



“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”

WILD CAUGHT HIMI KAN-BURI

Kabosu Dashi | Shungiku Emulsion | Itoshima Oyster

AGED MIKAN-DAI

Smoked Mussels | Hybrid Kaluga Caviar | Kintoki Carrot & Tarragon

KOJI AGED FREE RANGE POULARDE

Kabocha Squash | Morels in Vin Jaune Sauce | Chicken Skin

or

HOKKAIDO WAGYU A4 STRIPLOIN

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

TONKA BEAN CRÈME CARAMEL

Roasted Pecan | Satsumaimo Caramel | Fig Leaf Ice Cream

or

YAME PERSIMMON

Cha-Am Lemon Custard | Vanilla Chantilly | Chestnut Sablé

KU-KI EXPERIENCE Baht 3,700++

KU-KI WAGYU EXPERIENCE Baht 5,300++

COMPLETE EXPERIENCE

8-Course Menu including Hokkaido Wagyu A4 Striploin with Wine Pairing
Baht 12,500++

CAVIAR EXPERIENCE

8 Course Menu with
50g of Selected Premium Caviar
Baht 13,500++

“CHIKYU”

WILD CAUGHT HIMI KAN-BURI

Kabosu Dashi | Shungiku Emulsion | Itoshima Oyster

STONE MILLED YAME TANAKA FLOUR & SHIITAKE BRIOCHE

Salted French Butter & Smoked Ariake Sea Nori Butter

HOMEMADE YAKISOBA NOODLES

Murasaki Uni | Hojiso | Myoga
(Supplement Alba White Truffle 5gr Baht 2,750++)

JEAN LARNAUDIE FOIE GRAS

Artichokes | Dashi Vinegar Glaze | Mimolette Cheese | Medjool Dates

AGED MIKAN-DAI

Smoked Mussels | Hybrid Kaluga Caviar | Kintoki Carrot & Tarragon

KOJI AGED FREE RANGE POULARDE

Kabocha Squash | Morels in Vin Jaune Sauce | Chicken Skin

or

HOKKAIDO WAGYU A4 STRIPLOIN

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

TONKA BEAN CRÈME CARAMEL

Roasted Pecan | Satsumaimo Caramel | Fig Leaf Ice Cream

or

YAME PERSIMMON

Cha-Am Lemon Custard | Vanilla Chantilly | Chestnut Sablé

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++

“MIZU”

WILD CAUGHT HIMI KAN-BURI

Kabosu Dashi | Shungiku Emulsion | Itoshima Oyster

STONE MILLED YAME TANAKA FLOUR & SHIITAKE BRIOCHE

Salted French Butter & Smoked Ariake Sea Nori Butter

FOIE GRAS CRÈME BRÛLÉE

Grilled Unagi | Toasted Brioche | Young Ginger

SUMI-IKA

Piment d'Espelette | Sorrel Leaf | Sauce Provençale

DRY AGED KASUGO-DAI

Smoked Mussels | Hybrid Kaluga Caviar | Kintoki Carrot & Tarragon

GRILLED CÈPES MUSHROOMS

Edamame Miso Bechamel | 24-Month Aged Comté | Duck Egg
(Supplement Alba White Truffle 5gr Baht 2,750++)

KOJI AGED FREE RANGE POULARDE

Kabocha Squash | Morels in Vin Jaune Sauce | Chicken Skin

or

HOKKAIDO WAGYU A4 STRIPLOIN

Radicchio | Dry Aged Beetroot | Black Garlic | Egoma Mustard

TONKA BEAN CRÈME CARAMEL

Roasted Pecan | Satsumaimo Caramel | Fig Leaf Ice Cream

or

YAME PERSIMMON

Cha-Am Lemon Custard | Vanilla Chantilly | Chestnut Sablé

MIZU EXPERIENCE Baht 6,400++

*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%*