



TREE TOPS MENU

To think of island life is to dream about the sea. Inspired by the blues of the ocean, Chef Jakov searches the far corners of the world to bring you the most sought-after ingredients - pairing premium imported seafood with intriguing Asian flavours.

Amuse

Billecart-Salmon Brut Réserve, France

Alaskan King Crab salad

cucumber cannelloni, Royal Oscietra Caviar, yuzu gel, dill oil
Zorzettig Pinot Grigio Friuli, Italy

Steamed Australian Black Mussels

tomato jam, lemongrass espuma, green asparagus,
bottarga, red grape carpaccio
Sileni Cellar Selection Sauvignon Blanc, Marlborough, New Zealand

Baked Phuket River Prawn

parsley butter, duck ham, prawn-papaya bisque
Batasiolo, Gavi DOCG, Piedmont, Italy

Miso Marinated Brill Fillet

sea urchin sauce, grilled zucchini,
yellow beetroot puree, mixed roasted seeds
Stonefish Chardonnay, Margaret River, Western Australia

Pan-Seared Snow Fish Fillet

green curry sauce, carrot-ginger puree, coriander cream,
red radish, baby carrot, bok choy, coconut
Tempranillo Syrah, Tres Reyes, Tierra de castilla, Spain
Add signature dish 600 | wine pairing 390

Torched Sea Bass fillet

kaffir lime mousse, glazed leek, Thai salsa,
pickle baby shallots, coconut crisp, green pea puree
Domaine Testut Vieilles Vignes, Chablis, Burgundy, France

Sweet Mango Ice Cream

tapioca pearls, lime gel, roasted coconut powder,
chocolate soil, coconut mousse
Domaine des Bernardins, Muscat De Beaumes Venise, France

Price: 3100 | wine pairing 3 courses 1350 | wine pairing 7 courses 2150
All prices are in Thai Baht and subject to 10% service charge and 7% government tax