

Set 1

Starter

Aegean Style Chickpea Purée

Chickpea cream, tomatoes, pickled red onion, cucumber, pepper, and balsamic sauce.

Beetroot and Goat Cheese

Beetroot confit cooked for 6 hours, goat cheese cream, beet molasses, and roasted peanuts.

Avocado Green Salad

Avocado, arugula, cucumber, purslane, Asian vinaigrette.

Warm Starter

Grilled Chicken Thigh

Chicken marinated with harissa sauce, soy glaze, and red plum coleslaw.

Hot Appetizer

Padron Peppers

Tigine sauce, served with caramelized yogurt slow-cooked for 10 hours.

Potato Pave

Served with truffle mayonnaise and parmesan.

Main Course

Chicken Gallantine

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

Dessert

Chocolate Ganache

Pistachio cream, clotted cream ice cream, baklava crunchy.

2100฿

*Our set menus are available for groups of 8 or more guests.

