

水無月昼会席

Minazuki Lunch Kaiseki

1,700++

一の膳

突出し

煮穴子 海老 白しめじ 無花果
利休酢 おくら

小吸物

水無月帆立真丈 しめじ 蒼さ海苔 青味
柚香

お造り

まぐろ みかん鯛 北寄貝 勘八 山葵

二の膳

焼物

銀鱈香味焼

金平牛蒡 とまと甘酢

煮物

茄子 南瓜 高野博多 鮎山椒煮
オクラ 人参 柚子

天麩羅

海老 太刀魚 蓮根 ベビーコーン
天出汁

お食事

蟹御飯 いくら のり 大葉
香の物 味噌椀

お食後

フルーツ盛り合わせ 蜂蜜ゼリー
マンゴプリン 抹茶ソース ぬれ甘納豆

First platter

Tsukidashi

Simmered congereel, shrimp,
White shimeji mushroom, fig,
Okra with sesame vinegar

Osuimono

Minazuki shinjyo, shimeji mushroom,
Aosa seaweed, yuzu

Otsukuri

Tuna, tuna belly, mikan sea bream,
Surf clam, amberjack, wasabi

Second platter

Yakimono

Black cod with herb,
Kinpira burdock, pickled tomato

Nimono

Eggplant, pumpkin, koya-hakata, ayu fish with
Sansho pepper, okra, carrot, yuzu

Tempura

Shrimp, tachiuo fish, lotus root, baby corn

Oshokuji

Simmered rice with crab meat, ikura,
Nori seaweed, oba leaf, pickles miso soup

Dessert

Assorted fruits, honey jelly
Mango pudding with
Matcha sauce red beans

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.