

5 Course Set Menu

(Closed on Wednesday)

Amuse Bouche

Duck Liver Terrine (H)

Rocket Leaves | Brioche Toast | Pickled Beetroot | Cranberry Sauce
or

Bocconcini Cheese with Pan-Burst Cherry Tomatoes (V)

Mesclun Leaves | Balsamic Vinaigrette | Basil Pesto

Chicken Consommé (H)

Chicken Quenelles | Fresh Herbs

Grilled Australian Veal Tenderloin (A)

Sautéed Spinach | Fondant Potatoes | Truffle Demi-Glace
or

Pan-Fried Grunt Fillet (H)

Roasted Asparagus | Mushrooms | Cauliflower Purée | Hazelnut Butter

Dark Chocolate Mousse Cake (H) (V)

Spiced Fruit Salad | Coconut Cracker | Passion Fruit 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 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]