

HEIRLOOM TOMATO Confit tartar, Italian basil, edible flowers

YELLOW FIN TUNA Carpaccio, Foie gras terrine, chives, extra virgin olive oil

LOBSTER Bisque soup, sweetcorn, tarragon, crème fraiche

WAGYU BEEF CHEEKS Slowly braised, Guanaja chocolate, celeriac, black truffle Or HOKKAIDO SCALLOPS Pan seared, celeriac, black truffle, hazelnut, brown butter

STRAWBERRIES & CREAM Tahitian vanilla, white chocolate, yuzu, pistachio

CHOCOLATE PETIT FOURS

THB 3,800++ PER GUEST

Including a welcome cocktail, wine pairing dinner available on request.

Prices are subject to 10% service charge and applicable government tax.