

5 Course Set Menu

(Closed on Wednesday)

Amuse Bouche

Air-Cured Coppa Salad (P) (N)

Fig Jam | Wild Rocket Leaves | Roasted Pine Nuts | Aged Balsamic Vinaigrette
or

Scallop Mousse (SF) (N)

Passionfruit Citrus Vinaigrette | Orange | Wild Rocket Leaves | Almonds

Boston Clam Chowder (SF) (A)

Clams | Tomato | Potato | Cream

Australian Wagyu Beef Short Rib (A)

Tender Braised Wagyu Beef Short Rib | French Onion Gravy | Gruyère Cheese Baguette
Butter Asparagus
or

Salmon Verde (A) (N)

Atlantic Salmon Fillet | Fresh Herbs | Mousseline Potatoes | Asparagus Béarnaise Sauce
Hazelnut Honey

Chocolate Lava Cake (H) (V)

Vanilla Ice Cream | Chantilly Cream | Fresh Berries

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]