

14 February 2023

VALENTINES MENU 情人节套餐

AMUSE BOUCHE 开胃小食

Oyster - Foie Gras - Pike caviar 生蚝-鹅肝-派克鲑鱼鱼子

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HOKKAIDO SCALLOP & BAFUN UNI 北海道带子&马粪海胆

Pomelo - gooseberry - finger lime 柚子-醋栗-手指酸橙

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BRITTANY BLUE LOBSTER 布列塔尼蓝龙虾

Green pea - house cured lardo - bisque 青豆-店制猪五花-龙虾汤

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DOVER SOLE & CAVIAR 多佛比目鱼&鱼子酱

Kristal caviar - leek - alpine safran 法国 Kristal 鱼子酱-韭菜-阿尔卑斯藏红花

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JAPANESE A4 WAGYU 日本 A4 和牛

French white asparagus - egg yolk - beurre noisette 法国白芦笋-蛋黄-焦化黄油

or

KELP AGED MUSCOVY DUCK 昆布陈年番鸭

Phuket pineapple - butternut squash - Thai pepper 普吉菠萝-胡桃南瓜-泰椒

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STRAWBERRY HEART 草莓心

Chiang Mai strawberry - rhubarb - white chocolate 清迈草莓-大黄-白巧

Menu 套餐 6500

including 1 glass of rose champagne

包含一杯粉香槟

Wine pairing 餐酒搭配 4000

Soft pairing 无酒精搭配 1900

All prices are in Thai Baht and subject to 10% service charge and 7% VAT