

THREE 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 3 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



Garden Salad and Finger Lime with Shrimp Paste Coconut Flake Dressing

Cleanser

Citrus sorbet, wild pepper infused

Main Courses

(select one dish)

Atlantic cod served with spring vegetables and sabayon sauce



Free Range Baby Chicken with Tamarind Sauce and Thai Condiments



Beef tenderloin served with spring vegetables and redcurrant sauce



Gnocchi Lamb Shoulder Massamun Ragù



Mushroom Risotto

Dessert

Chocolate burnt honey cake



Raspberry yoghurt crèmeux

THB 1,900++ PER PERSON

Add 590++ per person for 2 glasses of wine

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 3 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



Garden Salad and Finger Lime with Shrimp Paste Coconut Flake Dressing

Soups

Onion soup with pastry dough, 24 month Emmental



VGE consommé by Paul Bocuse, Scallop and truffle



Seafood Bouillabaisse

Cleanser

Citrus sorbet, wild pepper infused

Main Courses (select one dish)

Atlantic cod served with spring vegetables and sabayon sauce



Free Range Baby Chicken with Tamarind Sauce and Thai Condiments



Beef tenderloin served with spring vegetables and redcurrant sauce



Gnocchi Lamb Shoulder Massamun Ragu



Mushroom Risotto

Dessert

Chocolate burnt honey cake



Raspberry yoghurt crèmeux

THB 2,400++ per person

Add 890++ per person for 3 glasses of wine