

Savelberg Experience

4 course menu THB 3,000

BEEF TARTARE

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

MONKFISH

Pan seared North Sea monkfish fillet | Pommes Soufflées | Sauce Antiboise

QUAIL

Whole quail | Miso | Corn | Carrot | Quail jus

CHERRY

Chocolate | Hazelnut | Lime | Balsamic | Mint

CHEES

Add a tasting of Dutch cheeses, nut bread & Crème Brûlée to your menu: 450 THB

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 | Cucumber | Red Pepper

MUSSEL & LANGOUSTINE

Moule de Bouchot mussel | Langoustine | Green herbs | Garlic | Gruyere | Radish

TURBOT

Grilled North Sea turbot fillet | Potato | Epoisses | Celery | Chanterelle

LAMB

Roasted lamb fillet | Confit potato | Green asparagus | Peas | Lardo di Colonnata | Lamb sauce

PEACH

Poached peach | Blood orange | Mascarpone | Citrus | Basil

CHEESE

Add a tasting of Dutch Cheeses, nut bread & Crème Brûlée to your menu: supplement 300 THB.

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

Savelberg Experience

8 course menu THB 5,000

A FABERGÉ EGG WITH CAVIAR (15 gr.)

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

LOBSTER

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

OYSTER

Raw oyster | Passion fruit | 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 | Parmesan | Tarragon sauce

CHEESE

Dutch cheese | Nut bread | Crème Brûlée | Honey | Apple syrup

PEACH

Poached peach | Blood orange | Mascarpone | Citrus | Basil

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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 Foie gras Pickle vegetables Olive Yuzu Frisée salad			
LANGOUSTINES			THB 1,300
Pan seared langoustines Organic Heirloom tomato Pata Negra Blanc gazpacho			
MUSSEL & LANGOUSTINE			THB 1,250
Moule de Bouchot mussel Langoustine Green herbs Garlic Gruyere Radish			
OYSTER & PASSION		1 piece	THB 250
Raw oyster Passion fruit Cucumber Red pepper	6 pieces		THB 1,200
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			
PASTRY <i>(Please allow 35 minutes preparation time)</i>			THB 1,200
Brioche Foie gras Green cabbage Black truffle Spring onion Truffle sauce			

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Main courses

TURBOT Grilled North Sea turbot fillet Potato Epoisses Celery Chanterelle & Black Truffle	THB 2,400
MONKFISH Pan seared North Sea Monkfish fillet Pommes Soufflés Sauce Antiboise	THB 2,100
SOLE <i>(Please allow 40 minutes preparation time)</i> Pan seared sole Mussel Passion fruit Radish Beurre noisette	THB 2,400
LOBSTER Pan-fried 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
QUAIL Whole quail Miso Corn Carrot Quail jus	THB 1,600
POULET <i>(Please allow 40 minutes preparation time)</i> Label rouge chicken White beans Tomato Parmesan Tarragon sauce	THB 1,700
CAPE GRIMM Grass fed striploin beef Slow cook Wagyu cheek Bone marrow Beetroot Jeruzalem artichoke Mustard Beef sauce	THB 1,900

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Desserts

CHEESE **THB 600**

Dutch cheese | Crème Brûlée | Caramelized almond | Apple syrup

MANGO **THB 600**

Stracciatella mousse | Lychee | Yellow mango | Different preparations of yoghurt & lemon

RHUBARBE **THB 600**

Yogurt | Rhubarb | Raspberries | Vanilla

PEACH **THB 600**

Poached peach | Blood orange | Mascarpone | Citrus | Basil

CHERRY **THB 600**

Chocolate | Hazelnut | Lime | Balsamic | Mint

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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	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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