

5 Course Set Menu

(Closed on Wednesday)

Amuse Bouche

Pan-Seared Scallops with Citrus (N) (SF)

Compressed Cucumber | Frisée Salad | Pine Nuts | Citrus Beurre Blanc
or

Pan-Seared Duck Breast Salad

Pickled Beets | Raspberry Gastrique | Whipped Goat Cheese | Orange Segments

Fennel Cream Soup (V)

Brioche Croutons | Fresh Herbs

Tender Braised Rhenish Sauerbraten (A)

Mousseline Potatoes | Roasted Vegetables | Almonds & Raisins
or

Pan-Fried Flounder Fillet (N) (H)

Hazelnut Crust | Fondant Potatoes | Asparagus | Lemon | Browned Butter Sauce

Exotic Mango Mousse (H) (V)

Sticky Rice | Coconut Sauce | Whipped Cream | Feuilletine

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 Oxford Landing (Australian White Wine)

Cabernet Sauvignon & Shiraz, Oxford Landing (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]