

SIGNATURE

Alsacian steamed bread

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Tiger prawns and heart of palm rosace, sweet potato and coconut rouille

or

Eggplant caviar cannelloni, confit lemon and focaccia

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Lightly smoked Barramundi, caviar sauce

or

Char-grilled Pomfret, corns

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Quail breast, Provençal flavors

or

Pan-seared beef tenderloin, cabbage and cos, Bussaba beer jus

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

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Rose Ice cream, lychee carpaccio

or

Black Forest, beetroot, chocolate and coffee

5-course menu (amuse bouche, starter, 2 main courses, dessert)

2,800 THB ++ per person

9-course menu (amuse bouche, 2 starters, 4 main courses, 2 desserts)

3,800 THB ++ per person

Wine pairings :

5 glasses - 1900 THB ++

8 glasses - 2600 THB ++

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.