



## *Lunch Menu 3 course*

**Menu THB 1,600**

### **LOBSTER**

Lobster | Fennel | Orange | Sweet Potato | Frisee

**OR**

### **BEEF TARTARE**

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

### **SOLE**

Grilled North Sea Sole | Celeriac | Eggplant | Mushroom | Tomberries | Almont | Parsley

**OR**

### **QUAIL**

Quail Rouleau with Foie Gras | Carrot | Potato | Balsamic | Quail Sauce

### **STRAWBERRY**

Strawberry | Yogurt | Merengue | Basil

**OR**

### **MANGO**

Stracciatella mousse | Lychee | Yellow mango | Yoghurt | Lemon

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

# *Savelberg Experience*

**Menu 4 course THB 3.000**

## **LOBSTER**

Lobster | Fennel | Orange | Sweet Potato | Frisee

## **SCALLOP**

Pan Seared Scallop | Mango | Coconut | Venere | coriander herb oil

## **PHEASANT**

Slow cooked and roast Pheasant | Foie Gras | Sauerkraut | Potato | Cranberry | 5 spice

## **OPERA**

Almont | Chocolate | Buttercream | Coffee | Rum

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# *Savelberg Experience*

## **6\* and 8 course Menu**

Menu 6 course THB 3.700

Menu 8 course THB 5.000

### **CAVIAR**

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

### **\*LOBSTER**

Lobster | Fennel | Orange | Sweet Potato | Frisee

### **\*OYSTER**

Fine Claire oyster | Samphire | Gin Tonic | Oyster leaf

### **\* SCALLOP**

Pan Seared Scallop | Mango | Coconut | Venere | coriander herb oil

### **\*SOLE**

Grilled North Sea Sole | Celeriac | Eggplant | Mushroom | Tomberries | Almont | Parsley

### **\*PHEASANT**

Slow cooked and roast Pheasant | Foie Gras | Sauerkraut | Potato | Cranberry | 5 spice

### **VACHERIN MONT D'OR**

Figs | Guava | Apricot

### **\*PINECONE**

Gingerbread | Pear | Pistachio | Guava | Bailey's

# Starters

<b>CAVIAR, ROYAL OSCIETRA</b> (30 gr.) Royal Oscietra Caviar   Blini   Crème Fraiche   Leek   Potato Cream		THB 2,700
<b>LOBSTER SALAD</b> Lobster   Fennel   Orange   Sweet Potato   Frisee		THB 1,300
<b>LANGOUSTINES</b> Pan Seared Langoustines   Organic Heirloom Tomato   Lomo Ibérico Blanc Gazpacho		THB 1,300
<b>OYSTER &amp; VINEGAR</b> Raw oyster   Red vinegar   Garlic   Chili   Ginger	1 piece 6 pieces	THB 250 THB 1,200
<b>OYSTER &amp; GIN TONIC</b> Fine Claire oyster   Sea Asparagus   Gin & Tonic   Oyster leaf	1 piece 6 pieces	THB 350 THB 1,750
<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>RAVIOLI</b> Foie gras   Artichoke   Green Peas   Parmesan   Parsley		THB 850

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# *Main Courses*

<b>TURBOT</b> Grilled North Sea Turbot   Celeriac   Eggplant   Mushroom   Tomberries Almont   Parsley	THB 2,400
<b>MONKFISH</b> North Sea Monkfish fillet   Pumpkin   Chestnuts   Spinach   Orange   Ginger Tomato   Tarragon	THB 2,100
<b>SOLE</b> Slow cooked North Sea Sole   Spinach   Green Asparagus   Royal Oscietra Caviar (15g)   Oyster leaf   Velouté of fish	THB 2,900
<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> Slow cooked and roast Pheasant   Foie Gras   Sauerkraut   Potato Cranberry   5 spice	THB 1,900
<b>CAPE GRIM</b> Grass Fed Striploin Beef   Slow cooked Wagyu cheek   Bone Marrow   Red Cabbage Silver Onion   Aceto Balsamico   Green Asparagus   Beef Sauce	THB 1,900

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# *Desserts*

<b>VACHERIN MONT D'OR</b> Figs   Guava   Apricot	THB 700
<b>MANGO</b> Stracciatella mousse   Lychee   Yellow mango   Yoghurt   Lemon	THB 550
<b>STRAWBERRY</b> Strawberry   Yogurt   Merengue   Basil	THB 650
<b>PASSION FRUIT</b> Passion fruit   Ginger   Honey   Lime   Thai Curry	THB 625
<b>PINECONE</b> Gingerbread   Pear   Pistachio   Guava   Bailey's	THB 600
<b>OPERA</b> Almont   Chocolate   Buttercream   Coffee   Rum	THB 700

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# *À la carte Menu for Group*

<b>LOBSTER SALAD</b> Lobster   Artichoke   Foie Gras   Green Beans   Truffle   Frisée	THB 1,300
<b>BEEF TARTARE</b> Simmentaler Tartare   Mustard   Potato sorbet   Cannelloni of bacon Tzar Caviar	THB 950
<b>LANGOUSTINES</b> Pan Seared Langoustines   Organic Heirloom Tomato   Lomo Ibérico Blanc Gazpacho	THB 1,300
<b>TURBOT</b> Grilled North Sea Turbot   Celeriac   Eggplant   Mushroom   Tomberries Almont   Parsley	THB 2,400
<b>PHEASANT</b> Slow cooked and roast Pheasant   Foie Gras   Sauerkraut   Potato Cranberry   5 spice	THB 1,900
<b>LAMB</b> Roasted Lamb fillet   Potato   Green Asparagus   Green Peas Lardo di Colonnata   Lamb sauce	THB 1,900
<b>STRAWBERRY</b> Strawberry   Yogurt   Merengue   Basil	THB 650
<b>PASSION FRUIT</b> Passion fruit   Ginger   Honey   Lime   Thai Curry	THB 625
<b>OPERA</b> Almont   Chocolate   Buttercream   Coffee   Rum	THB 700

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