



*“GUESTRONOMY DINING JOURNEY”*

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#ElementsBangkok



TripAdvisor

## “KU-KI”

### CHUTORO

Marbled Kombu | Daikon | Hijiki

### NORWEGIAN WILD COD

Giant Razor Clam | Takenoko | Uni Veloute  
(Supplement Bafun Uni Baht 800++)

### SECRETO IBERICO

Kale | Egg Plant | Aka Miso

or

### A5 MIYAGI WAGYU “BABA”

Pommes Dauphine | Shallot | Umeboshi  
(Additional Baht 1,200++ per person)

### BINCHOTAN

Japanese Whisky | Citrus | 43% Milk Chocolate

KU-KI EXPERIENCE Baht 4,100++

A JOURNEY WITH HOME-BREWED KOMBUCHA Baht 800++

A JOURNEY WITH WINE PARING Baht 2,200++

Signatures to be added to the menu

### FOIE GRAS

Chestnut | Shiso | Ume  
Baht 900++

### CANARD EN CROÛTE DE SEL “ON THE BONE”

Togarashi | Confit Cannellonis | Foie Gras  
Baht 1,600++

### CORAL LOBSTER

Aka Tamanegi | Bisque | Black Truffle  
Baht 1,800++

## “CHIKYU”

### CHUTORO

Marbled Kombu | Daikon | Hijiki

### SMOKED DUTCH EEL

Kureson | Crème Fraiche | Oscietra Caviar

### NORWEGIAN WILD COD

Giant Razor Clam | Takenoko | Uni Veloute  
(Supplement Bafun Uni Baht 800++)

### FOIE GRAS

Chestnut | Shiso | Ume

### SECRETO IBERICO

Kale | Egg Plant | Aka Miso

or

### A5 MIYAGI WAGYU “BABA”

Pommes Dauphine | Shallot | Umeboshi  
(Additional Baht 1,200++ per person)

### BINCHOTAN

Japanese Whisky | Citrus | 43% Milk Chocolate

CHIKYU EXPERIENCE Baht 4,800++

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

A JOURNEY WITH WINE PARING Baht 2,600++

*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 scan for beverage menu



Kombucha & Wine Pairing



Wine List



Kombucha & Non-Alcoholic

## “MIZU”

### CHUTORO

Marbled Kombu | Daikon | Hijiki

### SMOKED DUTCH EEL

Kureson | Crème Fraiche | Oscietra Caviar

### HOKKAIDO SCALLOP

Eryngii | Sherry | “Scallopbushi”

### LANGOUSTINE

Apple | Ninjin | Chamomile

### NORWEGIAN WILD COD

Giant Razor Clam | Takenoko | Uni Veloute  
(Supplement Bafun Uni Baht 800++)

### CELERIAC MILLE-FEUILLE

Topinambur | Black Truffle | Comté

### CANARD EN CROUTE DE SEL “ON THE BONE”

Togarashi | Confit Cannellonis | Foie Gras

or

### A5 MIYAGI WAGYU “BABA”

Pommes Dauphine | Shallot | Umeboshi

### BINCHOTAN

Japanese Whisky | Citrus | 43% Milk Chocolate

or

### KABOCHA

Macadamia | Vadouvan | Mango

MIZU EXPERIENCE Baht 5,900++

A JOURNEY WITH HOME-BREWED KOMBUCHA Baht 1,500++

A JOURNEY WITH WINE PARING Baht 3,700++

Complete Experience 8-course  
with Wine Pairing  
Baht 10,000++

*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%*