

5-Course Set Menu

(Closed on Wednesdays)

Amuse-Bouche

Pomegranate and Green Apple Carpaccio (V) (H)

Maple-Candied Pecans | Feta | Rocket

or

Smoked Duck Breast Salad (H)

Roasted Pumpkin | Caramelised Walnuts | Blue Cheese | Mesclun Leaves
Raspberry Balsamic | Vinaigrette

Cream of Leek (H) (V)

Roasted Truffle Potatoes

Herb-Crusted Lamb Chops (A)

Mashed Potatoes | Grilled Green Asparagus | Buttered Carrots | Red Wine Sauce
or

Pan-Fried Grunt Fish Fillet (H)

Roasted Green Asparagus | Sautéed Mushrooms | Green Pea Purée | Citrus Butter Sauce

Corn and Coconut Cheese Mousse (H) (V)

Thai Tea Ice Cream | Coconut Syrup

Selection of Fine Teas or Freshly Brewed Coffee

Accompanied by Homemade Cookies

Gourmet Set Menu

only THB 1,290++ per person

2 Glasses of Wine-Extra

only THB 560++ per person

Gold Collection wines from the 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] HALAL [H]