

## A LA CARTE

### Start

Chef's daily soup (V)	230
Chiang mai tomato & ricotta espuma (V)	300
Home-cured trout, fennel & ponzu gel	440
Blue crab salad & cucumber	570
Cucumber spaghetti & celery broth (V)	220
Taraba king crab, avocado & nori tuille	610
Wagyu steak tartare & Avruga caviar	570

### Main

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

### Sides 120

Potato purée & truffle oil
Local green asparagus
Green salad

Above prices are in Thai Baht and subject to 10% service charge and applicable government tax-

## SET LUNCH

### Start

Chef's daily soup (V)	
Chiang mai tomato & ricotta espuma (V)	
Home-cured trout, fennel & ponzu gel	
Blue crab salad & cucumber	
Cucumber spaghetti & celery broth (V)	
Taraba king crab, avocado & nori tuille	+220
Wagyu steak tartare & Avruga caviar	+260

### Main

Mushroom & truffle risotto (V)	
Eringi, artichoke purée & mushroom (V)	
Dutch cod, black mussel & saffron sauce	
Seabass, broccoli purée & caper sauce	
Chicken supreme & sautéed mushrooms	
Hatai farm duck breast & confit duck leg	
Wagyu beef striploin, potato & carrot	+440
New Zealand lamb rack, eggplant & artichoke	+320

### Sides

Potato purée & truffle oil	
Local green asparagus	
Green salad	+120

### Sweet

Strawberries & yoghurt	
Chocolate & passionfruit	
Seasonal fruits & lychee sorbet	
Selection of sorbets (Strawberry, Yuzu, Lychee, Chocolate)	

2 course THB 650

3 course THB 750

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