

CELEBRATORY MENU

BANGKOK 2023

3 COURSES 1800 OR 4 COURSES 2400

Amuse Bouche

Petite Crème Dubarry Soup
with toasted hazelnuts



Norwegian Salmon Gravlax
dill cured salmon, horseradish cream

or

Heritage Beetroot Tartare
roast candied beetroots, 'fines herbes' dressing with sourdough



Pan-Seared King Scallops
with a champagne butter sauce

or

Croustade of Quail Eggs
mushroom duxelles, hollandaise sauce



Daube of Beef
braised beef cheek, celeriac purée and glazed baby carrots

or

Wild Mushroom Pithivier
sautéed mushrooms, spinach and truffle



Chocolate & Orange Truffle Torte
dark chocolate ganache, orange zest

or

Treacle Tart
with crème fraîche

*please inform a member of the team should you have any allergies or dietary requirements.
Prices are in Thai Baht and are exclusive of 10% service charge and 7% applicable government tax*