

5 Course Set Menu

(Closed on Tuesdays and Wednesdays)

Amuse Bouche

Asparagus Salad [P]

Crisp Prosciutto | Mesclun Leafs | Orange Mousseline
or

Smoked Salmon Praline [H]

Herbed Cream Cheese | Mesclun Leafs | Honey Grain Mustard Sauce | Salmon Roe

Swiss Barley Cream Soup [P]

Bacon | Vegetables | Truffle Oil

Grilled Pork Medallions in Bacon Wrap [P] [A]

Green Peas | Carrots | Mousseline Potatoes | Porcini Mushrooms Sauce
or

Pan-Fried Cod Fish Fillet [H]

Riceberry Cake | Green Pea Mousse | Blood Orange Tarragon Butter Sauce

Baked Apple with Marzipan Filling [H]

Rum Raisin Ice Cream | Crumble | Caramel 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 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]