

# Savelberg Experience

**4 course menu THB 3,000**  
Menus can only be chosen per table

## BEEF TARTARE

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

## MONKFISH

North Sea monkfish fillet | Radish | Black garlic | Yuzu | Green herbs | Celery

## LAMB

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

## APPLE & PEAR

Yogurt | Star anise | Chocolate | Black currant | Toffee

## CHEESE

*Add a tasting of Dutch cheeses, nut bread & Crème Brûlée to your menu: THB 300*

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

Menus can only be chosen per table

## 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

## \* SOLE

Pan seared sole | Cauliflower | Hazelnut | Truffle | Beurre noisette

## \* TURBOT

Grilled North Sea turbot fillet | Pumpkin | Apricot | Pistachio | Yuzu

## \* PHEASANT

Pheasant filet | Sauerkraut | Black Trumpets | Potato | Artichoke | Five-spices

Pheasant is a natural game product which can contain bullets. Savelberg will not be responsible for any inconvenience caused by these.

## CHEESE

Dutch cheese | Nut bread | Crème Brûlée | Fig compote | Apple syrup

## \* RHUBARBE

Yogurt | Rhubarb | Raspberries | Vanilla

## CHEESE

Add a tasting of Dutch cheeses to your 6-course menu: THB 300

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

# Starters

<b>CAVIAR, ROYAL OSCIETRA</b> (30 gr.) Caviar   Fresh blini   Crème fraiche   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>OYSTER &amp; PASSION</b> Raw oyster   Passion fruit   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   Spinach   Royal Oscietra Caviar	1 piece 6 pieces	THB 450 THB 2,250
<b>BEEF TARTARE</b> Simmentaler tartare   Mustard   Potato sorbet   Cannelloni of bacon   Tzar Caviar		THB 950
<b>PASTRY</b> <i>(Please allow 35 minutes preparation time)</i> Brioche   Foie gras   Green cabbage   Black truffle   Truffle sauce		THB 1,200

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# Main courses

<b>TURBOT</b> Grilled North Sea turbot fillet   Pumpkin   Apricot   Pistachio   Yuzu   Green curry	THB 2,400
<b>MONKFISH</b> North Sea Monkfish fillet   Radish   Black garlic   Citrus   Green herbs   Celery	THB 2,100
<b>SOLE</b> Pan seared sole   Cauliflower   Hazelnut   Truffle   Beurre noisette	THB 2,400
<b>LOBSTER</b> Pan seared lobster   Red curry   Roasted peanuts   Artichoke   Foie gras   Lobster sauce	THB 2,400
<b>LAMB</b> Roasted lamb fillet   Potato   Green asparagus   Green peas   Lardo di Colonnata   Lamb sauce	THB 1,900
<b>PHEASANT*</b> <i>(Please allow 35 minutes preparation time)</i> Pheasant fillet   Sauerkraut   Black trumpets   Potato   Artichoke   Five-spice <small>Pheasant is a natural game product which can contain bullets. Savelberg will not be responsible for any inconvenience caused by these.</small>	THB 1,800
<b>POULET</b> <i>(Please allow 40 minutes preparation time)</i> Label rouge chicken   White beans   Tomato   Parmesan   Tarragon sauce	THB 1,700
<b>CAPE GRIMM</b> Grass fed striploin beef   Slow cook Wagyu cheek   Bone marrow   Beetroot   Jerusalem artichoke Mustard   Beef sauce	THB 1,900

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# *Desserts*

<b>CHEESE</b> Dutch cheese   Crème Brûlée   Caramelized almond   Apple syrup	<b>THB 600</b>
<b>MANGO</b> Stracciatella mousse   Lychee   Yellow mango   Different preparations of yoghurt & lemon	<b>THB 600</b>
<b>RHUBARBE</b> Yogurt   Rhubarb   Raspberries   Vanilla	<b>THB 600</b>
<b>CITRUS</b> Orange   Pomelo   Blood orange   Mascarpone   Basil	<b>THB 600</b>
<b>PEAR &amp; APPLE</b> Star anise   Chocolate   Toffee   Yogurt   Black currant	<b>THB 600</b>

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# *Savelberg Christmas Experience*

(24-25 Dec \ 31-1 Jan )  
7-course menu THB 6,000

## FABERGÉ EGG WITH CAVIAR (15 gr.)

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

## LOBSTER

Lobster | Lemon grass | Ginger | Pomelo | Shimeij

## OYSTER

Sauerkraut | Pork

## TURBOT

Orange | Jerusalem artichoke | Hazelnut | Green herbs

## PASTRY

Black truffle | Foie grass | Green cabbage

## PIGEON

Carcass roasted pigeon | Beetroot | Liver | Pistachio | Parsley | Onion

## PRE-DESSERT

Apple Pie

## RHUBARBE

White Chocolate | Vanilla | Tarragon

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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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