

長月会席

Nagatsuki Dinner Kaiseki

4,700++

先付け

胡麻豆腐 蟹 くこの実 亀甲あん おくら

突出し

鯖燻製 煮穴子 海老 長芋 無花果

土佐酢 きゃびあ

お椀

萩真丈 舞茸 菊花

青味 柚香

お造り

とろ 赤身 くえ 鰯 甘海老 帆立炙り
山葵

焼物

金目鯛 トリュフソース 銀杏 酢取茗荷

蓋物

鴨つくね 牡蠣時部煮 南瓜 椎茸 人参
春菊 柚子胡椒

陶板焼き

和牛サーロイン

ブラウンマッシュルーム ブッキーニ

人参 特製ソース 山葵

お寿司

おまかせ三種 がり

赤出汁

お食後

フルーツ盛り合わせ 蜂蜜ゼリー

織部饅頭

Sakizuke

Goma tofu, crab, okra, starchy soy, wasabi

Tsukidashi

Smoked mackerel, simmered conger eel,
Shrimp, yam potato, fig, caviar with tosazu,

Owan

Hagi shinjyo, maitake mushroom,
Chrysanthemum

Otsukuri

Tuna, tuna belly, horse mackerel,
Sweet shrimp, kue, scallop aburi, wasabi

Yakimono

Kinmedai with truffle sauce

Ginkgo myoga

futamono

Duck meatball, oyster jibuni, pumpkin,
Shiitake, shungiku and yuzu kosho

Tobanyaki

Wagyu sirloin

Brown mushroom, zucchini, carrot,

Original sauce, wasabi

Osushi

Omakase 3 kinds, gari

Akadashi miso soup

Dessert

Assorted fruits, honey jelly

Oribe manjyu

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

上記タイバツ表示価格に別途サービスチャージ10%と税金が加算されます。

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