

# APPETIZERS

Eggplant caviar cannelloni, confit lemon and focaccia	500
Macadamia « Vichyssoise » soup (served hot or cold)	440
Tiger prawns and heart of palm rosace, sweet potato and coconut rouille	820
Marinated King mackerel, tomato confit, capsicum and cucumber	740
Frog legs « fricassée », wild mushroom truffle	700
Truffle « Caesar » pork carpaccio	800

*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.

# MAIN COURSES

Celeriac and mushrooms ravioles with truffle butter sauce	740
Pen Shells, Jerusalem artichoke and speck	1270
Lightly smoked Barramundi with caviar sauce	1420
Char-grilled Pomfret and corns	1360
Green Label Chicken, coriander and Tang-Oh	1050
Quail breast, Provençal flavors	1350
Confit baby Lamb shoulder, purple potato and Lapsang Souchong jus	1100
Pan seared beef tenderloin, cabbage and cos, Bussaba beer jus	1630

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# DESSERTS

Passion fruit and sweet potato	350
Michel Lorain's signature vanilla Mille-feuille	360
Rose and lychee, between classic and sweetness	350
Black Forest, beetroot, chocolate and coffee	350
Cheese selection from the Land of smile	350

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