



Savelberg Lunch Menu

3 course menu THB 1,600

LOBSTER

Lobster | White Asparagus | Pomelo | Horseradish | Radish | Dill Yuzu

OR

BEEF TARTARE

Simmentaler tartare | Mustard | Potato sorbet | Cannelloni of bacon | Tzar Caviar

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TURBOT

Grilled North Sea Turbot | White asparagus | green pea | Hollandaise sauce

OR

QUAIL

Roasted Quail | Carrot | Potato | Almonds | Quail Sauce

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STRAWBERRY

Strawberry | Yogurt | Merengue | Basil

OR

SELECTION OF FRENCH CHEESES

Fig Compote | Walnut Bread

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



Savelberg Experience

4 course menu THB 2,700

LOBSTER

Lobster | White Asparagus | Pomelo | Horseradish | Radish | Dill Yuzu

SCALLOP

Pan seared Scallop | Truffle | White Asparagus

VEAL/FOIE GRAS

Veal tenderloin | Foie Grass | White asparagus | Polenta | Celeriac | Sweet and sour veal sauce

STRAWBERRY

Strawberry | Yogurt | Merengue | Basil

CHEESE

Add an extra course of Selection of French Cheeses to your menu:

THB 350

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

Savelberg Experience

* 6 course menu THB 3,700

8 course menu THB 5,000

A FABERGÉ EGG WITH CAVIAR (15 gr.)

Royal Oscietra Caviar | Blini | Crème Fraiche | Leek | Potato cream

* LOBSTER

Lobster | White Asparagus | Pomelo | Horseradish | Radish | Dill | Yuzu

* OYSTER & OLIVE

Fine Claire oyster | Green Olive | Cucumber | Mustard | Seaweed

* SCALLOP

Pan seared Scallop | Truffle | White Asparagus

* TURBOT

Grilled North Sea Turbot | Cauliflower | Hazelnut | Beurre noisette

* VEAL/FOIE GRAS

Veal tenderloin | Foie Grass | White asparagus | Polenta | Celeriac | Sweet and sour veal sauce

SELECTION OF FRENCH CHEESES

Fig Compote | Walnut Bread

* STRAWBERRY

Strawberry | Yogurt | Merengue | Basil

CHEESE

Add an extra course of Selection of French Cheeses to your menu:

THB 350

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Starters

CAVIAR, ROYAL OSCIETRA (30 gr.) THB 2,700
Caviar | Fresh blini | Crème fraiche | Leek | Potato cream

LOBSTER THB 1,300
Lobster | White Asparagus | Pomelo | Horseradish | Radish | Dill | Yuzu

LANGOUSTINES/SCALLOPS THB 1,300
Pan Seared Langoustines and Scallops | Organic Heirloom Tomato | Lomo Ibérico | Blanc Gazpacho

OYSTER & OLIVE THB 700
Fine Claire oyster | Green Olive | Cucumber | Mustard | Seaweed

OYSTER & VINEGAR 1 piece THB 250
Raw oyster | Red vinegar | Garlic | Chili | Ginger 6 pieces THB 1,200

OYSTER & CAVIAR 1 piece THB 450
Lukewarm oyster | Saffron | Spinach | Royal Oscietra Caviar 6 pieces THB 2,250

BEEF TARTARE THB 950
Simmentaler tartare | Mustard | Potato sorbet | Cannelloni of bacon | Tzar Caviar

RAVIOLI THB 850
Foie gras | Artichoke | Green Peas | Parmesan | Parsley

Main Courses

TURBOT

Grilled North Sea Turbot | Cauliflower | Hazelnut | Truffle | Beurre noisette THB 2,400

MONKFISH

North Sea Monkfish fillet | Radish | Black garlic | Citrus | Green herbs | Celery THB 2,100

SOLE

Pan seared Sole | White asparagus | Green peas | Hollandaise sauce THB 2,400

LOBSTER

Pan seared lobster | Red curry | Roasted peanuts | Artichoke | Foie gras | Lobster sauce THB 2,400

LAMB

Roasted lamb fillet | Potato | Green asparagus | Green peas | Lardo di Colonnata | Lamb sauce THB 1,900

PIGEON

Whole Anjou Pigeon | Carrot | Potato | Almonds | Pigeon Sauce THB 2,400

VEAL/FOIE GRAS

Veal tenderloin | Foie Grass | White asparagus | Polenta | Celeriac | Sweet and sour Veal sauce THB 1,700

CAPE GRIMM

Grass fed striploin beef | Slow cook Wagyu cheek | Bone marrow | Beetroot | Jerusalem Artichoke | Mustard | Beef sauce THB 1,900

Desserts

SELECTION OF FRENCH CHEESES

Fig Compote | Nut Bread

THB 600

MANGO

Stracciatella mousse | Lychee | Yellow mango | Yoghurt | Lemon

THB 600

STRAWBERRY

Strawberry | Yogurt | Merengue | Basil

THB 600

CITRUS

Orange | Pomelo | Blood orange | Mascarpone | Basil

THB 600

PEAR & APPLE

Star anise | Chocolate | Toffee | Yogurt | Black currant

THB 600

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	290
~ Double espresso is made of beans from Costa Rica.	THB	290
~ Cappuccino is made of beans from Ethiopia.	THB	290
~ Coffee is made of beans from New Guinea.	THB	290
~ Decaffeinated coffee, espresso, double espresso or cappuccino.	THB	290

All coffees are served with a selection of home-made Friandises.

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	330
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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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All teas are served with a selection of home-made friandises.

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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