

# 5 Course Set Menu

(Closed on Tuesdays and Wednesdays)

## Amuse Bouche

### Smoked Duck Breast

Mesclun Leaves | Pink Pepper-Raspberry Coulis | Pickled Radish  
or

### Poached Tiger Prawn

Mesclun Leaves | Spicy Mango Salsa | Japanese Dressing

### Cauliflower Velouté (SF) (H)

Shrimp Quenelle | Curry Dust

### Pan-Fried Snow Fish Fillet (H)

Rissolé Potatoes | Asparagus | Hazelnut Butter | Garlic Herb Crumble  
or

### Grilled Chicken Breast (A)

Duchess Potato | Sautéed Spinach | Porcini Mushroom Sauce

### Chocolate Almond Cream Slices

Chantilly Cream | Salted Caramel 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 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]