black Vinegar | Corn Béchamel

### EUROPEAN SADDLE OF VENISON

Winter Chard | Parsnip Shiro Miso | Black Lemon Sauce

or

### BABA FARM WAGYU A5 STRIPLON

Awaji Onion | Foyot Sabayon | Japanese Mustard Sauce

### CRÈME CARAMEL

Kuri Chestnut | Native Single-Origin Vanilla | Hokkaido Milk Ice Cream

or

### HAKATA AMAOU STRAWBERRY

Cha-Am Lemon Custard | Mille-Feuille Ice Cream | Almond Sablé

### MIZU EXPERIENCE Baht 6,400++

### COMPLETE EXPERIENCE

Includes Baba Farm Wagyu A5 Striploin,  
Foie Gras and Wine Pairing  
Baht 11,000++

### CAVIAR EXPERIENCE

50g of selected premium Caviar  
Baht 13,300++