

January 2023

MENU PRESTIGE

AMUSE BOUCHE

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BLUE CRAB & SEA URCHIN
Phuket sea grape – kumquat – heirloom tomato

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FRENCH FOIE GRAS
Swiss dry pear – nashi – Chalong Bay rum

or

HOKKAIDO SCALLOP
Sugar snap pea – house cured lardo – crispy rice

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PHUKET LOBSTER
Sea buckthorn – pumpkin – house cured lardo

or

ANDAMAN RED MULLET
Ratatouille – salty beach herbs – rouille espuma

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CATCH OF THE DAY FROM BRITTANY
Oscietra caviar – cauliflower – yuzu & champagne nage

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HONEY MATURED MUSCOVY DUCK
Spiced red cabbage – cranberry - orange

or

AUSTRALIAN MB5 WAGYU
Beurre noisette – aged black garlic – celeriac

JAPANESE A5 WAGYU
+1000 / 100g

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PRE-CHEESE
&
ARTISANAL CHEESES FROM TROLLEY
Swiss flower honey – fruitbread – roasted nuts

or

PRE-DESSERT
&
TROPICAL MONT BLANC
Chestnut – local gooseberry – Thai persimmon

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FRENCH PASTRY SELECTION
Bonbon – canelé – financier – tarte au chocolat

9 course menu 4500

Wine pairing 6 glasses 4000

Wine pairing 4 glasses 3000

Soft pairing 1900

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