

MENU PRESTIGE
4500

COMPLEMENT WITH:

KAVIARI OSCIETRA CAVIAR - 3400 30G TIN - 1200 10G ADD ON
PREMIUM FRENCH OYSTERS - 1400 ½ DOZEN - 250 PCS
PASSIONFRUIT SOUFFLÉ - 500 - PLEASE ALLOW 15MIN

KRABI BLUE CRAB - BAFUN UNI - MELON
OR
FOIE GRAS AU TORCHON - PEAR - CHALONG BAY RUM

HAND DIVED SCALLOP - BLACK TRUFFLE - CAULIFLOWER

PHUKET LOBSTER - GREEN PEA - BISQUE

WILD DOVER SOLE - OSCIETRA CAVIAR - LEEK

KELP AGED MUSCOVY DUCK - PHUKET PINEAPPLE - BUTTERNUT SQUASH
OR
SAITHAMA A3 WAGYU - FRENCH ASPARAGUS – TOASTED MACADAMIA
+1000

ARTISANAL CHEESE FROM OUR TROLLEY - FRUITBREAD - SWISS FLOWER HONEY
+700

RHUBARB - PINK GRAPEFRUIT – KOMBUCHA

CHIANG MAI STRAWBERRY - ROASTED WHITE CHOCOLATE - LEMON BALM

BESPOKE PAIRING

4 GLASS /3000
6 GLASS /4000
SOFT /1900