

DÉCOUVERTE

Macadamia "Vichyssoise" soup

Heirloom tomatoes and giant hyssop ice cream

Or

Tiger Prawns and heart of palm rosace, sweet potato and coconut rouille (+sup. 180 THB)

Or

Burgundy style Suckling pig pressé, tartar sauce, garden's herbs salad

Celeriac and mushrooms ravioles with truffle butter sauce

Or

Gently salted Grouper with garlic puree and meat jus

Or

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

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

Mandarin sphere, lemon sorbet and Grand Marnier granité

Or

Michel Lorain's signature Mille-feuille with vanilla

1950 THB per person

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.