

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 (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 and Coconut Flakes 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



Tagliatelle Pasta Minced Lamb Shoulder Massaman



Mushroom Risotto with Grana Padano Cheese and Truffle Oil

Dessert

(select one dish)

Chocolate Burnt Honey Cake



Raspberry Yoghurt Crèmeux



Palette of Yellow

THB 1,900++ per person

Add THB 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 (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 and Coconut Flakes Dressing

Soups (select one dish)

Onion Soup with Pastry Dough, 24 Months 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



Tagliatelle Pasta Minced Lamb Shoulder Massaman



Mushroom Risotto with Grana Padano Cheese and Truffle Oil

Dessert (select one dish)

Chocolate Burnt Honey Cake



Raspberry Yoghurt Crèmeux



Palette of Yellow

THB 2,400++ per person

Add THB 890++ per person for 3 glasses of wine

A LA CARTE MENU

Appetizers

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| Garden Salad & Finger Lime with Shrimp Paste and Coconut Flakes Dressing | THB 290 |
| Slow-cooked Pork Tenderloin Ham Carpaccio with Tonnato Tarama Sauce | THB 450 |
| Beetroot & Pork Ravioli with Spinach and Ricotta served with Carbonara Sauce | THB 450 |
| Roselle-marinated Fjord Trout Gravlax Carpaccio with Pickles | THB 480 |
| Beef Tartare with Sweet Chili, Herbs and Pickles | THB 590 |
| Crab Salad with Mango and Avocado | THB 690 |
| Seared Hokkaido Scallops Rolled in Prosciutto with Smoked Bacon Emulsion, Seaweed and Sesame Tuile | THB 890 |

Tapas

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| Oyster Fine de Clair No.3 per 1pc (Minimum order 3 pcs) | THB 120 |
| Pork Croquette All' Arrabbiata | THB 190 |
| Fresh Spring Roll filled with Crispy Pork Belly in "Kra Pao" Sauce | THB 220 |
| Baked Nachos served with Pulled Pork, Bacon, Cheddar Cheese, Jalapenos, Sour Cream and Pickles. | THB 220 |
| Taco Larb Tuna with Fried Lotus Roots | THB 280 |
| Mini Bacon and Cheese Quiche | THB 290 |
| Chicken Wings in Sesame Crust | THB 290 |
| Deep Fried Calamari | THB 320 |
| Set of Three Crostini -Chicken Liver Pate, Fried Capers and Puff Risotto -Parma Ham, Honey Truffle and Grana Padano -Brie, Apricot and Sundried Tomato | THB 320 |
| Truffle Choux | THB 320 |
| Tater tots with Shrimp, Garlic and Chili | THB 320 |
| Seafood Fritto with Ghost Chili "Flaming Flavour" Sauce **Caution very hot | THB 340 |
| Glazed Salmon Skewers with Soya Sauce and Honey | THB 370 |
| Mini Salmon Quiche with Spinach Ricotta and Tuna Flakes | THB 380 |
| Crab Avocado Croquette | THB 390 |
| Eclair Crab and Granite Smith | THB 390 |
| Tuna and Avocado Tart | THB 420 |

Antipasti

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| Mixed Nuts with Larb Spices | THB 180 |
| Vegetarian Mezze Platter <i>Homemade Pickles, Olives Kalamata, Pita and Lavash Bread, Pistachio Hummus, Truffle Cheese Spread, Eggplant Tahini, Avocado Guacamole</i> | THB 620 |
| Smoked Fish Platter with Sour Cream and Blinis | THB 620 |
| Artisan Cheese Platter <i>Parmesan Cheese, Taleggio Cheese, Gorgonzola Cheese, Asiago Cheese</i> | THB 650 |
| Artisan Cold Cuts Platter <i>Parma Ham, Coppa, Milano Salami, Pistachio Mortadella</i> | THB 650 |
| Mixed Platter of Artisan Cheese and Cold Cuts | THB 810 |

Soups

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| Onion Soup with Pastry Dough, 24 Months Emmental | THB 480 |
| VGE Consommé by Paul Bocuse, Scallop and Truffle | THB 510 |
| Seafood Bouillabaisse | THB 650 |

Cleanser

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| Citrus Sorbet, Wild Pepper Infused | THB 180 |
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Main Courses

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| Tagliatelle Pasta Minced Lamb Shoulder Massaman | THB 490 |
| Free Range Baby Chicken with Tamarind Sauce and Thai Condiments | THB 550 |
| Mushroom Risotto with Grana Padano Cheese and Truffle Oil | THB 560 |
| Atlantic Cod served with Spring Vegetables and Sabayon Sauce | THB 650 |
| Spaghetti with Seared Scallop Ponzu Sauce and Mentaiko | THB 890 |
| Beef Tenderloin served with Spring Vegetables and Redcurrant Sauce | THB 990 |
| Lamb Tenderloin served with Broccolini, Almond and Pomegranate Sauce | THB 990 |
| Ribeye Australian 200 Days Grain Feed 450 g | THB 1,890 |
| Tomahawk Australian 200 Days Grain Feed 1.2 kg | THB 3,900 |
| Beluga Caviar 30g with Condiments & Blinis | THB 3,900 |

Dessert

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| Palette of Yellow | THB 290 |
| Chocolate Burnt Honey Cake | THB 350 |
| Raspberry Yoghurt crèmeux | THB 350 |
| Ice Cream <i>Vanilla, Chocolate, Coconut, Mango, Strawberry, Raspberry, Coffee</i> | THB 110 |
| Mini Dessert Assortment | THB 340 |