

# GUILTY DEGUSTATION MENU

THB 2,950 ++ PER PERSON

## Tataki De Atun Rojo

Seared Tuna, Kiyoko's Miso Sauce, Avocado, Sesame Oil, Crispy Shallots

## Crispy Soft Shell Crab Salad

Mesclun Salad, Miso Dressing, Avocado, Pickles Onions, Coriander

## Prawns Tostada "Al Pastor"

Crispy Corn Tortillas, Prawns, Pastor Sauce, Roasted Pineapple, Coriander

## Plancha Seared Hokkaido Scallops

Yellow Chili and Cheese Sauce, Crispy Shallots, Seaweed, Salmon Roe

## Seabass with Tucuman Lemon Sauce

Cooked in Banana Leaf Prepared Table Side  
Served with Grilled Asparagus, Chipotle Dressing and Parmesan

## Wagyu Grade 9 Picanha

Wagyu Brazilian Style Grilled Rump Steak, Aji Limo, Baby Corn Tempura

## Tres Leches de Maracuyá

Three Milk and Almond Sponge Cake, Condensed Milk, Coconut-Rum Sauce



Shellfish



Pork



Vegetarian



Vegan



Nuts



Alcohol



Spicy