

VEGETARIAN MENU

Delight all your senses with an exciting fusion journey. Scintillating dishes pair sublime European flavours and vibrant Asian twists. Indulge in a luxury presentation of vegetarian life, as you've never tasted before.

Amuse

Billecart-Salmon Brut Réserve, France

Creamy Goat Cheese Mousse

pickled beetroot, beetroot fluid gel, black truffle, extra virgin olive oil
Sileni Cellar Selection Sauvignon Blanc, Marlborough, New Zealand

Warm Green Pea Soup

crème fraîche, split pea, puff pastry crisp
Zorzettig Pinot Grigio Friuli, Italy

Grilled Baby Eggplant

miso glaze, grilled cucumber cream, coriander oil, puffed quinoa
Batasiolo, Gavi DOCG, Piedmont, Italy

Sous Vide Cooked Celeriac

celeriac puree, pickled green apple, coriander sweet and sour dressing
Stonefish Chardonnay, Margaret River, Western Australia

Vegetarian Green Curry Sauce

carrot-ginger puree, coriander cream, red radish,
baby carrot, bok choy, asparagus, barley
Tempranillo Syrah, Tres Reyes, Tierra de castilla, Spain

Sweet Mango Ice Cream

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

Price: 2500 | wine pairing 3 courses 1250 | wine pairing 7 courses 1990
All prices are in Thai Baht and subject to 10% service charge and 7% government tax