



APPETIZERS

Bouillabaisse as a consommé	380
✓ Onion and turnip infusion	290
✓ Root vegetable salad, beetroot chutney, smoked ricotta mousse and herb's dust	580
Tiger prawn and heart of palm rosace served with sweet potato and lime rouille	620
Gillardeau oysters n°2, green mango and shallot variation	890
Cured foie gras marbled with roasted duck, guava marmalade, and brioche	820

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

MAIN COURSES



✓ Truffled scarpinocc ravioli, mushroom, chayote, and garlic emulsion	770
Lightly-smoked sea bass with caviar sauce	1490
Tiger prawn, carrot mille-feuille, passion fruit Nantua sauce	920
Halibut à la Meunière with Suaeda maritima, salmon roe, and sea urchin emulsion	1150
Farmed slow cooked chicken, vegetable twist, Champagne cream sauce	890
Pigeon, purple potato, sunchoke, roasted garlic, and lapsang souchong jus	1680
Pan-seared Wagyu beef, mustard leaf mashed potato, and green peppercorn sauce	1550

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DESSERTS

Dark Prachuap chocolate, palm caramel, and soy sauce	360
Beetroot, macadamia nut praline, and coffee	310
Michel Lorain's signature mille-feuille	340
Pomegranate and corn	290

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