

神無月昼会席

Kannazuki Lunch Kaiseki

1,700++

一の膳

突出し

菠薐草蟹白和え しめじ

菊花 無花果 ざくろ

小吸物

鴨摘入れ丸仕立て 焼葱 三つ葉 針生姜

お造り

とろ 赤身 みかん鯛

勘八 甘海老 山葵

二の膳

焼物

秋鮭柚香茸焼 二十日大根 金平牛蒡

煮物

秋茄子オランダ煮 鰻 南瓜

小芋 人参 おくら 柚子

天麩羅

海老 鱈 蓮根 青唐 天出汁

お食事

炙り帆立御飯 いくら 海苔 大葉

味噌椀

お食後

フルーツ盛り合わせ 蜂蜜ゼリー

和のスイーツ

First platter

Tsukidashi

Crab and spinach salad with

Tofu dressing

Osuimono

Kamo tsumire maru-jitate

Otsukuri

Toro akami mikan seabream

Kanpachi amaebi

Second platter

Yakimono

Akisake kinokoyukou-yaki

Nimono

Aki nasu oranda-ni

Tempura

Shrimp sand-borer with

Seasonal vegetables

Oshokuji

Rice cooked with scallop soy sauce and ikura

Miso soup and pickles

Dessert

Assorted fruits with honey jelly

Japanese sweet

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

上記タイバーツ表示価格に別途サービスチャージ10%と税金が加算されます。

All prices are in Thai Baht and subject to 10% service charge and applicable government tax.