



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

All prices are in Thai Baht and subject to 10% service charge and 7% government tax.