



TREE TOPS MENU

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 Chiarlo, Moscato d' Asti 'Nivole', DOCG, Piedmonte, Italy

Price: 2900 | wine pairing 6 courses 1850 | wine pairing 3 courses 1050

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