



Set Lunch Menu

Poultry consommé infused with Timut pepper and served with capon, foie gras, and corn ravioli



Red vegetable tartare with homemade beetroot ketchup and fresh herbs

Mediterranean vegetable terrine and basil cream



Steamed blue spotted seabass, sautéed sweet and sour cabbage, citrus jam, and smoked paprika emulsion

Or

Braised farmed pork, pasta and pig trotters gratin, and a baby shallots, with a red wine sauce



Caramelized exotic fruits with a vanilla and palm nectar ice cream

THB 1,100 net per person excluding beverages

Available daily except Tuesdays and the last Sunday of the month.