

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]