

# 5 Course Set Menu

*(Closed on Tuesdays and Wednesdays)*

## Amuse Bouche

### Beetroot Salad (H) (V) (N)

Goat Cheese Sabayon | Pistachio | Virgin Olive Oil | Mesclun Leaves  
or

### Beef Tartare (H)

Wild Rocket Leaves | Quail Egg Yolk | Parmesan | French Bread Crostini

### Port Wine-Infused Chicken Consommé (A)

Vegetables Julienne | Fresh Herbs

### Grilled Lamb Tenderloin

Sautéed Spinach | Asparagus | Carrots | Red wine Sauce  
or

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

Sautéed Vegetables | Leek | Green Peas | Hazelnut Butter

### Dark Chocolate Mousse with Brandy Snaps (V) (A) (N)

Mixed Fruit Salad

### 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]