

5 Course Set Menu

(Closed on Tuesdays and Wednesdays)

Amuse Bouche

Pan-Fried Breaded Goats Cheese (P)

Mesclun Leafs | Caramelized Pickled Beets | Truffle Croutons
Balsamic Syrup

Roasted Red Pepper Soup (SF)

Lobster | Sun-Dried Tomatoes | Pesto | Micro Herbs

Australian Wagyu Beef Rump (H)

Soft Cheese Polenta | Asparagus | Cherry Tomato Confit
Chimichurri Sauce

or

Pan-Fried Snakehead Fish Fillet (H)

Rissolées Potatoes | Grilled Asparagus | Smoked Bacon Bites | Mango Salsa

Yoghurt Lime Mousse (H)

Marinated Mixed Berries | Cookie Crunch

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]