

# *Savelberg Experience*

4 course menu THB 3,000

## BEEF TARTAR

Simmentaler Tartar | Mustard | Potato sorbet | Cannelloni of Bacon | Tzar Caviar.

## MONKFISH

Pan seared North Sea Monkfish fillet | Pommes Soufflées & sauce Antiboise.

## QUAIL

Whole quail | Miso cream | Corn | Different preparations of carrots | Quail jus.

## MANGO

Stracciatella mousse | Lychee | Yellow Mango | Mango sorbet ice  
Different preparations Of Yoghurt & Lemon.

*Prices are in Baht and subject to 10% service charge and applicable government tax.*

# *Savelberg Experience*

6 course menu THB 3,700

## LOBSTER

Lobster | Foie Gras | Pickle vegetables | Olive | Yuzu | Frisée salad

## OYSTER

Raw oyster | Passion fruit foam | Cucumber | Red Pepper.

## SCALLOPS

Pan seared Scallops | Crustacean Stock | Julienne Vegetable | Hollandaise.

## TURBOT

Grilled North Sea Turbot fillet | Potato | Epoisses | Celery | Chanterelle.

## LAMB

Roasted Lamb fillet | Confit Potato | Green Asparagus | Peas | Lardo di Colonnata | Lamb sauce.

## RHUBARBE

Yogurt | Rhubarb | Raspberry | Vanilla

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# Savelberg Experience

8 course menu THB 5,000

## A FABERGÉ EGG WITH CAVIAR (15 gr.)

Royal Oscietra Caviar | Fresh Blini | Crème Fraîche | Leek | Potato cream.

## LOBSTER

Lobster | Foie Gras | Pickle vegetables | Olive | Yuzu | Frisée salad

## OYSTER

Raw oyster | Passion fruit foam | Cucumber | Red Pepper.

## SCALLOPS

Pan seared Scallop | Pan seared Langoustine | Crustacean Stock | Julienne Vegetable | Hollandaise.

## TURBOT

Grilled North Sea Turbot fillet | Potato | Epoisses | Celery | Chanterelle & Black Truffle.

## POULET

Label rouge Chicken | White beans | Tomato Jelly | Parmesan | Tarragon Sauce.

## CHEESE

Old Dutch Cheese | Nut bread | Crème brûlée | Honey | Apple syrup | Popcorn.

## RHUBARBE

Yogurt | Rhubarb | Raspberry | Vanilla

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# Starters

<b>CAVIAR, ROYAL OSCIETRA</b> ( 30 gr. ) Caviar   Fresh Blini   Crème Fraîche   Leek   Potato cream.		THB 2,700
<b>LOBSTER</b> Lobster   Foie Gras   Pickle vegetables   Olive   Yuzu   Frisée salad		THB 1,300
<b>LANGOUSTINES</b> Pan seared Langoustines   Organic Heirloom tomato   Pata Negra   Blanc gazpacho.		THB 1,300
<b>SCALLOPS &amp; LANGOUSTINES</b> Pan seared Scallops   Pan seared Langoustine   Crustacean Stock   Julienne Vegetable   Hollandaise.		THB 1,250
<b>OYSTER &amp; PASSION</b> Raw oyster   Passion fruit foam   Cucumber   Red Pepper.	1 piece 6 pieces	THB 250 THB 1,200
<b>OYSTER &amp; VINEGAR</b> Raw oyster   Red vinegar   Garlic   Chili   Ginger.	1 piece 6 pieces	THB 250 THB 1,200
<b>OYSTER &amp; CAVIAR</b> Lukewarm Oyster   Saffron Foam   Spinach   Royal Oscietra Caviar.	1 piece 6 pieces	THB 450 THB 2,250
<b>BEEF TARTAR</b> Simmentaler Tartar   Mustard   Potato sorbet   Cannelloni of Bacon   Tzar Caviar.		THB 950
<b>PASTRY</b> (Please allow 35 minutes preparation time) Brioche   Foie gras   White cabbage   Black truffle   Spring Onion   Truffle sauce.		THB 1,200

