

Savelberg Experience

4 Course Menu THB 3,000
6 Course Menu THB 3,600
8 Course Menu THB 5,000

CAVIAR LANGOUSTINE ^{①②③}

Royal Oscietra Caviar | Pan Seared Langustine | Cream Fraiche
Blini | Spinach

TIGER PRAWN ^{④⑥⑧}

Pan Seared Prawn | White Asparagus | Potato | Truffle Mayonnaise

WHITE ASPARAGUS ^{⑥⑧}

Dutch White Asparagus | Tomato | Beurre Blance Suace | Chive

SWEETBREAD RAVIOLI ^{④⑥⑧}

Opened Ravioli | Artichoke | Lobster Sauce | Morel Mushroom

TURBOT ^{⑥⑧}

Turbot | Mashed Potato | Epoisee Cheese | Girolle Mushroom

QUAIL ^{④⑥⑧}

Quail Roulade with Foie Gras | Cabbage | Walnuts
Lardo di Colonnata | Pomme Fondant

DUTCH CHEESE ^{①②③⑧}

Dutch Cheese | Fig Compote | Nut Bread

FOREST MUSHROOM ^{④⑥⑧}

White Chocolate Glaze | Vanilla Mousse | Cherry | Yogurt Crispy
Yogurt Mousse | Pistachio Sponge Cake | Chocolate Crumble
Cherry Mousse | Cherry & Yuzu Gel | Marshmallow

Starters A La Carte

CAVIAR ROYAL OSCIETRA	15 gr. THB 1,400
Royal Oscietra Caviar Cream Fraiche	30 gr. THB 2,700
Blini Leek Potato Cream	
TIGER PRAWN	THB 1,300
Pan Seared Prawn White Asparagus Truffle Mayonnaise	
Potato Salad	
WHITE ASPARAGUS	THB 1,300
Dutch White Asparagus Tomato Beurre Blance Sauce Chive	
SCALLOP	THB 1,200
Pan Seared Scallop Mango Salad Venere Rice Crisp	
Coriander Oil	
LANGOUSTINES	THB 1,600
Pan Seared Langoustines Royal Oscietra Caviar	
Cream Fraiche Blini Spinach	
BEEF TARTARE	THB 950
Simmentaler Tartare Mustard Potato Sorbet	
Cannelloni of Bacon	
FOIE GRAS	THB 1,100
Foie Gras Apple Mousse Apple Brunoise Apple Syrup Calvados	

Main Courses A La Carte

DUTCH WHITE ASPARAGUS	THB 2,600
Dutch White Asparagus Mashed Potato with Truffle Truffle Slice	
TURBOT	THB 2,600
Turbot Mashed Potato Epoisee Cheese Girolles Mushroom	
MONKFISH	THB 2,100
Monkfish Clams Potato Garlic Parsley	
PIGEON	THB 2,400
Whole Anjou Pigeon Carrot Puree Potato Seaweed Grape Orange Pigeon broth infused with Madagascar Vanilla	
QUAIL	THB 1,900
Quail Roulade with Foie Gras Cabbage Walnuts Lardo di Colonnata Pomme Fondant	
LAMB	THB 1,900
Lamb fillet Potato Green Asparagus Green Peas Lardo di Colonnata Lamb sauce	
CAPE GRIM	THB 1,900
Grass-fed Striploin Beef Red Cabbage Carrot Onion Green Asparagus Aceto Balsamico Beef sauce	

Desserts A La Carte

DUTCH CHEESE	THB 850
Dutch Cheese Fig Compote Nut Bread	
DUTCH APPLE CAKE 2.0	THB 650
Apple Compote Yuzu Espuma Almond Crunch Lemon Crème Patissiere Yoghurt Mousse Ivoire & Dulcey Crumble	
FOREST MUSHROOM	THB 700
Marshmallow Mushroom Sponge Cake Sherry Compote Yogurt Mousse Heart of Sherry	
CHOCOLATE PRALINE	THB 650
Chocolate Hazelnut Praline Crumble Yuzu Raspberry	
MANGO	THB 550
Stracciatella Mousse Lychee Yellow Mango Yogurt Lemon	