



ELEMENTS  
inspired by ciel bleu

## “GUESTRONOMY DINING JOURNEY”

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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”

### KANSAI REGION MEJI MAGURO

Oscietra Caviar | Chorizo | Puffed Corn Ice Cream

### STONE MILLED YAME TANAKA FLOUR & SHIITAKE BRIOCHE

Salted French Butter & Smoked Ariake Sea Nori Butter

### DRY AGED KASUGO-DAI

Smoked Mussels | Kintoki Carrot & Tarragon

### KOJI AGED FREE RANGE POULARDE

Kabocha Squash | Morels in Vin Jaune Sauce

or

### ARITA FARM, MIYAZAKI WAGYU A4 STRIPLOIN

Radicchio | Black Garlic | Egoma Mustard

(Supplement Wagyu Baht 1,600+ per person)

### MONT BLANC

Single Origin 70% Dark Chocolate | Kuri Chestnut | Matcha Biscuit Ice Cream

or

### FUKUOKA AMAOU STRAWBERRY

Cha-Am Lemon Custard | Macadamia | Fig Leaf Ice Cream

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

### KU-KI WAGYU EXPERIENCE Baht 5,300++

### COMPLETE EXPERIENCE

9-Course Menu including Miyazaki Wagyu A4 Striploin & Wine Pairing  
Baht 12,500++

### CAVIAR EXPERIENCE

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

## “CHIKYU”

### KANSAI REGION MEJI MAGURO

Oscietra Caviar | Chorizo | Puffed Corn Ice Cream

### STONE MILLED YAME TANAKA FLOUR & SHIITAKE BRIOCHE

Salted French Butter & Smoked Ariake Sea Nori Butter

### HOMEMADE YAKISOBA NOODLES

Murasaki Uni | Hojiso | Myoga

### JEAN LARNAUDIE FOIE GRAS

Artichokes | Dashi Vinegar Glaze | Mimolette Cheese | Medjool Dates

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### 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”

### KANSAI REGION MEJI MAGURO

Oscietra Caviar | Chorizo | Puffed Corn Ice Cream

### KOHLRABI & GREEN BEANS

Fuji Apple | Winter Herbs & Smoked Eel

### STONE MILLED YAME TANAKA FLOUR & SHIITAKE BRIOCHE

Salted French Butter & Smoked Ariake Sea Nori Butter

### SURUME IKA

Stuffed Ama Ebi | Provençale Sauce | Brocoli

### ANKIMO

Sea Urchin | Kabosu | Shinjuku Oil

### TOPINAMBUR CUSTARD

Grilled Unagi | Périgord Black Truffle

### POACHED MONKFISH TAIL

Okahijiki | Chanterelles | Cockles Velouté

### 24 MONTHS AGED COMTÉ BÉCHAMEL GRATIN

Shimofuri Mushroom | Pickled Myoga | Smoked Duck Egg

### TORRECAZA FARM, TOLEDO'S VENISON

Foie Gras Tarrine | Avocado | Nashi Pear | Black Bushukan Lemon sauce

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Cha-Am Lemon Custard | Macadamia | Fig Leaf Ice Cream

### MIZU EXPERIENCE Baht 7,300++

#### Guest Advisory

Our cuisine highlights seasonal ingredients, some of which may be raw, lightly cooked, or fermented. While prepared with the utmost care, these dishes may carry an increased risk of foodborne illness for certain individuals. Guests with dietary restrictions or health concerns are kindly requested to inform our team in advance so we may accommodate accordingly.

Prices are subject to 10% service charge and prevailing government tax, currently at 7%