

Main Courses

Ribeye / 920฿

45-day dry-aged ribeye, babaganoush, fondant potato, fondant shallots, grape extract.

Tenderloin / 980฿

Black garlic and mushroom puree, truffle, and pepper sauce.

Lamb Shoulder / 1600฿/kg

Freekeh risotto, burnt yogurt, mesir paste, and plum reduction.
(Served at the Table)

Veal Shank / 1750฿/kg

Polenta, jus, basil sprouts, persillade, parmesan, and sourdough bread.
(Served at the Table)

Salmon / 870฿

Jerusalem artichoke puree, fresh almond pickle, mussel velouté, katsuobushi.

Seafood Orzo / 850฿

Black mussels, calamari, shrimp, fish broth, lime zest.

Vienna Schnitzel / 780฿

Breaded tenderloin, mustard potato salad, Maître D'hôtel butter, with lemon.

Chicken Gallantine / 710฿

Chicken breast stuffed with mushrooms, spinach, and cheese, fondant potatoes, and Beurre Blanc sauce.

Whole Grilled Sea Bass / 950฿

Sea bass, tabouli salad, charred lime, and mustard sauce.

Short Rib & Bone Marrow Saffron Risotto / 1050฿

12 hour slow-cooked short rib, garlic, jus sauce.

Seafood Risotto / 810฿

Black mussels, squid, shrimp, fish stock, lime zest, and parmesan.

Mushroom Risotto / 740฿

King oyster, portobello, chestnut mushrooms, and parmesan.



Shellfish



Vegetarian



Hot



Fit Options



Soy



Nuts
/ Peanuts

