

The Allium Bangkok presents modern cuisine in a culinary journey inspired by memories and nature.

THE EXPERIENCE

Cocollos oyster & Oscietra caviar
 Chiang Mai tomato & ricotta espuma
 King crab, avocado & ponzu gel
 Cod, black mussel & saffron sauce
 Pyrenees Iberico lamb rack & eggplant
 Yuzu sorbet & meringue
 Strawberries & yogurt
 Chocolate & passionfruit (8)

2,480 per person (6)

2,980 per person (8)

1,500 per person for wine pairing (6)

1,700 per person for wine pairing (8)

A LA CARTE

Start

Chef's daily soup (V) 230
 Bouillabaisse soup, crouton & rouille 260
 Cocollos oyster & Oscietra caviar (2pcs) 610
 Chiang Mai tomato & ricotta espuma (V) 300
 Home-cured trout & ponzu gel 440
 Taraba king crab, avocado & nori tuille 610
 Blue crab salad & cucumber 570
 Cucumber spaghetti & celery broth (V) 220
 Wagyu steak tartare & Avruga caviar 570
 Hokkaido scallop, watercress & truffle 690

Main

Mushroom & truffle risotto (V) 560
 Eringi artichoke purée & mushroom (V) 470
 Cod, black mussel & saffron sauce 680
 Seabass, broccoli purée & caper sauce 560
 Lobster burger & mac n cheese croquette 730
 Chicken supreme & sautéed mushrooms 450
 Wagyu beef striploin, potato & carrot 1,800
 New Zealand lamb rack, eggplant & artichoke 950
 Hatai farm duck breast & confit duck leg 480
 Chef's signature Rib eye steak, potato purée & sautéed spinach 2,100

Sides

120

Potato purée & truffle oil (V)
 Sautéed spinach (V)
 Local green asparagus (V)
 Green salad (V)

Kindly inform our service associates should you have any special dietary requirement (V) indicates vegetarian dishes

All above prices are in Thai Baht and subject to 10% service charge and applicable government taxes