

# 5 Course Set Menu

(Closed on Tuesdays and Wednesdays)

## Amuse Bouche

### Chicken Liver Pâté (A)

Mesclun Leaves | Cornichon | Beetroot Jam | Crispy French Bread  
or

### Poached Pork Loin Salad (P)

Tuna Sauce | Mesclun Leaves | Capers

### Pumpkin Cream Soup (H) (V)

Roasted Brioche Crumbles | Truffle Oil

### 3-Coloured Raviolis (A) (P)

Porcini Mushroom Sauce | Smoked Bacon | Leek | Asparagus  
or

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

Sautéed Vegetables | Leek | Green Pea Puree | Hazelnut Butter

### New York Cheesecake (H) (V)

Pineapple Sauce | Coconut Biscuit

## 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]