

Welcome to Elements, inspired by Ciel Bleu

We are delighted to present our à la carte menu. A refined extension of our culinary philosophy allowing you to tailor your experience to your personal preference and pace.

Our à la carte offerings showcase the same commitment to quality and innovation found in our tasting menus. Each dish is crafted with seasonal ingredients sourced from trusted European and Japanese suppliers, ensuring a dining experience that is both authentic and exceptional.

Whether you are in the mood for a single highlight or a full culinary journey we are delighted to have you with us.

SPARKLING ARRIVAL

N.V. Frerejean Frères, Brut, 1er Cru, Côte des Blancs, Champagne, France
Baht 1,000++ | Baht 5,900++

N.V. Veuve Clicquot, Brut, Montagne de Reims, Champagne, France
Baht 1,000++ | Baht 5,900++

CAVIAR PROLOGUE

Perseus No.2 30g | 50g
Blinis | Creme Fraiche | Chives | Egg
Baht 4,900++ | Baht 6,900++

*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%*

A LA CARTE

APPETIZERS

LANGOUSTINE MI-CUIT

Spring Gazpacho | Shoyu Ikura | Khao Yai Corn
Baht 1,200++

CHIBA FLOUR & SHIITAKE BRIOCHE

Salted French Butter & Smoked Ariake Sea Nori Butter
Baht 600++

JEAN LARNAUDIE FOIE GRAS

Artichokes | Dashi Vinegar Glace | 24-Month Aged Gruyère
Baht 1,200++

AMA EBI

Pickled Myoga | Gnocchi | Nantua Sauce
Baht 1,400++

MAIN COURSES

KOJI-GRILLED FUKUOKA INADA

Tomato Confit | Pignons de Pin | Provençal Sauce
Baht 1,600++

POACHED BRITTANY BLUE LOBSTER

Aka Tamanegi | Hollandaise Sabayon
Baht 3,800++

SADDLE OF LAMB

Shibazuke | Satay-Spiced Lamb Neck | Ninnikume Garlic
Baht 2,100++

HOKKAIDO WAGYU A4 STRIPLON

Awaji Onion | Foyot Sabayon | Japanese Mustard Sauce
Baht 2,500++

DESSERTS

DEKOPON ORANGE

Cha-Am Lemon Custard | Vanilla Chantilly | Macadamia Sablé
Baht 750++

BINCHOTAN CHARCOAL CAKE

Chita Whisky | Matcha Crumble | Caramelized White Chocolate
Baht 750++

*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%*