

5 Course Set Menu

(Closed on Tuesdays and Wednesdays)

Amuse Bouche

Avocado Tuna Tartare (H)

Mesclun Leaves | Aged Balsamic Reduction | Parmesan Tuile
or

Caesar Salad (P)

Baby Cos | Radicchio | Chicken & Green Pea Roulade | Parmesan
Crisp Brioche | Caesar Dressing

Chicken Consommé

Chicken Quenelles | Fresh Herbs

Pan-Fried Salmon Fillet (H)

Roasted Asparagus | Mushrooms | Cauliflower Puree | Hazelnut Butter
or

Grilled Australian Angus Beef Flank Steak

Sautéed Spinach | Mushrooms | Carrots | Red Wine Sauce

Young Coconut Crème Brûlée (H) (V)

Sugar Crust | Strawberry Sauce | Berry and Fruit Potpourri

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]