



“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”

NAGASAKI REGION BLUEFIN TUNA

Oscietra Caviar | Chorizo | Sanbaizu

STONE MILLED YAME TANAKA FLOUR & SHIITAKE BRIOCHE

Salted French Butter & Smoked Ariake Sea Nori Butter

POACHED MONKFISH

Okahijiki | Garum Sabayon | Cockles Velouté

KOJI AGED FREE RANGE POULARDE

Morels in Vin Jaune Sauce

OR

MIYAZAKI BEEF A5 WAGYU STRIPLIN, FROM ARITA FARM

Radicchio | Black Garlic | Egoma Mustard
(Supplement Wagyu Baht 1,600++ per person)

KOSHIHIKARI RIZ AU LAIT

Rhubarb | Chiang Rai Vanilla | Almond Frangipane

OR

DEKOPON ORANGE

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”

NAGASAKI REGION BLUEFIN TUNA

Oscietra Caviar | Chorizo | Sanbaizu

STONE MILLED YAME TANAKA FLOUR & SHIITAKE BRIOCHE

Salted French Butter & Smoked Ariake Sea Nori Butter

HOMEMADE YAKISOBA NOODLES

Murasaki Uni | Hojiso

JEAN LARNAUDIE FOIE GRAS

Artichokes | Dashi Vinegar Glaze | Mimolette Cheese | Medjool Dates

POACHED MONKFISH

Okahijiki | Garum Sabayon | Cockles Velouté

KOJI AGED FREE RANGE POULARDE

Morels in Vin Jaune Sauce

OR

MIYAZAKI BEEF A5 WAGYU STRIPLIN, FROM ARITA FARM

Radicchio | Black Garlic | Egoma Mustard
(Supplement Wagyu Baht 1,600+ per person)

KOSHIHIKARI RIZ AU LAIT

Rhubarb | Chiang Rai Vanilla | Almond Frangipane

OR

DEKOPON ORANGE

Cha-Am Lemon Custard | Macadamia | Fig Leaf Ice Cream

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.

 Vegetarian  Gluten free  Pork contain  Nut contain

All prices are subject to 10% service charge and prevailing government tax, currently at 7%

“MIZU”

NAGASAKI REGION BLUEFIN TUNA

Oscietra Caviar | Chorizo | Sanbaizu

BAIGAI SEA SNAIL

Green Gazpacho | Chimichurri | Granny Smith Apple

STONE MILLED YAME TANAKA FLOUR & SHIITAKE BRIOCHE

Salted French Butter & Smoked Ariake Sea Nori Butter

FOIE GRAS TERRINE & SAKURA LEAF

Amela Tomato | Amaou Strawberry | Tarragon

HOTARU IKA

Smoked Eel | Imka Potato | Watercress

WAKAYAMA SHIRO AMADAI

Sea Urchin | White Asparagus | Karasumi

24 MONTHS AGED COMTÉ BÉCHAMEL GRATIN

Shimofuri Mushroom | Pickled Myoga | Smoked Duck Egg

CHICORY FED, LUMINA LAMB

Grilled Avocado | Shungiku Caponata | Black Lemon

OR

MIYAZAKI BEEF A5 WAGYU STRIPLIN, FROM ARITA FARM

Radicchio | Black Garlic | Egoma Mustard

KOSHIHIKARI RIZ AU LAIT

Rhubarb | Chiang Rai Vanilla | Almond Frangipane

OR

DEKOPON ORANGE

Cha-Am Lemon Custard | Macadamia | Fig Leaf Ice Cream

MIZU EXPERIENCE Baht 7,300++