

TREE TOPS MENU

Mackerel | Daikon | Cucumber
Squid | Aioli | Saffron
Billecart-Salmon Brut Réserve, France

Sweet Prawn | Scallop Dashi | Squid Ink
Sileni Cellar Selection Sauvignon Blanc,
Marlborough, New Zealand

Mussel | Saffron | Almond
Stonefish Chardonnay, Margaret River, Western Australia

Lemon & Butterfly Pea Sorbet

Sea Bass | Green Pea | Tomato
Domaine Testut Vieilles Vignes, Chablis, Burgundy, France
or

Wagyu 8+ | Beetroot | Truffle
Morgan Bay Cellar Cabernet Sauvignon, California, USA

Goat Cheese | Passionfruit

Chocolate | Raspberry | Hazelnut
Michele Chiarlo, Moscato d'Asti'Nivole', DOCG, Piedmont, Italy

Coffee | Mango

THB 2,800++ per person, food only
THB 1,650++ per person, wine pairing 5 courses
THB 1,050 ++ per person, wine pairing 3 courses

SIGNATURE MENU

Mackerel | Daikon | Cucumber
Squid | Aioli | Saffron
Billecart-Salmon Brut Réserve, France

Buri | Oscietra Caviar | Yuzu
Sileni Cellar Selection Sauvignon Blanc,
Marlborough, New Zealand

Oyster | Bacon | Potato
Domaine Testut Vieilles Vignes, Chablis, Burgundy, France

Snow Fish | Green Curry | Carrot-Ginger
Tempranillo Syrah, Tres Reyes, Tierra de castilla, Spain

Lamb Belly | Massaman | Polenta
E.Guigal Côtes-du-Rhône Blanc, AOC Côtes-du-Rhône

Lemon & Butterfly Pea Sorbet

Lobster | Oscietra Caviar | Celery
(THB 800 extra)
Billecart-Salmon Brut Réserve, France

Wagyu 8+ | Beetroot | Truffle
Morgan Bay Cellar Cabernet Sauvignon, California, USA

Goat Cheese | Passionfruit

Apple | Puff Pastry | Almond
Santa Carolina, Sauvignon Blanc, Late Harvest, Rapel Valley

Coffee | Mango

THB 3,700++ per person, food only
THB 1,850++ per person, wine pairing 7 courses
THB 1,100++ per person, wine pairing 3 courses

APPETIZER

Celeriac Apple Coriander	580
Foie Gras Langoustine Raspberry	1080
Goat Cheese Beetroot Truffle	480
Hokkaido Scallop Cauliflower Ponzu	850
King Crab Cucumber Salmon Roe	850
Lobster Apple Sweet Basil	880
Pork Belly Fennel Honey	550
Tuna Avocado Dashi	650

SOUP

Corn Sweet Prawn Sour Cream	450
White Tomato Scallop Oscietra Caviar	580

MAIN COURSE

Duck Eggplant Sesame	980
Lamb Massaman Polenta	1280
Lobster Oscietra Caviar Celery	2180
Snow Fish Green Curry Carrot-Ginger	1280
Turbot Mussel Saffron	1280
Wagyu 8+ Potato Short Ribs	1450

DESSERTS

Apple Puff Pastry Almond	280
Chocolate Raspberry Hazelnut	280
Mango Passionfruit Tapioca	280
Pineapple Lychee Ginger	280