

# 5 Course Set Menu

(Closed on Tuesdays and Wednesdays)

## Amuse Bouche

### Smoked Salmon Rillettes (H)

Mesclun Leaves | Coriander Vinaigrette | Orange Fillets | Salmon Roe  
or

### Roasted Vegetable Terrine (H) (V)

Mesclun Leaves | Rocket Pesto | Japanese Dressing

### Sweet Corn Cream Soup (H) (SF)

Crab Meat | Croutons

### Grilled Australian Lamb Chops (A)

Sautéed Spinach | Fondant Potatoes | Red Wine Sauce  
or

### Pan-Seared Salmon Fillet (H)

Green Beans | Creamy Mustard Dill Sauce | Hazelnut Potatoes

### Orange Crème Brûlée (H) (V)

Mixed Berries | Raspberry Sauce | Chocolate Almond Tuile

### 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]