

5 Course Set Menu

(Closed on Wednesday)

Amuse Bouche

Carrot Terrine (H) (V)

Fennel and Carrot Gelée | Mesclun Leaves
or

Roasted Beets with Whipped Feta Cheese (H) (V)

Charred Orange | Basil Mayonnaise | Mesclun Leaves

Roasted Butternut Squash Soup

Cashew & Coriander Pesto | Truffle

Grilled Australian Angus Beef Flank Steak

Sautéed Spinach | Asparagus | Baby Carrots | Porcini Mushroom Sauce
or

Pan-Fried Snow Fish Fillet

Sautéed Spinach | Maltese Sauce | Tomato & Avocado Salsa

Pavlova with Fresh Berries (V) (A)

Mango Ice Cream

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 Oxford Landing (Australian White Wine)

Cabernet Sauvignon & Shiraz, Oxford Landing (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]