

SIGNATURE 8-course TASTING MENU

Canadian lobster bisque served with chopped garlic, parsley and citrus zest
Crémant De Bourgogne Brut N.V. L'être Magique, Maison De Grand Esprit, Burgundy, France



Razor clams in their gelée with savoy cabbage and sea urchin cream

Gillardeau no.2 special oyster, crunchy apple, cucumber nage and tamarind sorbet
Chablis Les Chanoines AOC 2017, Domaine Laroche, Burgundy, France



"The pumpkin tree"

Steamed umemadai served with celeriac julienne and truffle butter
Vouvray, Domaine Champalou "Le Portail" 2012, Loire Valley, France



Root vegetable ravioli, herb oil and Arabica coffee sauce

Pan-seared ostrich served with a sweet and sour vegetable Parmentier and citrus
Saint-Joseph Baligant, Ogier, 2016, Rhône Valley, France



Escargot, Chaource cheese and Thai celery croustis
(250 THB supplement)



Mille-feuille "napoleon"

Chocolate, coconut and Phraya rum soufflé

Rose ice cream in crystalized rose petals
Muscat de Beaumes de Venise, Domaine des Bernardins 2017, Rhône Valley, France

4199 THB net-including tea and coffee
2999 THB wine pairing

Prices are net and inclusive of 10% service charge and applicable government tax