

5 Course Set Menu

(Closed on Tuesdays and Wednesdays)

Amuse Bouche

Chicken Terrine (A)

Mesclun Leafs | Fig Jam | Shimeji Mushrooms | Raspberry Dressing

Parmesan Cream Soup (H)

Truffle Oil | Leek | Smoked Chicken Breast | Micro Herbs

Braised Australian Beef Roulade (A)

Mousseline Potatoes | Braised Red Cabbage | Brown Sauce
or

Pan-Fried Flounder Fillet (H)

Hazelnut Crust | Fondant Potatoes | Asparagus | Lemon | Browned Butter

Citron Mousse Cake (A) (V)

Vanilla Sponge | Orange & Lime Mousse | Amaretto Sauce

Selection of Quality Tea or Freshly Brewed Coffee

Accompanied by Homemade Cookies

Menu Gourmet Set

only THB 1,290++ per person

2 Glasses of Wine Extra

only THB 560++ per person

Gold collection wines from Royal Cliff Wine Cellar selection

Chardonnay The Riddle, Hardys (Australian White Wine)

Cabernet Sauvignon/Merlot The Riddle, Hardys (Australian Red Wine)

For your ultimate wining and dining pleasure, we recommend exquisite wines from our award-winning wine list which was honoured by Wine Spectator Magazine, New York as "among the world's best".

Winner of the "Best of Award of Excellence 2024"

Prices are subject to 10% service charge and 7% government VAT

CONTAINS: ALCOHOL [A] GLUTEN FREE [GF] NUTS [N] PORK [P] SHELLFISH [S] VEGETARIAN [V]