

5 Course Set Menu

(Closed on Tuesdays and Wednesdays)

Amuse Bouche

Poached Pear with Blue Cheese (H) (V)

Mesclun Leaves | Red Wine Vinaigrette | Roasted Walnuts
or

Salmon and Seabass Combination (H)

Mesclun Leaves | Lemon Dressing | Beetroot Ketchup

Roasted Butternut Squash Soup (H) (V) (N)

Cashew Nut | Coriander | Pesto | Truffle Props

Grilled Australian Lamb Chops (A)

Gratin Potato | Roasted Vegetables | Red wine Sauce
or

Pan-Fried Salmon Fillet (H)

Sweet Potato | Roasted Asparagus | Lemon Cream Sauce

Modern Interpretation of Banoffee Pie (H) (V)

Caramelized Banana | Coffee Cream | Caramel Sauce

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]