

5 Course Set Menu

(Closed on Wednesday)

Amuse Bouche

Tomato and Mushroom Bruschetta (H) (V)

Whipped Mascarpone with Parmesan | Mushrooms | Marinated Cherry Tomatoes
Basil-Garlic Baguette

or

Grilled Asparagus Salad (P)

Grilled Asparagus | Orange Mousseline | Crispy Ham | Mesclun Leaves

Potato and Leek Cream Soup (V)

Truffle | Brioche Croutons

Grilled Australian Lamb Chops (A) (N)

Sautéed Spinach | Roasted Potatoes | Pine Nuts | Red Wine Sauce

or

Pan-Fried Salmon Fillet (H)

Lemon Barley | Green Peas | Roasted Tomatoes | Citrus Sauce

Exotic Coconut Mousse (H) (V)

Coconut Mousse | Mango Cream | Mango Sauce | Coconut Jelly

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 Oxford Landing (Australian White Wine)

Cabernet Sauvignon & Shiraz, Oxford Landing (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]