



ELEMENTS
inspired by ciel bleu

“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 FJORD TROUT

Trout Roe | Fermented Celery | Kumamoto Tomato

KOJI GRILLED SAWARA

Smoked Mussels | Yama Enoki | Vadouvan Sauce

EUROPEAN SADDLE OF VENISON

Winter Chard | Parsnip Shiro Miso | Black Lemon Sauce

or

BABA FARM WAGYU A5 STRIPLON

Awaji Onion | Foyot Sabayon | Japanese Mustard Sauce
(Supplement Wagyu Baht 1,400++ per person)

CRÈME CARAMEL

Kuri Chestnut | Native Single-Origin Vanilla | Hokkaido Milk Ice Cream

or

HAKATA AMAOU STRAWBERRY

Cha-Am Lemon Custard | Mille Feuille Ice Cream | Almond Sablé

KU-KI EXPERIENCE Baht 3,700++

Signatures to be added to the menu

BINCHOTAN CHARCOAL CAKE

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

BRITTANY BLUE LOBSTER À LA BRÛLÉE

Aka Tamanegi | Hollandaise Gratin | Black Truffle
Baht 3,800++

SMOKED EEL

Oscietra Caviar | Kureson | Champagne Ice Cream
Baht 1,200++

NORWEGIAN LANGOUSTINES

Winter Gazpacho | Ikura | Khao Yai Corn
Baht 1,800++

“CHIKYU”

DRY-AGED FJORD TROUT

Trout Roe | Fermented Celery | Kumamoto Tomato

JEAN LARNAUDIE FOIE GRAS

Artichokes | Toasted Brioche | 24-Month Aged Gruyère

KOJI GRILLED SAWARA

Smoked Mussels | Yama Enoki | Vadouvan Sauce

HAKODATE BOTAN EBI

Winter Truffle | Gnocchi | Nantua Sauce

EUROPEAN SADDLE OF VENISON

Winter Chard | Parsnip Shiro Miso | Black Lemon Sauce

or

BABA FARM WAGYU A5 STRIPLON

Awaji Onion | Foyot Sabayon | Japanese Mustard Sauce
(Supplement Wagyu Baht 1,400++ per person)

CRÈME CARAMEL

Kuri Chestnut | Native Single-Origin Vanilla | Hokkaido Milk Ice Cream

or

HAKATA AMAOU STRAWBERRY

Cha-Am Lemon Custard | Mille Feuille Ice Cream | Almond Sablé

CHIKYU EXPERIENCE Baht 4,900++

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++

“MIZU”

DRY-AGED FJORD TROUT

Trout Roe | Fermented Celery | Kumamoto Tomato

JAPANESE KING CRAB CRÊPES

Beluga Hybrid Caviar | Avocado Ice Cream

ANKIMO MEIBUTSU

Ensui Uni | Dashi Consommé

DRY-AGED KUE

Abalone Liver | Myoga | Abalone Velouté

HAKODATE BOTAN EBI

Winter Truffle | Gnocchi | Nantua Sauce

RANOU HEN EGG IN COCOTTE

King Shiitake | “Red” Hen Egg | Aged Black Vinegar | Corn Béchamel

EUROPEAN SADDLE OF VENISON

Winter Chard | Parsnip Shiro Miso | Black Lemon Sauce

or

BABA FARM WAGYU A5 STRIPLON

Awaji Onion | Foyot Sabayon | Japanese Mustard Sauce

CRÈME CARAMEL

Kuri Chestnut | Native Single-Origin Vanilla | Hokkaido Milk Ice Cream

or

HAKATA AMAOU STRAWBERRY

Cha-Am Lemon Custard | Mille-Feuille Ice Cream | Almond Sablé

MIZU EXPERIENCE Baht 6,400++

COMPLETE EXPERIENCE

Includes Baba Farm Wagyu A5 Striploin,
Foie Gras and Wine Pairing
Baht 11,000++

*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%*