

# Savelberg Experience

## 3 Course Lunch Menu

THB 1,600

### SCALLOP

Scallop Ceviche | Pomelo | Yuzu | Radish | Raspberry | Parsley  
Pink Peppercorn | Flowers | Frisee

OR

### BEEF TARTARE

Simmental Tartare | Mustard | Potato sorbet  
Cannelloni of Bacon | Tzar Caviar

\*\*\*

### SOLE

Slow cooked North Sea Sole | Royal Oscietra Caviar  
Spinach | Green Asparagus | Oyster Leaf | Velouté of Fish

OR

### LAMB

Roasted Lamb fillet | Potato | Green Asparagus | Green Peas  
Lardo di Colonnata | Lamb Sauce

\*\*\*

### STRAWBERRY

Strawberry | Yogurt | Merengue | Basil

OR

### MANGO

Stracciatella Mousse | Lychee | Yellow Mango  
Yogurt | Lemon

# *Savelberg Experience*

## **4** *Course Menu*

*THB 3.300*

### SCALLOP

Scallop Ceviche | Pomelo | Yuzu | Radish | Raspberry | Parsley  
Pink Peppercorn | Flowers | Frisee

### SOLE

Slow cooked North Sea Sole | Royal Oscietra Caviar  
Spinach | Green Asparagus | Oyster Leaf | Velouté of Fish

### LAMB

Roasted Lamb fillet | Potato | Green Asparagus | Green Peas  
Lardo di Colonnata | Lamb Sauce

### PINECONE

Gingerbread | Pear | Pistachio | Guava | Baileys

# *Savelberg Experience*

## **6** *Course Menu*

*THB 3.900*

### SCALLOP

Scallop Ceviche | Pomelo | Yuzu | Radis | Raspberry | Parsley  
Pink Peppercorn | Flowers | Frisee

### OYSTER

Fine Claire Oyster | Samphire | Gin Tonic Granite

### LANGOUSTINE

Baked Langoustine | Mango | Coconut | Venere | Coriander Herb Oil

### SOLE

Slow cooked North Sea Sole | Royal Oscietra Caviar  
Spinach | Green Asparagus | Oyster Leaf | Velouté of Fish

### VEAL

Veal Tenderloin | Foie Gras | Green asparagus | Baby Corn | Polenta | Onion  
Celeriac | Apple Syrup | Pistachio | Sweet and Sour Veal Sauce

### OPERA

Almont | Chocolate | Buttercream | Coffee | Rum

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

# Starters

<b>CAVIAR, ROYAL OSCIETRA</b>	(30 g)	THB 2,700
Royal Oscietra Caviar   Blini   Crème Fraiche Leek   Potato Cream	(15 g)	THB 1,400
<b>SCALLOP</b>		THB 1,300
Scallop Ceviche   Pomelo   Yuzu   Radish   Raspberry   Parsley Pink Peppercorn   Flowers   Frisee		
<b>LANGOUSTINES</b>		THB 1,300
Pan Seared Langoustines   Organic Heirloom Tomato Lomo Ibérico   Blanc Gazpacho		
<b>OYSTER &amp; VINEGAR</b>	1 piece	THB 250
Raw oyster   Red vinegar   Garlic   Chili   Ginger	6 pieces	THB 1,200
<b>OYSTER &amp; GIN TONIC</b>	1 piece	THB 350
Fine Claire oyster   Sea Asparagus   Gin & Tonic   Oyster Leaf	6 pieces	THB 1,750
<b>OYSTER &amp; CAVIAR</b>	1 piece	THB 450
Lukewarm oyster   Saffron   Spinach   Royal Oscietra Caviar	6 pieces	THB 2,250
<b>BEEF TARTARE</b>		THB 950
Simmental Tartare   Mustard   Potato Sorbet Cannelloni of Bacon   Tzar Caviar		
<b>RAVIOLI</b>		THB 850
Foie Gras   Artichoke   Green Peas   Parmesan   Parsley		

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

# *Main Courses*

<b>TURBOT</b> Grilled North Sea Turbot   Morel   Cauliflower   Epoisses   Port	THB 2,400
<b>SOLE</b> Slow Cooked North Sea Sole   Royal Oscietra Caviar (15 gram) Spinach   Green Asparagus   Oyster Leaf   Velouté of Fish	THB 2,900
<b>MONKFISH</b> North Sea Monkfish Fillet   Pumpkin   Chestnuts   Spinach Orange   Ginger   Tomato   Tarragon	THB 2,100
<b>LANGOUSTINE</b> Baked Langoustine   Mango   Coconut   Venere   Coriander Herb Oil	THB 2,400
<b>LAMB</b> Roasted Lamb Fillet   Potato   Green Asparagus   Green Peas Lardo di Colonnata   Lamb Sauce	THB 1,900
<b>VEAL</b> Veal tenderloin   Foie Gras   Green Asparagus   Baby Corn   Polenta Onion   Celeriac   Apple Syrup   Pistachio   Sweet and Sour Veal Sauce	THB 2,200
<b>PIGEON</b> Whole Anjou Pigeon   Chicory   Liver   French Pastry   Cranberry Carrot   Almond   Salted caramel   Sage   Pigeon Sauce	THB 2,400
<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

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

# *Desserts*

<b>CHEESE</b> Dutch cheese   Fig compote   Nut Bread   Apple syrup	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