



ELEMENTS
inspired by ciel bleu

“GUESTRONOMY DINING JOURNEY”

Share Your Guestronomy Experience
#ElementsBangkok



At Elements, inspired by Ciel Bleu, we hold the utmost responsibility for ensuring the provenance of every ingredient used in our menu. We source exclusively from premium, qualified suppliers who are recognised by esteemed local and international authorities.

This ensures that every dish on our menu showcases only the finest, ethically sourced ingredients.



TripAdvisor

“KU-KI”

DRY-AGED FJORD TROUT

Trout Roe | Fermented Celery | Kumamoto Tomato

KOJI-GRILLED SAWARA

Smoked Mussels | Yama Enoki | Vadouvan Sauce

EUROPEAN SADDLE OF VENISON

Chard | Parsnip Shiro Miso | Black Lemon Sauce

or

BABA FARM WAGYU A5 STRIPLOIN

Awaji Onion | Foyot Sabayon | Japanese Mustard Sauce
(Supplement Wagyu Baht 1,400++ per person)

PARISIAN STYLE FLAN

Hokkaido Milk | Chiang Rai Vanilla | Sakura Leaf Ice Cream

or

HAKATA AMAOU STRAWBERRY

Cha-Am Lemon Custard | Mille-Feuille Ice Cream | Almond Sablé

KU-KI EXPERIENCE Baht 3,700++

Signatures to be added to the menu

BINCHOTAN CHARCOAL CAKE

Japanese Whiskey | Matcha Crumble | Caramelized
White Chocolate
Baht 750++

BRITTANY BLUE LOBSTER À LA BRÛLÉE

Aka Tamanegi | Hollandaise Gratin
Baht 3,800++

NORWEGIAN LANGOUSTINES

Spring Gazpacho | Ikura | Khao Yai Corn
Baht 1,800++

“CHIKYU”

DRY-AGED FJORD TROUT

Trout Roe | Fermented Celery | Kumamoto Tomato

JEAN LARNAUDIE FOIE GRAS

Artichokes | Toasted Brioche | 24-Month Aged Gruyère

AMA EBI

Pickled Myoga | Gnocchi | Nantua Sauce

KOJI-GRILLED SAWARA

Smoked Mussels | Yama Enoki | Vadouvan Sauce

EUROPEAN SADDLE OF VENISON

Chard | Parsnip Shiro Miso | Black Lemon Sauce

or

BABA FARM WAGYU A5 STRIPLOIN

Awaji Onion | Foyot Sabayon | Japanese Mustard Sauce
(Supplement Wagyu Baht 1,400++ per person)

PARISIAN STYLE FLAN

Hokkaido Milk | Chiang Rai Vanilla | Sakura Leaf Ice Cream

or

HAKATA AMAOU STRAWBERRY

Cha-Am Lemon Custard | Mille-Feuille Ice Cream | Almond Sablé

CHIKYU EXPERIENCE Baht 4,900++

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”

DRY-AGED FJORD TROUT

Trout Roe | Fermented Celery | Kumamoto Tomato

JAPANESE KING CRAB CRÊPES

Beluga Hybrid Caviar | Avocado Ice Cream

CHARCOAL-GRILLED HOKKAIDO HOTATE

Ensui Uni | Dashi Consommé | Sudachi Ponzu

LOIRE VALLEY WHITE ASPARAGUS

Razor Clam | Chiang Mai Unripe Strawberry | Lemongrass Sauce

KOJI CURED IWATE MADARA

Sweet Peas | Dutch Shrimp Salad | Clear Pancetta Veloute

KARATOMARI EBISU OYSTER

Young Spinach Leaf | Gratinated Corn Béchamel | Kurozu Aged Black Vinegar

EUROPEAN SADDLE OF VENISON

Chard | Parsnip Shiro Miso | Black Lemon Sauce

or

BABA FARM WAGYU A5 STRIPLOIN

Awaji Onion | Foyot Sabayon | Japanese Mustard Sauce

PARISIAN STYLE FLAN

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HAKATA AMAOU STRAWBERRY

Cha-Am Lemon Custard | Mille-Feuille Ice Cream | Almond Sablé

MIZU EXPERIENCE Baht 6,400++

COMPLETE EXPERIENCE

Includes Baba Farm Wagyu A5 Striploin,
Foie Gras and Wine Pairing
Baht 11,000++

CAVIAR EXPERIENCE

50g of selected premium Caviar
Baht 13,300++