

ORIGINE

Frog legs « fricassée », wild mushroom truffle

Tiger prawns and heart of palm rosace, sweet potato and coconut rouille

Or

Truffle « Caesar » pork carpaccio

Pen Shells, Jerusalem artichoke and speck

Or

Lightly smoked Barramundi with caviar sauce

Char-grilled Pomfret and corns (+ sup. 150 THB)

Or

Quail breast, Provençal flavors

Or

Confit baby Lamb shoulder, purple potato and Lapsang Souchong jus

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

Michel Lorain's signature vanilla Mille-feuille

Or

Passion fruit and Sweet potato

3500 THB ++per person

2200 THB per person for wine pairing (5 glasses) or 1550 THB per person for wine pairing (3 glasses)

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.