

SPARKLING ARRIVAL

N.V. Veuve Clicquot, Brut, Montagne de Reims, Champagne, France
Baht 850 ++ | Baht 4,500++

N.V. “R” de Ruinart, Montagne de Reims, Champagne, France
Baht 1,100++ | Baht 5,900++

CAVIAR SET

Perseus No.2 30g | 50g
Blinis | Creme Fraiche | Chives | Egg
Baht 4,900++ | Baht 6,900++

A LA CARTE

APPETIZERS

WILD CAUGHT HIMI KAN-BURI

Kabosu Dashi | Shungiku Emulsion | Itoshima Oyster
Baht 1,050++

WAGYU A4 BEEF TARTARE

Oscietra Caviar | Beurre Blanc Ice Cream
Baht 2,800++

SUMI-IKA

Piment d’Espelette | Sorrel Leaf | Sauce Provençale
Baht 900++

LANGOUSTINE MI-CUIT

Winter Gazpacho | Shoyu Ikura | Khao Yai Corn
Baht 1,200++

STONE MILLED YAME TANAKA FLOUR & SHIITAKE BRIOCHE

Salted French Butter & Smoked Ariake Sea Nori Butter
Baht 600++

JEAN LARNAUDIE FOIE GRAS

Artichokes | Dashi Vinegar Glaze | Mimolette Cheese | Medjool Dates
Baht 1,200++

HOMEMADE YAKISOBA

Murasaki Uni | Hojiso | Myoga
Baht 1,200++

FOIE GRAS CRÈME BRÛLÉE

Grilled Unagi | Toasted Brioche | Young Ginger
Baht 1,100++

APPETIZERS

STUFFED MORELS

Preserved Winter Truffle | Tamanegi | Vin Jaune Sauce
Baht 1,400++

MAIN COURSES

AGED MIKAN-DAI

Quisquilla Shrimp | Nantua Sauce | Lovage
Baht 1,600++

HOMEMADE YAKISOBA NOODLES

Matsutake Mushroom | 24-Month Aged Comté | Duck Egg
Baht 1,400++
(Supplement Alba White Truffle 5gr Baht 2,750++)

POACHED BRITTANY BLUE LOBSTER

Aka Tamanegi | Spinach | Hollandaise Sabayon
Baht 4,200++

DRY AGED KASUGO-DAI

Smoked Mussels | Hybrid Kaluga Caviar | Kintoki Carrot & Tarragon
Baht 1,800++

KOJI AGED FREE RANGE POULARDE

Kabocha Squash | Morels in Vin Jaune Sauce | Chicken Skin
Baht 2,100++

150G HOKKAIDO WAGYU A4 STRIPLOIN

Radicchio | Dry Aged Beetroot | Black Garlic | Egoma Mustard Sauce
Baht 2,900++

DESSERTS

YAME PERSIMMON

Cha-Am Lemon Custard | Vanilla Chantilly | Chestnut Sablé
Baht 750++

TONKA BEAN CRÈME CARAMEL

Roasted Pecan | Satsumaimo Caramel | Fig Leaf Ice Cream
Baht 750++

BINCHOTAN CHARCOAL CAKE

Chita Whisky | Matcha Crumble | Caramelized White Chocolate
Baht 750++

*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 kindly notify us at your specific dietary restriction to ensure we are able to accommodate and crafted to your requirements in our dishes
Prices are subject to 10% service charge and prevailing government tax, currently at 7%*