



SIGNATURE MENU

food only	3700
wine pairing 3 courses	1450
wine pairing 7 courses	2350

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 Slowly Cooked Kurobuta Pork Belly & Braised Short Ribs' slow cooked to tenderness for 72-hours.

Amuse

Billecart-Salmon Brut Réserve, France

Chilled Lobster and Corn Soup kaffir lime oil, saffron brioche chips, quail egg yolk, lemongrass foam, baby corn, corn kernels
Château d'Esclans Whispering Angel Rosé, Provence, France

Tuna Tartar slowly cooked veal fillet, tuna pate, sweet basil cream, sweet basil oil, wholegrain chips, sea grapes, miso eggplant, capers
Sileni Cellar Selection Sauvignon Blanc, Marlborough, New Zealand

Argentinian Sweet Prawn lardo, creamy yellow curry, fennel salad, coriander oil
Casillero del Diablo Reserva Sauvignon Blanc, Central Valley, Chile

Slowly Cooked Kurobuta Pork Belly scallop, foie gras mousse, cauliflower, fennel puree, prosciutto chips, saffron sauce
Morgan Bay Cellar Cabernet Sauvignon, California, USA

Pan-Seared Snow Fish Fillet green curry sauce, carrot-ginger puree, coriander cream, red radish, baby carrot, bok choy, coconut
Tempranillo Syrah, Tres Reyes, Tierra de castilla, Spain
Add signature dish 600 | wine pairing 390

72 hours Braised Short Ribs kale, pickled baby carrot, carrot-ginger puree, carrot vinaigrette, black truffle, beef jus
Fonterutoli Mazzei Chianti Classico DOCG, Tuscany, Italy

Banana Panna Cotta dark chocolate mousse, banana ice cream, chocolate ganache, chocolate soil, coconut powder
Santa Carolina, Sauvignon Blanc, Late Harvest, Rapel Valley, Chile

TREE TOPS MENU

food only	3100
wine pairing 3 courses	1350
wine pairing 7 courses	2150

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

Alaskan King Crab salad cucumber cannelloni, Royal Oscietra Caviar, yuzu gel, dill oil
Zorzettig Pinot Grigio Friuli, Italy

Steamed Australian Black Mussels tomato jam, lemongrass espuma, green asparagus, bottarga, red grape carpaccio
Sileni Cellar Selection Sauvignon Blanc, Marlborough, New Zealand

Baked Phuket River Prawn parsley butter, duck ham, prawn-papaya bisque
Batasiolo, Gavi DOCG, Piedmont, Italy

Miso Marinated Bril fillet sea urchin sauce, grilled zucchini, yellow beetroot puree, mixed roasted seeds
Stonefish Chardonnay, Margaret River, Western Australia

Pan-Seared Snow Fish Fillet green curry sauce, carrot-ginger puree, coriander cream, red radish, baby carrot, bok choy, coconut
Tempranillo Syrah, Tres Reyes, Tierra de castilla, Spain
Add signature dish 600 | wine pairing 390

Torched Sea Bass Fillet kaffir lime mousse, glazed leek, Thai salsa, pickle baby shallots, coconut crisp, green pea puree
Domaine Testut Vieilles Vignes, Chablis, Burgundy, France

Sweet Mango Ice Cream tapioca pearls, lime gel, roasted coconut powder, chocolate soil, coconut mousse
Domaine des Bernardins, Muscat De Beaumes Venise, France

VEGETARIAN MENU

food only	2500
wine pairing 3 courses	1250
wine pairing 7 courses	1990

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

Warm Green Pea Soup crème fraîche, split pea, puff pastry crisp
Zorzettig Pinot Grigio Friuli, Italy

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

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

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

Sweet Mango Ice Cream tapioca pearls, lime gel, roasted coconut powder, chocolate soil, coconut mousse
Domaine des Bernardins, Muscat De Beaumes Venise, France

STARTERS 800

Alaskan King Crab Salad, cucumber cannelloni, Royal Oscietra Caviar, yuzu gel, dill oil
Argentinian Sweet Prawn, lardo, creamy yellow curry, fennel salad, coriander oil
Tuna Tartar, slowly cooked veal fillet, tuna pate, sweet basil cream, sweet basil oil, wholegrain chips, sea grapes, miso eggplant, fried capers
Baked Phuket River Prawn, parsley butter, duck ham, prawn-papaya bisque
Creamy Goat Cheese Mousse, pickled beetroot, beetroot fluid gel, black truffle, extra virgin olive oil
Grilled Baby Eggplant, miso glaze, grilled cucumber cream, coriander oil, puffed quinoa

SOUPS 500

Chilled Lobster and Corn Soup, kaffir lime oil, corn cream, brioche chips, fried quail egg yolk, lemongrass foam, baby corn, corn kernels
Warm Green Pea Soup, crème fraîche, split pea, puff pastry crisp, duck ham

MAINS 1300

72 hours Braised Short Ribs, kale, pickled heirloom baby carrot, carrot-ginger puree, carrot vinaigrette, black truffle, beef jus
Torched Sea Bass Fillet, kaffir lime mousse, glazed leek, Thai salsa, pickle baby shallots, coconut crisp, green pea puree
Slowly Cooked Kurobuta Pork Belly, Hokkaido Scallop, Foie Gras Mousse, baked cauliflower, fennel puree, prosciutto chips, saffron sauce
Pan Seared Snow Fish Fillet, green curry sauce, carrot-ginger puree, coriander cream, red radish, roasted baby carrot, bok choy, roasted coconut
Vegetarian Green Curry Sauce, carrot-ginger puree, coriander cream, pickle red radish, roasted baby carrot, bok choy, asparagus, barley

DESSERTS 350

Banana Panna Cotta, dark chocolate mousse, banana ice cream, chocolate ganache, chocolate soil, coconut powder
Sweet Mango Ice Cream, tapioca pearls, lime gel, roasted coconut powder, chocolate soil, coconut mousse
Baked Apple 'Strudel Style', puff pastry, apple gel, almond cream, vanilla cremeux, green apple sorbet

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