



“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”

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

DRY AGED KASUGO-DAI

Smoked Mussels | Kintoki Carrot & Tarragon

KOJI AGED FREE RANGE POULARDE

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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++

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%

“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

or

ARITA FARM, MIYAZAKI WAGYU A4 STRIPLOIN

Radicchio | Black Garlic | Egoma Mustard

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

MIZU EXPERIENCE Baht 7,300++