



*“GUESTRONOMY DINING JOURNEY”*

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#ElementsBangkok



TripAdvisor

## “KU-KI”

### DRY AGED MADAI & BLUEFIN TUNA

Mirugai Giant Clam | Preserved Tomatoes | Sesame Leaf

### UKKARI KASAGO

Garum Hollandaise | Codium Seaweed | Normandy Cockles

### SUCKLING PIG

Chestnuts | Morels | Red Cabbage & Black Onion Sauce

or

### KAGOSHIMA WAGYU A5 STRIPLOIN

Pickled Reddish | Umeboshi Plum | Potato Gratin  
(Supplement Wagyu Baht 1,400++ per person)

### KABOCHA CHEESECAKE

Hazelnut Praline | Yuzu Sorbet | Pumpkin Spice

or

### BINCHOTAN

Japanese Whiskey | Citrus | Caramelized White Chocolate

KU-KI EXPERIENCE Baht 4,100++

A JOURNEY WITH HOME-BREWED KOMBUCHA Baht 800++

Signatures to be added to the menu

### SMOKED EEL

Kureson | Crème Fraiche | Baeri Caviar  
Baht 900++

### BRITTANY BLUE LOBSTER

Aka Tamanegi | Bisque | Black Truffle  
Baht 2,800++

### JEAN LARNAUDIE FOIE GRAS “TATIN”

Smoked Eel | Wild Honey | Granny Smith Apple  
Baht 900++

## “CHIKYU”

### DRY AGED MADAI & BLUEFIN TUNA

Mirugai Giant Clam | Preserved Tomatoes | Sesame Leaf

### JEAN LARNAUDIE FOIE GRAS “TATIN”

French Shallot | Preserved Artichokes | Marukome Shiro Miso

### UKKARI KASAGO

Garum Hollandaise | Codium Seaweed | Normandy Cockles

### FRENCH CEPS

Topinambur | Black Truffle Bechamel | Mimolette Cheese

### SUCKLING PIG

Chestnuts | Morels | Red Cabbage & Black Onion Sauce

or

### KAGOSHIMA WAGYU A5 STRIPLOIN

Pickled Reddish | Umeboshi Plum | Potato Gratin  
(Supplement Wagyu Baht 1,400++ per person)

### KABOCHA CHEESECAKE

Hazelnut Praline | Yuzu Sorbet | Pumpkin Spice

or

### BINCHOTAN

Japanese Whiskey | Citrus | Caramelized White Chocolate

CHIKYU EXPERIENCE Baht 4,800++

A JOURNEY WITH HOME-BREWED KOMBUCHA Baht 1,200++

### 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 MADAI & BLUEFIN TUNA

Mirugai Giant Clam | Preserved Tomatoes | Sesame Leaf

### HOKKAIDO HOTATE

Chicken Essence | Oscietra Caviar | Fresh Herbs

### SMOKED EEL

Kureson | Crème Fraiche | Baeri Caviar

### NORTH SEA LANGOUSTINES

Hakurei Turnip | Lardo Di Colonata | Bouillabaisse

### JAPANESE ROCK FISH KINKI

Ninjin | Vadouvan Sauce | Lovage

### FRENCH CEPS

Topinambur | Black Truffle Bechamel | Mimolette Cheese

### CANARD EN CROUTE DE SEL ON THE BONE

Sate “Calisson” Kumquat | Foie Gras “Rubber Duck”

or

### KAGOSHIMA WAGYU A5 STRIPLOIN

Pickled Reddish | Umeboshi Plum | Potato Gratin

### KABOCHA CHEESECAKE

Hazelnut Praline | Yuzu Sorbet | Pumpkin Spice

or

### BINCHOTAN

Japanese Whiskey | Citrus | Caramelized White Chocolate

MIZU EXPERIENCE Baht 6,200++

A JOURNEY WITH HOME-BREWED KOMBUCHA Baht 1,800++

### COMPLETE EXPERIENCE 9-COURSE

with Kagoshima Wagyu Beef, Foie Gras  
and Wine Pairing  
Baht 10,000++