

Nibbles

3 chef's gems THB 590 | 6 chef's gems THB 1,090 | 11 chef's gems THB 1,690

Oyster (D, G, SH)

*tempura fine de claire, stracciatella,
caramelised onion, balsamic pearls*

Cod (D, F)

cod fish mousse, crispy polenta, caviar

Red Prawn (D, E, SH)

*red prawn tartare, paprika rice chip,
wasabi aioli, dill*

Wagyu (B, D, E, G)

*grilled wagyu beef, truffle, creamy
gorgonzola, crunchy onion, brioche*

Risotto (D, P)

*taleggio, speck ham crumble,
parmesan cup*

Conchiglioni (D, G, N, V)

*pasta shell, buffalo mozzarella,
cherry tomato confit, basil pesto*

Foie Gras (D, E, G, N)

wild mushroom, ricotta, tartlet

King Crab (D, E, G, N, SH)

*pyramid raviolo, pumpkin & ginger
velouté, bottarga*

Scallop (F, S, SE, SH)

wakame sesame salad, trout roe

Eggplant (D, E, G, N, V)

*eggplant parmigiana, basil pesto,
spicy tomato sauce*

Polenta (D, E, G, N, V)

*polenta cookie, tiramisu cream,
balsamic reduction*

Panna Cotta (D, V)

*blueberry, 24k gold leaf,
peppermint air*

Chocolate (A, D, E, G, N)

*mousse, rhum, dried raspberry powder,
almond cake crumble*

A = Alcohol B = Beef D = Dairy E = Egg F = Fish G = Gluten N = Nuts
P = Pork S = Soy SE = Sesame SH = Shellfish V = Vegetarian VG = Vegan

All prices are in THB and are subject to 10% service charge and 7% VAT
ราคาอาหารและเครื่องดื่มยังไม่รวมค่าบริการ 10% และ ภาษีมูลค่าเพิ่ม 7%