

A LA CARTE

APPETIZERS

Macadamia "Vichyssoise" soup (served hot or cold)	440
Eggplant caviar cannelloni, confit lemon and focaccia	500
Tiger prawns and heart of palm, sweet potato and coconut rouille	820
Marinated King Mackerel, tomato confit, capsicum and cucumber	740
Truffle « Caesar » pork carpaccio	800

MAIN COURSES

Celeriac and mushrooms ravioles, truffle butter sauce	740
Clams, Jerusalem artichoke and speck	1270
Lightly smoked barramundi, caviar sauce	1420
Char-grilled pomfret, corns	1360
Green Label chicken, coriander, Tang-oh	1050
Quail breast, Provencal flavors	1350
Pan seared beef tenderloin, cabbage, cos and Bussaba beer jus	1630

DESSERTS

Passion fruit and sweet potato	350
Michel Lorain's signature vanilla Mille-feuille	360
Rose ice cream and lychee carpaccio	350
Black Forest, beetroot, chocolate and coffee	350
Cheese selection from the Land of smile	350

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.