

Dear Guest

Welcome to Elements, where we invite you to a gastronomic tour  
influenced by our Japanese heritage

Our inspiration comes from travellers from all over the world, like yourself,  
whom we are fortunate to meet here at The Okura Prestige Bangkok

We are proud of the beautiful ingredients from our own land and we feel a deep passion  
for the bountiful fish and shellfish from the surrounding seas

Naturally, we also embrace sourcing the herbs, flowers and vegetables from local organic  
gardens, and our wines from the Old and New Worlds, where small, often organic or  
biodynamic growers produce the very best from their terroir and vines

So, please enjoy our choices



## 竹 TA-KE 6 COURSES

Uni & Ume Compote  
Chili Miso, Mint, Wagyu  
Potato Cake, Japanese Seafood  
Yuzu Nitsume, Miso Tofu, Nori Biscuit

### DINNER

**KAVIARI KRISTAL CAVIAR**  
"Special" Oyster, Ponzu, Cucumber

**THAI HEIRLOOM TOMATOES**  
Sorbet Wasabi, Abalone, Nori

**CARABINEROS**  
Fennel, Green Curry and Pickles

**ORA KING SALMON**  
Dashi, Myoga Ginger

### MAIN COURSE

**MIYAZAKI PORK**  
Shogayaki, Broccolini, Sesame Nougatine  
or  
**OYSTER BLADE JAPANESE WAGYU** *(with a supplement of Baht 800)*  
Sansho Pepper, Kabocha, Kumquat

### DESSERT

**MISO ICE CREAM**  
70% Chocolate, Almonds, Arabica Coffee

**OKASHI**  
Japanese Influenced Sweet Bites

**Baht 4,000**  
Beverage paring option with additional Baht 2,700

## 松 MATSU 7 COURSES

Uni & Ume Compote  
Chili Miso, Mint, Wagyu  
Potato Cake, Japanese Seafood  
Yuzu Nitsume, Miso Tofu, Nori Biscuit

### DINNER

**KAVIARI KRISTAL CAVIAR**  
"Special" Oyster, Ponzu, Cucumber

**FOIE GRAS**  
Yuzu Kosho, Uni, Persimmon

**YASAI**  
Taro, Shiitake, Quinoa Puff

**NORWEGIAN LANGOUSTINE**  
Kuro Ninniku, Parsley, Enryngii

**SEABASS**  
Citrus, Teriyaki, Purple Potatoes

### MAIN COURSE

**GLAZED PIGEON**  
Miso, Parsnip, Cabbage Pickles  
or  
**OYSTER BLADE JAPANESE WAGYU** *(with a supplement of Baht 800)*  
Sansho Pepper, Kabocha, Kumquat

### DESSERT

**GENMAICHA**  
Tropical Confit, Sesame Ice Cream

**OKASHI**  
Japanese Influenced Sweet Bites

**Baht 4,500**  
Beverage paring option with additional Baht 3,200