



“GUESTRONOMIC DINING JOURNEY”

Share Your Guestronomy Experience
#ElementsBangkok



TripAdvisor

“KU-KI”

“IKEJIME” HAMACHI

Kombu | Oyster Regal | Sorrel

BRITTANY LEMON SOLE

Hakurei Turnips | Mussels | Vadouvan

VENISON

Red Cabbage | Kuro Ninniku | Juniper Berry
(Perigord Truffle Supplement Baht 800++ per person)

or

FUKUSHIMA A5 WAGYU

Shallot | Umeboshi | Pommes Dauphines “Curry”
(Supplement Wagyu Baht 1,300++ per person)

PROVENCE ALMONDS

L’Opera 70% Dark Chocolate | Cranberry | Praline

or

BINCHOTAN

Japanese Whiskey | Citrus | Caramelize White Chocolate

KU-KI EXPERIENCE Baht 4,100++

A JOURNEY WITH HOME-BREWED KOMBUCHA Baht 800++

A JOURNEY WITH WINE PARING Baht 2,200++

Signatures to be added to the menu

SMOKED EEL

Kureson | Crème Fraîche | Oscietra Caviar
Baht 900++

CORAL LOBSTER

Aka Tamanegi | Bisque | Black Truffle
Baht 1,900++

SECRETO IBERICO PORK

Kale | Egg Plant | Aka Miso
Baht 1,400++

“CHIKYU”

“IKEJIME” HAMACHI

Kombu | Oyster Regal | Sorrel

JEAN LARNAUDIE FOIE GRAS

Chestnut | Shiso | Ume

BRITTANY LEMON SOLE

Hakurei Turnip | Mussel | Vadouvan

KARIFURAWA

Macadamia | Brown Butter | Perigord Truffle

VENISON

Red Cabbage | Kuro Ninniku | Juniper Berry
(Perigord Truffle Supplement Baht 800++ per person)

or

FUKUSHIMA A5 WAGYU

Shallot | Umeboshi | Pommes Dauphines “Curry”
(Supplement Wagyu Baht 1,300++ per person)

PROVENCE ALMONDS

L’Opera 70% Dark Chocolate | Cranberry | Praline

or

BINCHOTAN

Japanese Whiskey | Citrus | Caramelize White Chocolate

CHIKYU EXPERIENCE Baht 4,800++

A JOURNEY WITH HOME-BREWED KOMBUCHA Baht 1,200++

A JOURNEY WITH WINE PARING Baht 2,600++

*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 scan for beverage menu



Kombucha & Wine Pairing



Kombucha & Non-Alcoholic

“MIZU”

“IKEJIME” HAMACHI

Kombu | Oyster Regal | Sorrel

SMOKED EEL

Kureson | Crème Fraîche | Oscietra Caviar

HOKKAIDO SCALLOP

Eryngii | Ponzu | “Scallopboushi”

LANGOUSTINE TAIL

Ikura | Spinach | Langoustine Veloute

BRITTANY LEMON SOLE

Hakurei Turnip | Mussel | Vadouvan

KARIFURAWA

Macadamia | Brown Butter | Perigord Truffle

CANARD EN CROUTE DE SEL “ON THE BONE”

Togarashi | Canellonis | Foie Gras “Rubber Duck”

or

FUKUSHIMA A5 WAGYU

Shallot | Umeboshi | Pommes Dauphines “Curry”
(Perigord Truffle Supplement Baht 800++ per person)

PROVENCE ALMONDS

L’Opera 70% Dark Chocolate | Cranberry | Praline

or

BINCHOTAN

Japanese Whiskey | Citrus | Caramelize White Chocolate

MIZU EXPERIENCE Baht 5,900++

A JOURNEY WITH HOME-BREWED KOMBUCHA Baht 1,500++

A JOURNEY WITH WINE PARING Baht 3,700++

Complete Experience 8-course
with Wine Pairing
Baht 10,000++

*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%*