



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 SUDACHI BURI

Bafun Uni | Tangerine Ponzu | Fermented Red Cabbage

DRY AGED MIKANDAI

Smoked Mussels | Shoyu Ikura | Garum Sabayon

PIGEON ON CROÛTE DE SEL

Shiitake | Awaji Onion | Madeira Foie Gras Jus

or

BABA FARM WAGYU A5 STRIPLON

Mizuna | Potato Mille-Feuille | Japanese Mustard
(Supplement Wagyu Baht 1,400++ per person)

CRÈME CARAMEL

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

or

FUYU PERSIMMON

Cha Am Lemon Custard | Preserved Sakura Leaf Ice Cream | Almond Sable

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

Aka Tamanegi | Bisque | Black Truffle
Baht 3,200++

NORWEGIAN LANGOUSTINES

Hollandaise | Ikura | Brown Butter
Baht 1,800++

SMOKED EEL

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

“CHIKYU”

DRY AGED SUDACHI BURI

Bafun Uni | Tangerine Ponzu | Fermented Red Cabbage

JEAN LARNAUDIE FOIE GRAS

Gruyères | Toasted Brioche | Artichokes à la Barigoule

DRY AGED MIKANDAI

Smoked Mussels | Shoyu Ikura | Garum Sabayon

CANADIAN LOBSTER

Winter Truffle | Gnocchi | Nantua Sauce

PIGEON ON CROÛTE DE SEL

Shiitake | Awaji Onion | Madeira Foie Gras Jus

or

BABA FARM WAGYU A5 STRIPLON

Mizuna | Potato Mille-Feuille | Japanese Mustard
(Supplement Wagyu Baht 1,400++ per person)

CRÈME CARAMEL

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

or

FUYU PERSIMMON

Cha Am Lemon Custard | Preserved Sakura Leaf Ice Cream | Almond Sable

CHIKYU EXPERIENCE Baht 4,900++

A JOURNEY WITH HOME-BREWED KOMBUCHA

3 Glasses Pairing Baht 800++
4 Glasses Pairing Baht 1,000++

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 SUDACHI BURI

Bafun Uni | Tangerine Ponzu | Fermented Red Cabbage

JAPANESE KING CRAB CREPES

Beluga Caviar | Avocado Ice Cream

POACHED LOBSTER

Shiso Leaf | Kabosu Lime | Sake Kasu

HOKKAIDO SCALLOP TEMPURA

Roasted Celeriac | Kinome Leaf | Tarragon Oil

EUROPEAN SEA BASS

Oscietra Caviar | Noilly Prat | Topinambur & Yamagata La France Pear Cream

HAKODATE BOTAN EBI

Winter Truffle | Gnocchi | Nantua Sauce

PIGEON ON CROÛTE DE SEL

Shiitake | Awaji Onion | Madeira Foie Gras Jus

or

BABA FARM WAGYU A5 STRIPLON

Mizuna | Potato Mille-Feuille | Japanese Mustard

CRÈME CARAMEL

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

or

FUYU PERSIMMON

Cha Am Lemon Custard | Preserved Sakura Leaf Ice Cream | Almond Sable

MIZU EXPERIENCE Baht 6,400++

COMPLETE EXPERIENCE 9-COURSE

With Baba Farm Wagyu A5 Striploin,
Foie Gras and Wine Pairing
Baht 10,500++