



## SIGNATURE MENU

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

Price: 3500 | wine pairing 6 courses 1850 | wine pairing 3 courses 1150

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