



APPETIZERS

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| ✓ Soupe de papaye, ail aigre-doux, céleri et vinaigre de Chiang Mai | 310 |
| ✓ Papaya soup, pickled garlic, celery and organic Chiang Mai vinegar | |
| Cannelloni de ratatouille, encornets, fumet de tomates rôties parfumé l'origan | 690 |
| Ratatouille cannelloni, squid, roasted tomato and oregano fumet | |
| Tartare de Saint-Jacques et oursin, chanterelles d'Amphoe Li, chou-fleur et truffe | 1580 |
| Scallop and sea urchin tartare, clams, Amphoe Li chanterelle, cauliflower and truffle | |
| Foie gras poêlé servi dans un consommé de mélisse et Fish sauce, tomate, roquette sauvage et citron confit | 1450 |
| Pan-seared foie gras in a lemon balm and fish sauce consommé, tomato, wild rocket and Uraivan farm lemon confit | |

Prices are in Thai Bath and subject to 10% service charge and applicable government tax.

MAIN COURSES



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| Umemadai à la vapeur, julienne de panais et beurre de truffe Steamed umemadai served with parsnip julienne and truffle butter | 2030 |
| Itoyori poêlé, edamames, poivrons, bai cha kram et fond de poisson rôti Pan-seared Itoyori, edamame, bell pepper, bai cha kram and roasted fish stock | 1260 |
| Daurade rose poêlée, caviar de Hua hin, marmelade de mandarine, basilic Thaï et émulsion au paprika fumé Pan-seared pink seabream, Hua hin caviar, mandarin marmalade, Thai basil, and smoked paprika emulsion | 1660 |
| Filet de bœuf Wagyu Thaïlandais poêlé, radis, hajikami, jus en aigre doux Pan-seared Thai Wagyu beef fillet, radishes, hajikami, sweet and sour split jus | 2260 |
| Volaille fermière locale, gratin de patate douce et truffe, ciboulette chinoise Farmed local chicken, sweet potato and truffle gratin, Chinese chive | 1180 |
| ✓ Bua-loy, fumaison de betteraves, mesclun et fondue de Tha Sai ✓ Bua loy, cured beets, garden greens and Tha Sai fondue | 810 |

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DESSERTS

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| Chocolat noir de Prachuap, caramel au sucre de palme et sauce soja Dark Prachuap chocolate, palm caramel and soy sauce | 320 |
| Pomme de terre douce, cardamome noire et chocolat blond Sweet potato, black cardamom and blond chocolate | 330 |
| Baba aux saveurs exotiques Exotic baba | 270 |
| Mille-feuille aux trois crèmes légères Mille-feuille "Napoleon" | 280 |
| Jacquier, noix de coco et citron vert "Hit the road Jack" | 280 |

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