## SIGNATURE

Special Oysters n°3, cauliflower cream, citrus pearls

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Heirloom tomatoes and giant hyssop ice cream

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Pan-seared Foie gras, tangy tartlet, celeriac and cranberry Mille-feuille

Lightly smoked Barramundi with caviar sauce

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Caramelized Scallops with Sancho pepper and wild mushrooms

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Atlantic Lobster blanquette, spring vegetables and shimeji

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Pigeon, mulberry, confit eggplant and blackcurrant pepper jus

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Chef's cheeses selection (+sup. 350 THB) \*\*\*\*

Rose ice cream in crystalized rose petals

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In the spirit of a Black Forest, beetroot and coffee

## 4300 THB per person

2900 THB per person for wine pairing (8 glasses) or 1900 THB per person for wine pairing (4 glasses)

Many food items listed are sourced locally within Thailand with an emphasis on sustainability. Prices are in Thai Baht and subject to 10% service charge and applicable government tax.