



“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”

NAGASAKI REGION BLUEFIN TUNA

Oscietra Caviar | Chorizo | Watermelon Essence

STONE MILLED YAME TANAKA FLOUR & SHIITAKE BRIOCHE

Salted French Butter & Smoked Ariake Sea Nori Butter

GRILLED KUROMUTSU

Okahijiki | Garum Sabayon | Cockles Velouté

KOJI AGED FREE RANGE POULARDE

Morels in Vin Jaune Sauce

OR

*OITA PREFECTURE, KUROGE WAGYU A4 STRIPLOIN

Radicchio | Black Garlic | Egoma Mustard
(Supplement Wagyu Baht 1,600++ per person)

KOSHIHIKARI RIZ AU LAIT

Rhubarb | Chiang Rai Vanilla | Almond Frangipane

OR

FRENCH CHERRY

Cha-Am Lemon Custard | Macadamia | Fig Leaf Ice Cream

KU-KI EXPERIENCE Baht 3,700++

KU-KI WAGYU EXPERIENCE Baht 5,300++

COMPLETE EXPERIENCE

8-Course menu including Oita Prefecture
Kuroge Wagyu A4 Striploin with Wine Pairing
Baht 12,500++

CAVIAR EXPERIENCE

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

“CHIKYU”

NAGASAKI REGION BLUEFIN TUNA

Oscietra Caviar | Chorizo | Watermelon Essence

STONE MILLED YAME TANAKA FLOUR & SHIITAKE BRIOCHE

Salted French Butter & Smoked Ariake Sea Nori Butter

HOMEMADE YAKISOBA NOODLES

Murasaki Uni | Hojiso

JEAN LARNAUDIE FOIE GRAS

Black Truffle | Artichokes | Dashi Vinegar Glaze | Mimolette Cheese

GRILLED KUROMUTSU

Okahijiki | Garum Sabayon | Cockles Velouté

KOJI AGED FREE RANGE POULARDE

Morels in Vin Jaune Sauce

OR

*OITA PREFECTURE, KUROGE WAGYU A4 STRIPLOIN

Radicchio | Black Garlic | Egoma Mustard
(Supplement Wagyu Baht 1,600++ per person)

KOSHIHIKARI RIZ AU LAIT

Rhubarb | Chiang Rai Vanilla | Almond Frangipane

OR

FRENCH CHERRY

Cha-Am Lemon Custard | Macadamia | Fig Leaf Ice Cream

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++

Guest Advisory

Our cuisine highlights seasonal ingredients, some of which may be raw, lightly cooked, or fermented. While prepared with the utmost care, these dishes may carry an increased risk of foodborne illness for certain individuals.

Guests with dietary restrictions or health concerns are kindly requested to inform our team in advance so we may accommodate accordingly.



Vegetarian



Gluten free



Pork contain



Nut contain

All prices are subject to 10% service charge and prevailing government tax, currently at 7%

“MIZU”

NAGASAKI REGION BLUEFIN TUNA

Oscietra Caviar | Chorizo | Watermelon Essence

CURED IWASHI

Olive Escabeche | Corn Bread

STONE MILLED YAME TANAKA FLOUR & SHIITAKE BRIOCHE

Salted French Butter & Smoked Ariake Sea Nori Butter

HOKKAIDO SCALLOP

Red Yuzu Kosho | Shoyu Ikura | Hanahojiso

COLD AMELA TOMATO “SALMOREJO”

Okayama Peach | Stracciatella | Lard

WAKAYAMA SHIRO AMADAI

Sea Urchin | White Asparagus | Garum

GRUYÈRE “FONDUE”

Australian Black Truffle | Sweetbread | Smoked Duck Egg

CHICORY FED, LUMINA LAMB

Grilled Avocado | Shungiku Caponata | Black Lemon

OR

OITA PREFECTURE, KUROGE WAGYU A4 STRIPLOIN

Radicchio | Black Garlic | Egoma Mustard

KOSHIHIKARI RIZ AU LAIT

Rhubarb | Chiang Rai Vanilla | Almond Frangipane

OR

FRENCH CHERRY

Cha-Am Lemon Custard | Macadamia | Fig Leaf Ice Cream

MIZU EXPERIENCE Baht 7,300++