



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”

### NARUTO FARM “SUDACHI” BURI

Sakura Ebi XO | Oyster Regal | Sugar Snap Peas

### BRITTANY LEMON SOLE

Aka Miso | Bouchot Mussels | Vadouvan Velouté

### SADDLE OF LAMB

Zucchini Flower | Fermented Raspberry | Aomori Garlic

or

### SAROMA FARM, HOKKAIDO WAGYU A5 STRIPLOIN

Pickled Reddish | Umeboshi Plum | Potato Gratin  
(Supplement Wagyu Baht 1,400++ per person)

### JAPANESE REDIA STRAWBERRY

Hokkaido Cream Cheese | Lemon Verbena | Fresh Yuzu  
& Tomato Ice Cream

or

### KUMAMOTO DEKOPON ORANGE

Cha Am Lemon Custard | Madagascar Vanilla | Shiro Miso Caramel

**KU-KI EXPERIENCE** Baht 4,100++

**A JOURNEY WITH HOME-BREWED KOMBUCHA** Baht 800++

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++

## “CHIKYU”

### NARUTO FARM “SUDACHI” BURI

Sakura Ebi XO | Oyster Regal | Sugar Snap Peas

### JEAN LARNAUDIE FOIE GRAS

Artichokes à la Barigoule | Mimolette | Mochi Brioche

### BRITTANY LEMON SOLE

Aka Miso | Bouchot Mussels | Vadouvan Velouté

### LOIRE VALLEY WHITE ASPARAGUS

Morels | Brie De Meaux | Preserved Winter Truffle  
& Nemitsuba Shoots

### SADDLE OF LAMB

Zucchini Flower | Fermented Raspberry | Aomori Garlic

or

### SAROMA FARM, HOKKAIDO WAGYU A5 STRIPLOIN

Pickled Reddish | Umeboshi Plum | Potato Gratin  
(Supplement Wagyu Baht 1,400++ per person)

### JAPANESE REDIA STRAWBERRY

Hokkaido Cream Cheese | Lemon Verbena | Fresh Yuzu  
& Tomato Ice Cream

or

### KUMAMOTO DEKOPON ORANGE

Cha Am Lemon Custard | Madagascar Vanilla | Shiro Miso Caramel

**CHIKYU EXPERIENCE** Baht 4,900++

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

### 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”

### NARUTO FARM “SUDACHI” BURI

Sakura Ebi XO | Oyster Regal | Sugar Snap Peas

### JAPANESE KING CRAB CREPES

Beluga Caviar | Avocado Ice Cream

### SMOKED EEL

Kureson | Crème Fraiche | Oscietra Caviar

### LAMB GULLET “SWEETBREAD”

Amela Tomato | Kinome

### DRY AGED MIKANDAI

Bafun Uni Chawanmushi | Mikandai Shirako & Fish Velouté

### LOIRE VALLEY WHITE ASPARAGUS

Morels | Brie De Meaux | Preserved Winter Truffle  
& Nemitsuba Shoots

### CANARD EN CROUTE DE SEL ON THE BONE

Khao Yai Corn | Confit De Canard | Foie Gras “Duck”

or

### SAROMA FARM, HOKKAIDO WAGYU A5 STRIPLOIN

Pickled Reddish | Umeboshi Plum | Potato Gratin

### JAPANESE REDIA STRAWBERRY

Hokkaido Cream Cheese | Lemon Verbena | Fresh Yuzu  
& Tomato Ice Cream

or

### KUMAMOTO DEKOPON ORANGE

Cha Am Lemon Custard | Madagascar Vanilla | Shiro Miso Caramel

**MIZU EXPERIENCE** Baht 6,400++

**A JOURNEY WITH HOME-BREWED KOMBUCHA** Baht 1,800++

### COMPLETE EXPERIENCE 9-COURSE

With Saroma Farmed Hokkaido Wagyu A5 Striploin,  
Foie Gras and Wine Pairing

Baht 10,500++