

The Allium Bangkok presents modern cuisine in a culinary journey inspired by memories and nature

THE EXPERIENCE

Cocollos oyster & Oscietra caviar
Chiang Mai tomato & ricotta espuma
King crab, avocado & ponzu gel
Smoked duck, foie gras & mulberry (8)
Cod, black mussel & saffron sauce
Pyrenees Iberico lamb rack & eggplant
Yuzu sorbet & meringue
Strawberries & yogurt
Chocolate & passionfruit (8)

2,480 per person (6)
2,980 per person (8)
1,500 per person for wine pairing(6)
1,700 per person for wine pairing(8)

A LA CARTE

Start

Chef's daily soup (V) 230
Bouillabaisse soup, crouton & rouille 260
Cocollos oyster & Oscietra caviar (2pcs) 420
Chiang mai tomato & ricotta espuma (V) 300
Home-cured trout & ponzu gel 440
Taraba King crab, avocado & nori tuille 580
Blue crab salad & cucumber 520
Cucumber spaghetti & celery broth (V) 220
Wagyu steak tartare & Avruga caviar 490
Hokkaido scallop, watercress & truffle 690

Main

Mushroom & truffle risotto (V) 560
Eringi, artichoke purée & mushroom (V) 460
Dutch Cod, black mussel & saffron sauce 680
Seabass, broccoli purée & caper sauce 560
Lobster burger & mac n cheese croquette 690
Chicken supreme & sautéed mushrooms 450
Wagyu beef striploin, potato & carrot 1250
New Zealand lamb rack, eggplant & artichoke 950
Hatai farm duck breast & confit duck leg 480
Chef's signature T-Bone steak, potato purée & sautéed spinach 1960

Sides

Potato purée & truffle oil (V)
Sautéed spinach (V)
Local green asparagus (V)
Green salad (V)

120



Kindly inform our service associates should you have any special dietary requirements. (V) indicates vegetarian dishes.
All above prices are in Thai Baht and subject to 10% service charge and applicable government taxes.