

5 Course Set Menu

(Closed on Tuesdays and Wednesdays)

Amuse Bouche

Beef Carpaccio (H)

Mesclun Leaves | Truffle Vinaigrette | Parmesan
or

Seared Tuna Fillet (H)

Mango Salsa | Avocado Mousse | Mesclun Leaves | Citrus Vinaigrette

Fennel Cream Soup (A)

Salmon Quenelles | Parmesan

Pan-Fried Atlantic Pollack Fillet (A)

Saffron Risotto | Mushrooms | Green Pea Mousse | Sun-Dried Tomatoes | Olive Butter
or

Grilled Organic Chicken Breast (A)

Sautéed Morels | Braised Leek | Caramelized Carrots | Port Wine Sauce

Mincemeat Pies (V) (A)

Spiced Mixed Fruit Filling | Vanilla Ice Cream | Crispy Brownies | Culinary 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 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]