

5 Course Set Menu

(Closed on Wednesday)

Amuse Bouche

Beetroot-Cured Norwegian Salmon (H)

Dill Crème Fraiche | Green Pea | Cucumber Ribbons
or

Chicken and Apricot Terrine (H)

Beet Root Piccalilli | Toasted Onion Bread | Mesclun Leaves

Light Horseradish Cream Soup

Pickled Beets | Smoked Pastrami | Brioche Croutons | Spring Onions

36-Hours Sous Vide Australian Beef Brisket (A)

Braised Beans | Corn Purée | Apple Cider Barbecue Sauce
or

Pan-Fried Grunt Fish Fillet (A)

Soft Cheese Polenta | Grilled Vegetables | Honey-Thyme Infused White Wine Sauce

White Tiramisu (V) (A) (N)

Mascarpone Mousse | Amaretto | Ladyfingers | Fresh Strawberries | Almonds

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]