

5 Course Set Menu

(Closed on Tuesdays and Wednesdays)

Amuse Bouche

Smoked Salmon Rillettes (H)

Mesclun Leaves | Coriander Vinaigrette | Orange Fillets | Salmon Roe
or

Roasted Vegetable Terrine (H) (V)

Mesclun Leaves | Rocket Pesto | Japanese Dressing

Sweet Corn Cream Soup (H) (SF)

Crab Meat | Croutons

Grilled Australian Lamb Chops (A)

Sautéed Spinach | Fondant Potatoes | Red Wine Sauce
or

Pan-Seared Salmon Fillet (H)

Green Beans | Creamy Mustard Dill Sauce | Hazelnut Potatoes

Orange Crème Brûlée (H) (V)

Mixed Berries | Raspberry Sauce | Chocolate Almond Tuile

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]