



“GUESTRONOMY DINING JOURNEY”

Share Your Guestronomy Experience
#ElementsBangkok



TripAdvisor

“KU-KI”

WILD CAUGHT BURI

Oyster Regal | Radicchio | Sambaizu

DRY AGED MADAI

Bafun Uni | Sakura Ebi | Satay Spice

SADDLE OF VENISON

Fermented Berries | Black Cauliflower | Japanese Mustard Jus

or

SAROMA FARMED HOKKAIDO WAGYU A5 STRIPLOIN

Pickled Reddish | Umeboshi Plum | Potato Gratin
(Supplement Wagyu Baht 1,400++ per person)

REDIA STRAWBERRY “TOKYO MARY”

Hokkaido Cream Cheese | Amela Tomato | Fresh Yuzu

or

BINCHOTAN

Citrus | Matcha Crumble | Chita Whisky

KU-KI EXPERIENCE Baht 4,100++

A JOURNEY WITH HOME-BREWED KOMBUCHA Baht 800++

Signatures to be added to the menu

SMOKED EEL

Kureson | Crème Fraiche | Baerii Caviar
Baht 900++

BRITTANY BLUE LOBSTER

Aka Tamanegi | Bisque | Black Truffle
Baht 3,200++

NORWEGIAN LANGOUSTINES

Hollandaise | Ikura | Brown Butter
Baht 1,800++

“CHIKYU”

WILD CAUGHT BURI

Oyster Regal | Radicchio | Sambaizu

JEAN LARNAUDIE FOIE GRAS

Artichokes a la Barigoule | Aged Comte | Mochi Brioche

DRY AGED MADAI

Bafun Uni | Sakura Ebi | Satay Spice

STUFFED MORELS

Winter Truffle | Mimolette Bechamel | Spring Onion

SADDLE OF VENISON

Fermented Berries | Black Cauliflower | Japanese Mustard Jus

or

SAROMA FARMED HOKKAIDO WAGYU A5 STRIPLOIN

Pickled Reddish | Umeboshi Plum | Potato Gratin
(Supplement Wagyu Baht 1,400++ per person)

REDIA STRAWBERRY “TOKYO MARY”

Hokkaido Cream Cheese | Amela Tomato | Fresh Yuzu

or

BINCHOTAN

Citrus | Matcha Crumble | Chita Whisky

CHIKYU EXPERIENCE Baht 4,900++

A JOURNEY WITH HOME-BREWED KOMBUCHA Baht 1,200++

A JOURNEY WITH STANDARD WINE PAIRING

4 Glasses Pairing Baht 2,900++
6 Glasses Pairing Baht 3,900++

A JOURNEY WITH PREMIUM WINE PAIRING

4 Glasses Pairing Baht 4,900++
6 Glasses Pairing Baht 5,900++

*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%*

“MIZU”

WILD CAUGHT BURI

Oyster Regal | Radicchio | Sambaizu

HOKKAIDO HOTATE

Chicken Essence | Oscietra Caviar | Fresh Herbs

SMOKED EEL

Kureson | Crème Fraiche | Baerii Caviar

NORMANDIE CLAMS

Ikura | Garum Hollandaise | Panko

LINE-CAUGHT AMADAI

Vadouvan | Hakurei Turnip | Lovage

STUFFED MORELS

Winter Truffle | Mimolette Bechamel | Spring Onion

CANARD EN CROUTE DE SEL ON THE BONE

Khao Yai Corn | Fermented Celery | Foie Gras “Duck”

or

SAROMA FARMED HOKKAIDO WAGYU A5 STRIPLOIN

Pickled Reddish | Umeboshi Plum | Potato Gratin

REDIA STRAWBERRY “TOKYO MARY”

Hokkaido Cream Cheese | Amela Tomato | Fresh Yuzu

or

BINCHOTAN

Citrus | Matcha Crumble | Chita Whisky

MIZU EXPERIENCE Baht 6,400++

A JOURNEY WITH HOME-BREWED KOMBUCHA Baht 1,800++

COMPLETE EXPERIENCE 9-COURSE

With Saroma Farmed Hokkaido Wagyu A5 Striploin,
Foie Gras and Wine Pairing

Baht 10,500++