

14 February 2023

VALENTINES MENU

AMUSE BOUCHE

Oyster - Foie Gras - Pike caviar

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HOKKAIDO SCALLOP & UNI

Pomelo - gooseberry - fingerlime

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BRITTANY BLUE LOBSTER

Green pea - house cured lardo - bisque

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DOVER SOLE & CAVIAR

Kristal caviar - safran - citrus

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JAPANESE A4 WAGYU

or

HONEY AGED MUSCOVY DUCK

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PRE DESSERT

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STRAWBERRY HEART

Chiang Mai strawberry - rhubarb - white chocolate

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MIGNARDISES

Menu 6500
including 1 glass of rose champagne

Wine pairing 4000
Soft pairing 1900

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