

DEGUSTATION MENU

THB 3,800 PER COUPLE
Including a glass of sparkling wine

APPETIZER

(Choose one)

HAMACHI CARPACCIO

Hamachi crudo, micro cress, Parmesan, caper, Kalamata olive, lime gel and green herbs oil

WALDORF SALAD

Crisp apple, grape, mixed berry, crunchy celery, honey mayonnaise, walnut, pine nut, poached tiger prawn

CRAB CAKE

Pan-fried crab cake, green salad, beetroot emulsion, lemon dressing, green herbs oil

FROM OUR CHARCOAL GRILL

(Choose one)

GRASS-FED AUSTRALIAN BLACK ANGUS TENDERLOIN 180 G

KUROBUTA PORK CHOP

ROASTED ORGANIC CHICKEN

GROUPER FILLET

TIGER PRAWN

DESSERT

(Choose one)

CRÈME BRÛLÉE

Vanilla custard in a caramelized roasted coconut topped with crispy pineapple

GREEN TEA CUSTARD CAKE

Custard cream caramelized sauce

Coffee or Tea

APPETIZER & SALAD

BEEF TARTARE	520
Tartare of dry aged Australian Angus, shallot, garlic, capers, mustard, tabasco, Worcestershire sauce, olive oil and egg yolk	
SEARED FOIE GRAS	700
Seared Rougie foie gras on pumpernickel bread, apple confit, rocket, mixed berry coulis	
HAMACHI CARPACCIO	450
Hamachi crudo, micro cress, Parmesan, caper, Kalamata olive, lime gel and green herbs oil	
PAN-FRIED SCALLOP	800
Pan-fried scallop, Parma ham, cucumber, micro cress, red radish and cauliflower mousse	
WALDORF SALAD	480
Crisp apple, grape, mixed berry, crunchy celery, honey mayonnaise, walnut, pine nut, poached tiger prawn	
CRAB CAKE	480
Pan-fried crab cake, green salad, beetroot emulsion, lemon dressing, green herbs oil	

SOUP

WILD MUSHROOM SOUP	280
Mushroom cream and truffle oil	
LOBSTER BISQUE	400
Flamed tiger prawn	

FROM OUR CHARCOAL GRILL

GRAIN-FED AUSTRALIAN MB 4/5 TOMAHAWK 1.2 KG <small>(FOR 2 PERSONS)</small>	3,800
GRASS-FED AUSTRALIAN BLACK ANGUS TENDERLOIN 200 G.	1,400
WAGYU AUSTRALIAN RIB EYE MB 4/5 300 G.	1,800
NEW ZEALAND LAMB LOIN 200 G.	1,400
KUROBUTA PORK CHOP	820
ROASTED ORGANIC CHICKEN	720

FISH & SEAFOOD

GROUPER FILLET	750
SNOW FISH	950
TIGER PRAWN	1,150
HOKKAIDO SCALLOP	1,100

SIDE

PARMESAN MASHED POTATO / TRUFFLE MASHED POTATO

POTATO FRIES / SWEET POTATO FRIES

SAUTEED CREAMY SPINACH / SAUTEED VEGETABLE / MIXED GREEN SALAD

SAUCE

PEPPERCORN SAUCE / RED WINE SAUCE / MUSHROOM SAUCE

TRUFFLE AND BLACK GARLIC SAUCE / BEARNAISE SAUCE

WHITE WINE CREAM SAUCE / CHIMICHURRI SAUCE

LEMON BUTTER / SPICY CHILI LIME SAUCE / SPICY SHALLOT CHILI LIME SAUCE

DESSERT

280

CHOCOLATE MOUSSE

White and dark chocolate mousse between rich chocolate cake topped with chocolate mirror

BLACK FOREST

Amarena cherry, kirsch parfait, dark chocolate and berry sauce

CRÈME BRÛLÉE

Vanilla custard in a caramelized roasted coconut topped with crispy pineapple

GREEN TEA CUSTARD CAKE

Custard cream caramelized sauce