



# APPETIZERS

Mae ta smoked yams velouté pickles and baked greens	320
Cauliflower and Jerusalem artichokes gratin, winter salad, radicchio Chicorée and black truffle vinaigrette	580
Tiger prawn and heart of palm rosace served with sweet potato and lime rouille	660
Wild caught Phang-Nga giant trevally, Gran Monte Verdelho wine jelly, Thai celery fumet as a granité	880
Lettuce creamed Frog legs, green mango gel, smoked ham and Doi Pao tuile	640

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



## MAIN COURSES

Jean-Michel Lorain's signature steamed barramundi in a red port wine and truffle butter sauce	1420
Beefless Bourguignon, dehydrated vegetables and Gran monte Heritage Syrah Wine jus, carrot lardon	620
Andaman Sea wild spotted grouper and bamboo clams, prawn's coral and safflower bouille, scent of fennel	980
Doi Tung farmer's pork in three cuts, mung bean cream, macadamia, Mae Lao emulsion	880
Venison loin, glazed chesnut, velvet pioppini cream, beet "pates de fruit", poivrade jus	1700

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## DESSERTS

Prachuap Chocolate, peanut and rice praline, tamarind, candies and Nipa palm sugar caramel	680
Michel Lorain 's signature Mille-feuille with Ubon vanilla	660
Citrus and butternut squash "t-art"	620

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