

FOUR COURSE MENU

Amuse-Bouche

Chef's Creation of the Day

Appetizers

(select one dish)

Roselle-marinated Fjord trout Gravlax carpaccio with pickles



Fine de Claire Oyster No.3 platter of 5 pcs with condiments



Slow-cooked pork tenderloin ham carpaccio with tonnato tarama sauce



Beef Tartare with sweet chili, herbs and pickles



Beetroot Ravioli with spinach and ricotta served with carbonara sauce



Fresh mesclun salad with cheese truffle samosa, walnut, apple and lardon

Cleanser

Citrus sorbet, wild pepper infused

Main Courses

(select one dish)

Atlantic cod served with spring vegetables and sabayon sauce



Pork Belly served with broccolini, almond and tamarind sauce



Beef tenderloin served with spring vegetables and redcurrant sauce



Risotto Verde with tiger prawn and sea food

Dessert

Chocolate burnt honey cake

Raspberry yoghurt crémeux

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Beetroot Ravioli with spinach and ricotta served with carbonara sauce



Fresh mesclun salad with cheese truffle samosa, walnut, apple and lardon

Soups

Onion soup with pastry dough, 24 month Emmental



VGE consommé by Paul Bocuse, foie gras and truffle



Smoked Eel & Hamachi Dashi with Soba

Cleanser

Citrus sorbet, wild pepper infused

Main Courses

(select one dish)

Atlantic cod served with spring vegetables and sabayon sauce



Pork Belly served with broccolini, almond and tamarind sauce



Beef tenderloin served with spring vegetables and redcurrant sauce



Risotto Verde with tiger prawn and sea food

Dessert

Chocolate burnt honey cake

Raspberry yoghurt crèmeux



n i m i t r

A LA CARTE MENU

Appetizers

Roselle-marinated Fjord trout Gravlax carpaccio with pickles <i>*Extra Kristal caviar</i>	THB 480 THB 500
Fine de Claire Oyster No.3 platter of 5 pcs with condiments	THB 480
Slow-cooked pork tenderloin ham carpaccio with tonnato tarama sauce	THB 450
Beef Tartare with sweet chili, herbs and pickles	THB 470
Beetroot & Pork Ravioli with spinach and ricotta served with carbonara sauce	THB 450
Fresh mesclun salad with cheese truffle samosa, walnut	THB 430
Crab salad with marian plum and avocado	THB 580
Seared Hokkaido Scallops rolled in prosciutto with smoked bacon emulsion, seaweed and sesame tuile	THB 530
Pan seared Foie gras with pistachios, berries and Porto sauce	THB 580

Soups

Onion soup with pastry dough, 24-month Emmental	THB 480
VGE consommé by Paul Bocuse, foie gras and truffle	THB 510
Smoked Eel & Hamachi Dashi with soba	THB 520

Cleanser

Citrus sorbet, wild pepper infused	THB 180
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Main Courses

Atlantic cod served with spring vegetables and sabayon sauce	THB 560
Pork Belly served with broccolini, almond and tamarind sauce	THB 560
Beef tenderloin served with spring vegetables and redcurrant sauce	THB 560
Risotto Verde with tiger prawn and seafood	THB 560
Lamb Tenderloin served with broccolini, almond and pomegranate sauce	THB 580

Dessert

Chocolate burnt honey cake
Raspberry yoghurt crèmeux