

# Tree Tops

Sky Dining & Bar

## SIGNATURE MENU

3500

wine pairing 6 courses 1850  
wine pairing 3 courses 1150

Chef Jakov shares his heart and soul on each plate. Culinary innovation combines Thailand's fresh exotic bounty and the finest imported ingredients. Journey from the sea to the land, including the highlight Snow Fish Fillet and Braised Angus Short Ribs slow-cooked to tenderness for 72-hours.

### Amuse

Billecart-Salmon Brut Réserve, France

**Marinated Yellow Tail Buri Fillet** royal Oscietra caviar from Hua Hin, yuzu gel, cucumber ice, cucumber vinaigrette  
Sileni Cellar Selection Sauvignon Blanc, Marlborough, New Zealand

**Seared Japanese Oyster** bacon, shallot, potato espuma, buttered croutons, spring onions, semi-dried tomato  
Domaine Testut Vieilles Vignes, Chablis, Burgundy, France

**Pan-Seared Snow Fish Fillet** green curry, carrot-ginger puree, coriander cream, red radish, baby carrot, bok choy, coconut  
Tempranillo Syrah, Tres Reyes, Tierra de Castilla, Spain

**72 Hours Braised Angus Short Ribs** roasted baby beetroot, celeriac puree, beetroot fluid gel, truffle jus  
Fonterutoli Chianti Classico DOCG Mazzei Tuscany Italy

**Baked Apple 'Strudel Style'** puff pastry, apple gel, almond cream, vanilla cremeux, green apple sorbet  
Santa Carolina, Sauvignon Blanc, Late Harvest, Rapel Valley

## TREE TOPS MENU

2900

wine pairing 6 courses 1850  
wine pairing 3 courses 1050

To think of island life is to dream about the sea. Inspired by the blues of the ocean, Chef Jakov searches the far corners of the world to bring you the most sought-after ingredients - pairing premium imported seafood with intriguing Asian flavours.

### Amuse

Billecart-Salmon Brut Réserve, France

**Yellow Fin Tuna Tartar** tomato dressing, squid ink dressing, avocado cream, salmon roe, buttered croutons, sea grapes  
Sileni Cellar Selection Sauvignon Blanc, Marlborough, New Zealand

**Baked Argentinian Sweet Prawn** lardo, squid ink sponge, potato-nori chips, dashi gel, scallop dashi, miso & sesame powder  
Batasiolo, Gavi DOCG, Piedmont

**Pan-Seared Hokkaido Scallops** shallots, spring onions, roasted red grapes, pickled daikon  
Stonefish Chardonnay, Margaret River, Western Australia

**Torched Sea Bass Fillet** crispy sea bass skin, tomato jam, green pea puree, glazed green pea, orange Beurre Blanc  
Domaine Testut Vieilles Vignes, Chablis, Burgundy, France

**Swiss Chocolate Mousse** chocolate soil, hazelnut cream, raspberry, toast parfait, Italian meringue  
Michele Chiaro, Moscato d' Asti 'Nivole', DOCG, Piemonte, Italy

## VEGETARIAN MENU

2400

wine pairing 6 courses 1850  
wine pairing 3 courses 1050

Delight all your senses with an exciting fusion journey. Scintillating dishes pair sublime European flavours and vibrant Asian twists. Indulge in a luxury presentation of vegetarian life, as you've never tasted before.

### Amuse

Billecart-Salmon Brut Réserve, France

**Creamy Goat Cheese Mousse** pickled beetroot, beetroot fluid gel, black truffle, extra virgin olive oil  
Sileni Cellar Selection Sauvignon Blanc, Marlborough, New Zealand

**Grilled Baby Eggplant** miso glaze, grilled cucumber cream, coriander oil, puffed quinoa  
Batasiolo, Gavi DOCG, Piedmont

**Sous Vide Cooked Celeriac** celeriac puree, pickled green apple, coriander sweet and sour dressing  
Stonefish Chardonnay, Margaret River, Western Australia

**Vegetarian Green Curry** carrot-ginger puree, coriander cream, red radish, baby carrot, bok choy, green asparagus, barley  
Tempranillo Syrah, Tres Reyes, Tierra de Castilla, Spain

**Swiss Chocolate Mousse** chocolate soil, hazelnut cream, raspberry gel, toast parfait, Italian meringue  
Michele Chiaro, Moscato d' Asti 'Nivole', DOCG, Piemonte, Italy

STARTERS	Creamy Goat Cheese Mousse, pickled beetroot, beetroot fluid gel, black truffle, extra virgin olive oil	480
	Sous Vide Cooked Celeriac, celeriac puree, pickled green apple, coriander sweet and sour dressing	580
	Yellow Fin Tuna Tartar, tomato dressing, squid ink dressing, avocado cream, salmon roe, buttered croutons, sea grapes	650
	Alaskan King Crab Salad, avruga, cucumber dressing, bread chips, salmon roe, yuzu gel, red radish	880
	Pan-Seared Hokkaido Scallops, shallots, spring onions, roasted red grapes, pickled daikon	950
	Marinated Maine Lobster Salad, sweet basil cream, spicy mango gel, pickled green apple, olive oil powder	1150
	Organic French Foie Gras Medallion, pan-seared Dutch Langoustine, chicken truffle jus, grilled spring onion, raspberry gel	1180
SOUPS	24 Hours Confit Kurobuta Pork Belly, honey togarashi glaze, baked fennel, fennel puree, pickled beetroot, coriander cream	580
	Sweet Corn Soup, baked Argentinian Sweet Prawn, grilled sweet corn, sour cream	450
SOUPS	White Tomato Foam, Hokkaido Scallop tartar, Royal Oscietra caviar from Hua Hin, semi-dried tomato	580
	MAINS	
MAINS	Pan-Seared Snow Fish Fillet, green curry sauce, carrot- ginger puree, coriander cream, pickled red radish, roasted baby carrot, bok choy, roasted coconut	1350
	Torched Turbot Fillet, steamed Australian black Mussels, yuzu gel, pumpkin puree, roasted vegetable, saffron sauce, almond slice	1380
	Butter Poached Maine Lobster, Royal Oscietra caviar from Hua Hin, carrot & celery salad, Asian style Beurre Blanc	2850
	Grilled Australian Wagyu 8-9 Oyster Blade, 24 hours braised Angus short ribs, potato espuma, truffle jus	1950
	Pan Seared Duck Breast, fried eggplant, eggplant puree, baby bok choy, pickled onion and enoki mushrooms, shitake broth	1180
	Grilled Australian Lamb Loin, 36 hours braised lamb shoulder, braised leeks, roasted baby shallots, creamy polenta, green pea puree	1280
DESSERTS	Compressed Phuket Pineapple With Chili, ginger sauce, vanilla cream, lychee sorbet, meringue, fresh blueberries	350
	Baked Apple 'Strudel Style', puff pastry, apple gel, almond cream, vanilla cremeux, green apple sorbet	350
	Swiss Chocolate Mousse, chocolate soil, hazelnut cream, raspberry gel, toast parfait, Italian meringue	350
	Frozen Thai Mango Curd, passionfruit sauce, sable, tapioca pearls with coconut and lemongrass, banana mousse	350

All prices are in Thai Baht and subject to 10% service charge and 7% government tax  
Please inform your waitress of any food allergies or dietary restrictions