

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.

COMPRESSED WATER MELON BLUE CRAB

Chandon Brut, Yarra Valley, Australia

MARINATED HAMAJI

confit melon soup, pickled melon balls,
kaffir lime oil, celery, nori chips
Zorzettig Pinot Grigio Friuli, Italy

5-course

HOKKAIDO SCALLOP

grape carpaccio, smoked mussel sauce,
asparagus, bok choy, cauliflower puree
Sileni Cellar Selection Sauvignon Blanc, Marlborough, New Zealand

SLOWLY COOKED LAMB RUMP

massaman sauce, crispy shallot, roasted peanuts
Tres Reyes, Tempranillo Syrah, Tierra de Castilla, Castilla y Leon

WAGYU OYSTER BLADE

onion puree, enoki mushroom, shimeji mushroom,
brioche chips, red wine jus
Morgan Bay Cellar Cabernet Sauvignon, California, USA

BEETROOT MACARON

creamy goat cheese

PHUKET PINEAPPLE

ginger caramel, meringue, almond cream, cape gooseberry ice-cream
Domaine des Bernardins, Muscat De Beaumes Venise, France

3-course Food only THB 1,500++
Add wine pairing THB 1,250++

5-course Food only THB 2,500++
Add wine pairing THB 1,750++

Tropical Island

To think of island life is to dream about the sea. Inspired by the blues of the ocean, Chef Jakov searches the best corners of Thailand to bring you the most sought-after ingredients on this tropical island.

COMPRESSED WATERMELON BLUE CRAB

Chandon Brut, Yarra Valley, Australia

TUNA TARTAR

smoked avocado cream, soy meringue, baby herbs,
tapioca chips, matcha powder
Sileni Cellar Selection Sauvignon Blanc, Marlborough, New Zealand

5-course

LOCAL PRAWN

beetroot, lardo, creamy dashi sauce
Zorzettig Pinot Grigio Friuli, Italy

OYSTER

bacon, dried tomato, spring onion,
cauliflower espuma
Stonefish Chardonnay, Margaret River, Western Australia

WHITE SNAPPER

baked fennel, bok choy, grilled zucchini,
popped quinoa, orange sauce
Morgan Bay Cellar Cabernet Sauvignon, California, USA

BEETROOT MACARON

creamy goat cheese

BANANA PANNA COTTA

roasted banana ice cream, chocolate soil, meringue
Domaine des Bernardins, Muscat De Beaumes de Venise, France

3-course Food only THB 1,500++
Add wine pairing THB 1,250++

5-course Food only THB 2,500++
Add wine pairing THB 1,750++

Chefs Garden

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

ALMOND GAZPACHO BURNT AVOCADO

Chandon Brut, Yarra Valley, Australia

LOCAL TOMATO SALAD

spicy tomato water, asparagus, tomato sorbet,
smoked avocado puree
Sileni Cellar Selection Sauvignon Blanc, Marlborough, New Zealand

5-course

BAKED EGGPLANT

miso glaze, popped quinoa, red radish, burnt cucumber cream
Zorzettig Pinot Grigio Friuli, Italy

GREEN CURRY

roasted baby carrot, asparagus, carrot- ginger puree,
sweet basil cream, baby bok choy
Tres Reyes, Tempranillo Syrah, Tierra de Castilla, Castilla y Leon, Spain

ROASTED FENNEL

barley, fennel puree, spring onion, brioche chips,
orange segment, matcha powder
Morgan Bay Cellar Cabernet Sauvignon, California, USA

BEETROOT MACARON

creamy goat cheese

CHOCOLATE CREMEUX

salted caramel ice cream, salted almonds, sable, meringue
Monsoon Valley, Muscat, Hua Hin Hills, Thailand

3-course Food only THB 1,400++
Add wine pairing THB 1,090++

5-course Food only THB 1,800++
Add wine pairing THB 1,750++

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

Tree
Tops