



Valentine's

menu

Valentine's Cocktail

LOS AMORES

Tequila El Jimador, Crème de cassis, Prosecco, Lime Juice,
Simple Syrup, Fresh strawberry

BITTER VALENTINE

Bulleit Bourbon, Galliano, Cherry Liqueur, Lime Juice

MINT TO BE

Ketel One Vodka, Fresh mint, Fresh lime juice, Simple Syrup

CRUSH ON YOU

Gordon's Gin, Suze, Benedictine D.O.M., Orange Bitter's

MARRY ME MARGARITA

Tequila El Jimador Blanco, Lime Juice,
Home made Ras el Hanot syrup

THB 470 PER GLASS

Price is in Thai Baht, subject to 10% service charge and 7% applicable government tax.

VALENTINES DINNER

SET MENU FOR 2 PERSONS THB 4,990++

EXPERIENCE WINE PAIRING FOR 2 PERSONS THB 3,180++

STARTERS

YUZU CHERRY TOMATO WITH SHISO-LEAVES JULIENNE (V)

SILKY CREAM CHEESE TOFU (V)

SIMMERED DUCK "JIBU-NI" - JAPANESE OYSTER SOY SAUCE (S)

JUNMAI HAPPÖSHU (SPARKLING) YUKIAWA, KAMAYA, SAITAMA, KANTO

SASHIMI

BLUE FIN TUNA (S)

SIMMERED YELLOW TAIL FISH (S)

ROSE FLOWERS INFUSED VINEGAR MARINATED SALMON (S)

JUNMAI DAIGINJO 39, DASSAI, YAMAGUCHI, CHUGOKU

SOUP

ABALONE SOUP (S)

ABALONE, BONITO BROTH, MITZUBA LEAF

TEMPURA

HOKKAIDO SCALLOP AND UNI "HASAMI-AGE" (S)

BATTER FRIED SCALLOP WITH SEA-URCHIN

AKITA FUJI NIGORI, "UNFILTERED", KINMON AKITA, AKITA

FISH

GINDARA SAIKYO-YAKI (N)(S)

MISO MARINATED CHILEAN BLACK COD, PICKLED GINGER, VEGETABLES, LOTUS ROOTS

CHARDONNAY, LANDER-JENKINS, CALIFORNIA, USA, 2019

MEAT

KAGOSHIMA A4 WAGYU FLANK

NOZAKI FARM

CABERNET SAUVIGNON, "CEDAR VINEYARD", CLAYHOUSE, PASO ROBLES, CALIFORNIA, USA, 2018

PRE-DESSERT

RASPBERRY SAKE CLEANSER (A)

DESSERT

STRAWBERRY NAMA CHOCOLATE

ROSE FLOWERS SAUCE

(V) Vegetarian (N) Nut (S) Seafood (A) Alcohol

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