



SIGNATURE MENU

Chef Jakov shares his heart and soul on each plate. Culinary innovation combines Thailand's fresh exotic bounty and the finest imported ingredients. Journey from the sea to the land, including the highlight Snow Fish Fillet and Braised Angus Short Ribs slow-cooked to tenderness for 72-hours.

Amuse

Billecart-Salmon Brut Réserve, France

Chilled Lobster and Corn Soup

kaffir lime oil, saffron brioche chips, quail egg yolk,
lemongrass foam, baby corn, corn kernels

Château d'Esclans Whispering Angel Rosé, Provence, France

Tuna Tartar

slowly cooked veal fillet, tuna pate, sweet basil cream, sweet basil oil,
wholegrain chips, sea grapes, miso eggplant, capers

Sileni Cellar Selection Sauvignon Blanc, Marlborough, New Zealand

Argentinian Sweet Prawn

lardo, creamy yellow curry, fennel salad, coriander oil

Casillero del Diablo Reserva Sauvignon Blanc, Central Valley, Chile

Slowly Cooked Kurobuta Pork Belly

scallop, foie gras mousse, cauliflower, fennel puree,
prosciutto chips, saffron sauce

Morgan Bay Cellar Cabernet Sauvignon, California, USA

Pan-seared Snow Fish Fillet

green curry sauce, carrot- ginger puree, coriander cream,
red radish, roasted baby carrot, bok choy, roasted coconut

Tempranillo Syrah, Tres Reyes, Tierra de castilla, Spain

*Add signature dish 600 | wine pairing 390

72 hours Braised Short Ribs

kale, pickled baby carrot, carrot-ginger puree,
carrot vinaigrette, black truffle, beef jus

Fonterutoli Mazzei Chianti Classico DOCG, Tuscany, Italy

Banana Panna Cotta

dark chocolate mousse, banana ice cream,
chocolate ganache, chocolate soil, coconut powder

Santa Carolina, Sauvignon Blanc, Late Harvest, Rapel Valley, Chile

Price: 3700 | wine pairing 3 courses 1450 | wine pairing 7 courses 2350
All prices are in Thai Baht and subject to 10% service charge and 7% government tax