

ORIGINE

Special Oysters n°3, cauliflower cream, citrus pearls

Pan-seared Foie gras, tangy tartlet, celeriac and cranberry Mille-feuille

Or

Tiger prawns and heart of palm rosace, sweet potato and coconut rouille

Caramelized Scallops with Sancho pepper and wild mushrooms

Or

Lightly smoked Barramundi with caviar sauce

Gently salted Grouper with garlic puree and meat jus

Or

Venison, stuffed beetroot gnocchi, confit pear and persillé sauce (+sup. 200 THB)

Or

Confit baby Lamb shoulder, purple potato sunshoke, and Lapsang Souchong jus

Chef's cheeses selection (+sup. 350 THB)

Michel Lorain's signature Mille-feuille with vanilla

Or

In the spirit of a Black Forest, beetroot and coffee

3500 THB per person

2200 THB per person for wine pairing (5 glasses) or 1550 THB per person for wine pairing (3 glasses)

Many food items listed are sourced locally within Thailand with an emphasis on sustainability.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.