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# *Main courses*

**TURBOT** THB 2,250  
Grilled North Sea Turbot fillet | Potato | Epoisses | Celery | Chanterelle & Black Truffle

**MONKFISH** THB 2,100  
Pan seared North Sea Monkfish fillet | Pommes Soufflés | sauce Antiboise.

**SCALLOPS & LANGOUSTINES** THB 2,000  
Pan seared Scallops | Pan seared Langoustine | Crustacean Stock | Julienne Vegetable | Hollandaise.

**LOBSTER** THB 2,400  
Pan-fried Lobster | Red curry | Roasted peanuts | Artichoke | Foie grass | Lobster sauce.

**LAMB** THB 1,900  
Roasted Lamb fillet | confit Potato | green Asparagus | Peas | Lardo di Colonnata | Lamb sauce.

**QUAIL** THB 1,600  
Whole quail | Miso cream | Corn | Different preparations of carrots | Quail jus.

**POULET** (Please allow 40 minutes preparation time) THB 1,700  
Label rouge chicken | White beans | Tomato Jelly | Parmesan | Tarragon Sauce.

**CAPE GRIMM** THB 1,900  
Grass Fed Striploin beef | Slow cook Wagyu cheek | Bone marrow | Onion | Smoked beef sauce.

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# *Desserts*

**CHEESE** THB 650  
Dutch cheese | Popcorn | Crème brûlée | Caramelized almond | Apple syrup.

**MANGO** THB 650  
Stracciatella mousse | Lychee | Yellow Mango | Different preparations of Yoghurt & Lemon.

**RHUBARBE** THB 600  
Yogurt | Rhubarb | Raspberries | Vanilla.

**BANANA AND COCONUT** THB 550  
Smoked banana | Coconut mousse | Chocolate powder | Salted caramel ice cream.

**CITRUS** THB 550  
Pomelo juice with tangerine cake | Orange jelly | Lemon mousse | Lemon grass ice cream.

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# Coffee

All our coffees are made of pure Arabica beans and roasted by Cafés Richard from Paris, France.  
It starts with selecting green coffee beans and developing blends of consistent quality,  
continues with the experience of traditional French roasting.

~ Espresso is made of beans from Costa Rica.	THB	330
~ Double espresso is made of beans from Costa Rica.	THB	400
~ Cappuccino is made of beans from Ethiopia.	THB	330
~ Coffee is made of beans from New Guinea.	THB	330
~ Decaffeinated coffee, espresso, double espresso or cappuccino.	THB	330

# Tea

Since 1823 the German Ronnefeld family from Frankfurt creates their tea with the orthodox production methods.  
Ronnefeld's unwavering passion translates to a truly perfect cup of tea.

Purchasing and processing exclusively top quality teas from the best tea gardens in the world with the result they have  
been providing tea to the most prestigious properties in Europe, Asia and beyond for nearly 200 years.

Black teas.

~ Golden Assam, Darjeeling First Flush.	THB	400
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Herbal infusion

~ Chamomile, Peppermint.	THB	330
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Flavored teas

~ Vanilla Rooibos, Oriental Oolong.	THB	330
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Green teas

~ Genmaicha, Green Jasmine.	THB	330
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## JOHNNIE WALKER (4cl)

Black Label	THB	290
Gold Label	THB	340
Platinum Label	THB	500
Blue Label	THB	1500
Whiskey Flight:	<u>-Gold + Platinum + Blue-</u>	THB 990

## SINGLEMALTS (4cl)

Talisker	10 YO	THB	550
Ardberg	10 YO	THB	550
Glenmorangie	10 YO	THB	410
Singleton	12 YO	THB	450
Singleton	15 YO	THB	480
Singleton	18 YO	THB	700
Ron Zacapa	23YO	THB	620

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