

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 special seasonal cheese to your menu:

VACHERIN MONT D'OR

Figs | Guava | Apricot

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 & PASSION

Raw oyster | Passion fruit | Cucumber | Red pepper

*TURBOT

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

*PASTRY

Black truffle | Foie gras | Green cabbage

*PHEASANT

Pheasant filet | Sauerkraut | Potato | Artichoke | Five-spice

VACHERIN MONT D'OR

Figs | Guava | Apricot

* RHUBARB

Rhubarb | Almonds | Raspberries | Vanilla

CHEESE

Add an extra course of Vacherin Mont d'Or to your menu:

THB 300

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

Starters

CAVIAR, ROYAL OSCIETRA (30 gr.) Caviar Fresh blini Crème fraiche Leek Potato cream		THB 2,700
LOBSTER Lobster Foie gras Pickle vegetables Olive Yuzu Frisée salad		THB 1,300
LANGOUSTINES Pan seared langoustines Organic Heirloom tomato Pata Negra Blanc gazpacho		THB 1,300
OYSTER & PASSION Raw oyster Passion fruit Cucumber Red pepper	1 piece 6 pieces	THB 250 THB 1,200
OYSTER & VINEGAR Raw oyster Red vinegar Garlic Chili Ginger	1 piece 6 pieces	THB 250 THB 1,200
OYSTER & CAVIAR Lukewarm oyster Saffron Spinach Royal Oscietra Caviar	1 piece 6 pieces	THB 450 THB 2,250
BEEF TARTARE Simmentaler tartare Mustard Potato sorbet Cannelloni of bacon Tzar Caviar		THB 950
PASTRY <i>(Please allow 35 minutes preparation time)</i> Brioche Foie gras Green cabbage Black truffle Truffle sauce		THB 1,200

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

Main courses

TURBOT Grilled North Sea turbot fillet Pumpkin Apricot Pistachio Yuzu Green curry	THB 2,400
MONKFISH North Sea Monkfish fillet Radish Black garlic Citrus Green herbs Celery	THB 2,100
SOLE Pan seared sole Cauliflower Hazelnut Truffle Beurre noisette	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
PHEASANT* <i>(Please allow 35 minutes preparation time)</i> Pheasant fillet Sauerkraut 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
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

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

Desserts

VACHERIN MONT D'OR

Figs | Guava | Apricot

THB 600

MANGO

Stracciatella mousse | Lychee | Yellow mango | Yoghurt | Lemon

THB 600

RHUBARB

Rhubarb | Almonds | Raspberries | Vanilla

THB 600

CITRUS

Orange | Pomelo | Blood orange | Mascarpone | Basil

THB 600

PEAR & APPLE

Star anise | Chocolate | Toffee | Yogurt | Black currant

THB 600

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

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
---	-----	-----

Herbal infusion

~ Chamomile, Peppermint.	THB	330
--------------------------	-----	-----

Flavored teas

~ Vanilla Rooibos, Oriental Oolong.	THB	330
-------------------------------------	-----	-----

Green teas

~ Genmaicha, Green Jasmine.	THB	330
-----------------------------	-----	-----

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

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

Singleton	18 YO	THB	700
Ron Zacapa	23YO	THB	620

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