



CUISINE de GARDEN

10 Course Tasting Menu 1950

5 Glasse Wine Pairing 1690

TOAST

Toasted Brioche w/ Whelk, Seasonal Pickle & Citrus Zest
Aubert et Fils Brut, Champagne

TAKO

Sautéed Prawn w/ Pickle Tomato Salsa, Tomyam Bechamel & Jasmine Rice Cracker

SUNRISE

Blue Crab Salad w/ Avocado, Miso Cured Egg Yolk & Seasonal Herbs
Petit Bourgeois Sauvignon Blanc 2017 Loire, France

SOURDOUGH

Kombu Sourdough w/ Katsuo Butter

KOJI TARTINE

Fermented Fish Mousse w/ Koji Tartine & Manaoho Chutney

NEST

Chicken w/ Organic Onzen Egg, Crispy Rice Vermicelli & Truffle Sense
Joseph Drouhin Chardonnay 2016 Mâcon-Villages, Bourgogne

WEAVING

Tomato Dashi w/ Local Rice, Fermented Tomato, Mushroom & Leek

SUMMER

Pan Seared Catch of the Day w/
Grilled Calabas, Pumpkin Purée & Dumpling
or
Australian Beef Cheek w/
Grilled Calabas, Pumpkin Purée & Dumpling (+400 THB)
La Mascota Malbec 2017 Mendoza, Argentina

GRANITA

Pickled Lime Granita w/ Seasonal Fruite & Bitter Orange Zest

BEACH

Coconut Milk Panna Cotta w/ Thai Rum Compressed Pineapple,
Coconut Crumble & Pineapple Ice Cream

STONE

House Made Chocolate w/ Seasonal Fruits Filling
Dow's 'Fine Ruby Port'

TOAST



TAKO



SUNRISE



SOURDOUGH



KOJI TARTINE



NEST



WEAVING



SUMMER



GRANITA



BEACH



STONE

