

5 Course Set Menu

(Closed on Tuesdays and Wednesdays)

Amuse Bouche

Salmon Tartare (H)

Mesclun Leaves | Avocado Mousse | Pickled Beets
or

Bocconcini (H) (V)

Mesclun Leaves | Tomato Fondue | Balsamic Syrup | Pesto

Cream of Celery (A) (SF)

Garlic Shrimps | Brioche Croutons

3-Colored Ravioli (A) (P)

Taleggio Leek Fondue | Sautéed Bacon Bites | Truffle Infused Port Wine Glace
or

Grilled Australian Beef Rump (H)

Soft Cheese Polenta | Cherry Tomatoes Confit | Sautéed Shimeji Mushrooms
Chimichurri Sauce

Layered Mousse Cake

White Chocolate Mousse | Green Tea Mousse | Berries Compote

Selection of Quality Tea or Freshly Brewed Coffee

Accompanied by Homemade Cookies

Menu Gourmet Set

only THB 1,290++ per person

2 Glasses of Wine Extra

only THB 560++ per person

Gold collection wines from Royal Cliff Wine Cellar selection

Chardonnay The Riddle, Hardys (Australian White Wine)

Cabernet Sauvignon/Merlot The Riddle, Hardys (Australian Red Wine)

For your ultimate wining and dining pleasure, we recommend exquisite wines from our award-winning wine list which was honoured by Wine Spectator Magazine, New York as "among the world's best".

Winner of the "Best of Award of Excellence 2024"

Prices are subject to 10% service charge and 7% government VAT

CONTAINS: ALCOHOL [A] GLUTEN FREE [GF] NUTS [N] PORK [P] SHELLFISH [S] VEGETARIAN [V]