

From the Sea to the Land

Chef Jakov shares his heart and soul on each plate. Culinary innovation combines Thailand's fresh exotic bounty and the finest imported ingredients. A journey from the sea to the land.

TUNA TARTAR TORCHED SQUID FRIED EGGPLANT

Chandon Brut, Yarra Valley, Australia

LOCAL TOMATO SALAD

spicy tomato water, asparagus, tomato sorbet,
goat cheese mousse

Zorzettig Pinot Grigio Friuli, Italy

HAMACHI

sweet and sour, coriander oil,
smoked avocado puree, orange skin oil

Sileni Cellar Selection Sauvignon Blanc, Marlborough, New Zealand

JUMBO PRAWN

lardo, mango bisque, fennel

Stonefish Chardonnay, Margaret River, Western Australia

BRAISED ANGUS SHORT RIBS

potato espuma, black truffle, glazed leek

Tres Reyes, Tempranillo Syrah, Tierra de Castilla, Castilla y Leon, Spain

or

WHITE SNAPPER

green curry, carrot-ginger puree, pickled carrot, brown sticky rice,
roasted coconut, pickled radish, coconut chips

Tres Reyes, Tempranillo Syrah, Tierra de Castilla, Castilla y Leon, Spain

BLUE CHEESE TART

celery, green apple

DARK CHOCOLATE CREMEUX

salted almonds, salted caramel, banana ice cream

Domaine des Bernardins, Muscat De Beaumes de Venise, France

SIAMAYA CHOCOLATE BAR

Food & wine pairing THB 3,550++

Food only THB 2,500++

Tree Tops

A LA CARTE

To start

LOCAL TOMATO SALAD - spicy tomato water, asparagus, tomato sorbet, goat cheese mousse	400
HAMACHI - sweet and sour, coriander oil, smoked avocado puree, orange skin oil	700
PICKLE BEETROOT - goat cheese mousse, coriander oil, truffle	450
63°C EGG YOLK - foie gras, cauliflower puree, bottarga, chorizo, spring onion	650
LOCAL PRAWN - lardo, mango bisque, fennel, Royal Oscietra caviar	750

Main

BRAISED ANGUS SHORT RIBS - potato espuma, black truffle, glazed leek	1150
WHITE SNAPPER - green curry, carrot- ginger puree, pickled carrot, brown sticky rice, roasted coconut, pickled radish, coconut chips	800
ROASTED FENNEL - barley, fennel puree, spring onion, brioche chips, orange segment, matcha tea powder	650
KUROBUTA PORK BELLY - Asia glaze, popped barley, roasted seeds, spring onion, grilled zucchini, onion puree	750

To finish

DARK CHOCOLATE CREMEUX - salted almonds, salted caramel, banana ice cream	280
PINEAPPLE ICE CREAM - choux dough, pineapple compote, ginger caramel, citrus herb oil, compressed pineapple	280
COCONUT PANNA COTTA - passion fruit, meringue, sable, coconut granita	280

All prices are in Thai Baht and are subject to 10% service charge plus applicable government tax.