



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

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