



CUISINE de GARDEN

10 Course Tasting Menu

1950 baht/person wine pairing 1300 baht

FALLEN LEAF

House Made Brioche w/ Porcini Cream Cheese

RICE FIELD

Beef Tartare w/ Riceberry Crumble & Local Vegetable
Grilled Snakehead Fish w/ Tamarind Sauce & Tamarind Leaf
Rivani Prosecco Veneto, Italy

KOI POND

Kombu Cured Prawn w/ Chive Pesto & Pickled Red Long Bean

CAMPFIRE

Grilled Halloumi Cheese w/ Dried Mountain Kale, Fermented Gooseberry
Joseph Drouhin Chardonnay 2016 Mâcon-Villages, Bourgogne

HIGHLAND CAVIAR

Pan Seared Hokkaido Scallop w/ Finger Lime, Ikura & Miso Lemon Sabayon

CRABPUCCINO

Smoked Corn Chowder w/ Blue Swimmer Crab & Smoked Corn Wafer

NEST

Pulled Chicken w/ Onzen Egg, Crispy Rice Vermicelli & Truffle Sense
Joseph Drouhin Gamay 2016 Morgon, Beaujolais

GARDEN

Pan Seared Smoked Halibut w/ Burnt Eggplant & Local Vegetables
Santa Carolina Reserva Merlot 2016 Colchagua, Chile

or
Charcoal Grilled Iwate Beef w/ Burnt Eggplant & Local Vegetables
(+400 THB)

La Mascota Malbec 2014 Mendoza, Argentina

FARM

Goat Milk Panna Cotta w/ Macadamia Nut & Honey

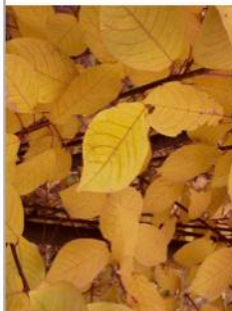
CACTUS

Canelé w/ Pandan Powder & Crème Anglaise

STONE

House Made Chocolate w/ Seasonal Fruit Filled

FALLEN LEAF



RICE FIELD



KOI POND



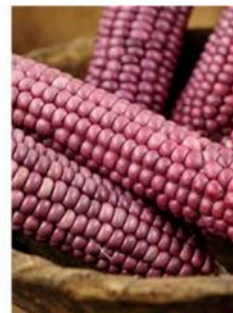
CAMPFIRE



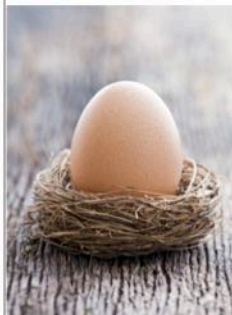
HIGHLAND CAVIAR



CRABPUCCINO



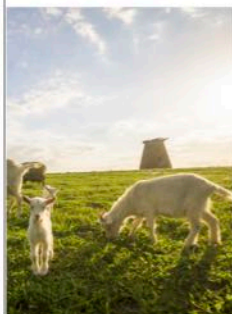
NEST



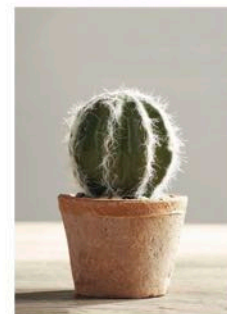
GARDEN



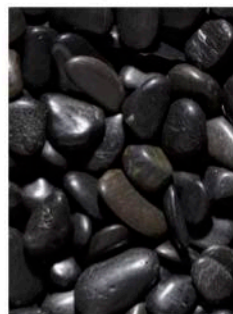
FARM



CACTUS



STONE



* Please inform your server if you have any food allergies or special dietary restrictions.

* VAT and Service Charge is not included in the prices above.