



“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”

LANGOUSTINE MI-CUIT

Spring Gazpacho | Shoyu Ikura | Khao Yai Corn

STONE MILLED YAME TANAKA FLOUR & SHIITAKE BRIOCHE

Salted French Butter & Smoked Ariake Sea Nori Butter

SADDLE OF LAMB

Shibazuke | Satay-Spiced Lamb Neck | Ninnikume Garlic

or

HOKKAIDO WAGYU A4 STRIPLOIN

Awaji Onion | Foyot Sabayon | Japanese Mustard Sauce
(Supplement Wagyu Baht 1,600++ per person)

PARISIAN-STYLE RHUBARB FLAN

Hokkaido Milk | Meringue | Sakura Leaf Ice Cream

or

YAMANASHI HIKAWA HAKUHO PEACH

Cha-Am Lemon Custard | Vanilla Chantilly | Macadamia Sablé

KU-KI EXPERIENCE Baht 3,700++

KU-KI WAGYU EXPERIENCE Baht 5,300++

COMPLETE EXPERIENCE

8-Course Menu includes Hokkaido Wagyu A4
Striploin with Wine Pairing
Baht 12,500++

CAVIAR EXPERIENCE

8 Course Menu with
50g of Selected Premium Caviar
Baht 13,500++

“CHIKYU”

LANGOUSTINE MI-CUIT

Spring Gazpacho | Shoyu Ikura | Khao Yai Corn

STONE MILLED YAME TANAKA FLOUR & SHIITAKE BRIOCHE

Salted French Butter & Smoked Ariake Sea Nori Butter

JEAN LARNAUDIE FOIE GRAS

Artichokes | Dashi Vinegar Glace | 24-Month Aged Gruyère

AMA EBI

Pickled Myoga | Gnocchi | Nantua Sauce

KOJI-CURED IWATE MADARA

Sweet Peas | Dutch Shrimp Salad | Clear Pancetta Velouté

SADDLE OF LAMB

Shibazuke | Satay-Spiced Lamb Neck | Ninnikume Garlic

or

HOKKAIDO WAGYU A4 STRIPLOIN

Awaji Onion | Foyot Sabayon | Japanese Mustard Sauce
(Supplement Wagyu Baht 1,600++ per person)

PARISIAN-STYLE RHUBARB FLAN

Hokkaido Milk | Meringue | Sakura Leaf Ice Cream

or

YAMANASHI HIKAWA HAKUHO PEACH

Cha-Am Lemon Custard | Vanilla Chantilly | Macadamia Sablé

CHIKYU EXPERIENCE Baht 4,900++

CHIKYU WAGYU EXPERIENCE Baht 6,500++

A JOURNEY WITH ELEMENTS WINE PAIRING

4 Glasses Pairing Baht 3,900++
6 Glasses Pairing Baht 5,900++

A JOURNEY WITH NON-ALCOHOL BEVERAGE PAIRING

4 Glasses Pairing Baht 1,200++

“MIZU”

LANGOUSTINE MI-CUIT

Spring Gazpacho | Shoyu Ikura | Khao Yai Corn

STONE MILLED YAME TANAKA FLOUR & SHIITAKE BRIOCHE

Salted French Butter & Smoked Ariake Sea Nori Butter

TOYAMA BAY SHIRO EBI SASHIMI

Bafun Uni | Dashi Consommé | Sudachi Ponzu

HAMAGURI CLAM

Okahijiki Seaweed | Oscietra Caviar | Sugar Snaps Sauce

LOIRE VALLEY WHITE ASPARAGUS

Razor Clam | Chiang Mai Strawberry | Lemongrass Sauce

GOTO ISLANDS ISAKI

Shonan Veloute | Shungiku Leaf | Shijimi Clam Escabeche

SADDLE OF LAMB

Shibazuke | Satay-Spiced Lamb Neck | Ninnikume Garlic

or

HOKKAIDO WAGYU A4 STRIPLOIN

Awaji Onion | Foyot Sabayon | Japanese Mustard Sauce

PARISIAN-STYLE RHUBARB FLAN

Hokkaido Milk | Meringue | Sakura Leaf Ice Cream

or

YAMANASHI HIKAWA HAKUHO PEACH

Cha-Am Lemon Custard | Vanilla Chantilly | Macadamia Sablé

MIZU EXPERIENCE Baht 6,400++

*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%*