



## *“GUESTRONOMY DINING JOURNEY”*

Share Your Guestronomy Experience  
**#ElementsBangkok**



At Elements, inspired by Ciel Bleu, we hold the utmost responsibility for ensuring the provenance of every ingredient used in our menu. We source exclusively from premium, qualified suppliers who are recognised by esteemed local and international authorities.

This ensures that every dish on our menu showcases only the finest, ethically sourced ingredients.



TripAdvisor

## “KU-KI”

### DRY AGED HARANAKA CHUTORO

Bafun Uni | Green Gazpacho | Nori

### DRY AGED MIKANDAI

Asari clam | Shoyu Ikura | Dutch Shrimp

### JAPANESE COTURNIX QUAIL

Aubergine | Kombu | Black Lemon

or

### BABA FARM WAGYU A5 STRIPLOIN

Mizuna | Potato Mille-Feuille | Japanese Mustard  
(Supplement Wagyu Baht 1,400++ per person)

### POACHED VICTORIA RHUBARB

Dengaku Miso Crème Brûlée | Native Single Origin Vanilla | Sudachi

or

### OKAYAMA SHIMIZU WHITE PEACH

Cha Am Lemon Custard | Lemon Verbena | Almond Sable Breton

### KU-KI EXPERIENCE Baht 4,100++

Signatures to be added to the menu

### BINCHOTAN CHARCOAL CAKE

Japanese Whiskey | Matcha Crumble  
Caramelized White Chocolate  
Baht 750++

### BRITTANY BLUE LOBSTER

Aka Tamanegi | Bisque | Black Truffle  
Baht 3,200++

### NORWEGIAN LANGOUSTINES

Hollandaise | Ikura | Brown Butter  
Baht 1,800++

## “CHIKYU”

### DRY AGED HARANAKA CHUTORO

Bafun Uni | Green Gazpacho | Nori

### JEAN LARNAUDIE FOIE GRAS

Artichokes À La Barigoule | Aged Mimolette Cheese | Mochi Brioche

### DRY AGED MIKANDAI

Asari clam | Shoyu Ikura | Dutch Shrimp

### CHIANG MAI ZUCCHINI FLOWER

24 Months Aged Comté | Preserved Black Truffle | Natsunegi Leek

### JAPANESE COTURNIX QUAIL

Aubergine | Kombu | Black Lemon

or

### BABA FARM WAGYU A5 STRIPLOIN

Mizuna | Potato Mille-Feuille | Japanese Mustard  
(Supplement Wagyu Baht 1,400++ per person)

### POACHED VICTORIA RHUBARB

Dengaku Miso Crème Brûlée | Native Single Origin Vanilla | Sudachi

or

### OKAYAMA SHIMIZU WHITE PEACH

Cha Am Lemon Custard | Lemon Verbena | Almond Sable Breton

### CHIKYU EXPERIENCE Baht 4,900++

### A JOURNEY WITH HOME-BREWED KOMBUCHA

3 Glasses Pairing Baht 800++  
4 Glasses Pairing Baht 1,000++

### A JOURNEY WITH STANDARD WINE PAIRING

4 Glasses Pairing Baht 2,900++  
6 Glasses Pairing Baht 3,900++

### A JOURNEY WITH PREMIUM WINE PAIRING

4 Glasses Pairing Baht 4,900++  
6 Glasses Pairing Baht 5,900++

*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  
Price is subject to 10% service charge and prevailing government tax, currently at 7%*

## “MIZU”

### DRY AGED HARANAKA CHUTORO

Bafun Uni | Green Gazpacho | Nori

### JAPANESE KING CRAB CREPES

Beluga Caviar | Avocado Ice Cream

### LAMB GULLET “SWEETBREAD”

Sambaizu | Kinome Leaf

### SMOKED EEL

Inka-no-Mezame Potato | Oscietra Caviar | Kureson

### DRY AGED MIKANDAI

Heirloom Carrots | Colinky Squash | Ayu Garum Hollandaise

### CHIANG MAI ZUCCHINI FLOWER

24 Months Aged Comté | Australian Winter Truffle | Natsunegi Leek

### CANARD EN CROUTE DE SEL

Khao Yai Corn | Confit De Canard | Foie Gras “Duck”

or

### BABA FARM WAGYU A5 STRIPLOIN

Mizuna | Potato Mille-Feuille | Japanese Mustard

### POACHED VICTORIA RHUBARB

Dengaku Miso Crème Brûlée | Native Single Origin Vanilla | Sudachi

or

### OKAYAMA SHIMIZU WHITE PEACH

Cha Am Lemon Custard | Lemon Verbena | Almond Sable Breton

### MIZU EXPERIENCE Baht 6,400++

### COMPLETE EXPERIENCE 9-COURSE

With Nagasagi Wagyu A5 Striploin,  
Foie Gras and Wine Pairing  
Baht 10,500++