



## *“GUESTRONOMY DINING JOURNEY”*

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#ElementsBangkok



TripAdvisor

## “KU-KI”

### HAMACHI

Lemon Balm | Oyster | Rhubarb

### NORWEGIAN WILD COD

Spinach | Takenoko | Cockles Veloute  
(Supplement Otaru Hokkaido Uni Baht 800++)

### DRY AGED BARBARY DUCK

Corn | Celery | Burdock

or

### KAMICHIKU A5 SATSUMA WAGYU

Pommes Dauphine | Shallot | Umeboshi  
(Additional Baht 1,200++ per person)

### BINCHOTAN

Japanese Whisky | Citrus | 43% Milk Chocolate

KU-KI EXPERIENCE Baht 3,800++

A JOURNEY WITH HOME-BREWED KOMBUCHA Baht 700++

A JOURNEY WITH WINE PARING Baht 2,000++

Signatures to be added to the menu

### FOIE GRAS

Toasted Rice | Genmaicha | Musk Melon  
Baht 800++ per dish

### CANARD EN CROUTE DE SEL "ON THE BONE"

Togarashi | Confit Cannellonis  
Fermented Beetroot & Seaweed  
Baht 1,200++ per dish (Minimum 2 persons)

### CORAL LOBSTER

Aka Tamanegi | Bisque | Black Truffle  
Baht 1,600++ per dish

## “CHIKYU”

### HAMACHI

Lemon Balm | Oyster | Rhubarb

### SMOKED DUTCH EEL

Kureson | Crème fraiche | Oscietra Caviar

### NORWEGIAN WILD COD

Spinach | Takenoko | Cockles Veloute  
(Supplement Otaru Hokkaido Uni Baht 800++)

### FOIE GRAS

Toasted Rice | Genmaicha | Musk Melon

### DRY AGED BARBARY DUCK

Corn | Celery | Burdock

or

### KAMICHIKU A5 SATSUMA WAGYU

Pommes Dauphine | Shallot | Umeboshi  
(Additional Baht 1,200++ per person)

### BINCHOTAN

Japanese Whisky | Citrus | 43% Milk Chocolate

CHIKYU EXPERIENCE Baht 4,600++

A JOURNEY WITH HOME-BREWED KOMBUCHA Baht 1,100++

A JOURNEY WITH WINE PARING Baht 2,600++

*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 scan for beverage menu



Kombucha & Wine Pairing



Wine List



Kombucha & Non-Alcoholic

## “MIZU”

### HAMACHI

Lemon Balm | Oyster | Rhubarb

### SMOKED DUTCH EEL

Kureson | Crème fraiche | Oscietra Caviar

### LANGOUSTINE

Apple | Ninjin | Chamomile

### HOKKAIDO SCALLOP

Leek | Furikake | Sea Grape

### NORWEGIAN WILD COD

Spinach | Takenoko | Cockles Veloute  
(Supplement Otaru Hokkaido Uni Baht 800++)

### FLEUR DE COURGETTE A LA BARIGOULE

Miso Bechamel | Black Truffle | Gyojya Niniko

### KAMICHIKU A5 SATSUMA WAGYU

Pommes Dauphine | Shallot | Umeboshi

### BINCHOTAN

Japanese Whisky | Citrus | 43% Milk Chocolate

or

### SHIMIZU PEACH

Lemon Verbena | Soba | Smoked Vanilla

MIZU EXPERIENCE Baht 5,900++

A JOURNEY WITH HOME-BREWED KOMBUCHA Baht 1,400++

A JOURNEY WITH WINE PARING Baht 3,700++

Complete Experience 8-course  
Wine Pairing, Uni and Wagyu A5  
Baht 10,000++

*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%*