



VEGETARIAN MENU

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

Price: 2400 | 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