

Savelberg Experience

4* Course Menu THB 3,300

6 Course Menu THB 3,900

*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

*TURBOT

Grilled North Sea Turbot | Morel | Cauliflower
Epoisses | Port

*LAMB

Roasted Lamb Saddle | Potato | Ginger | Garlic
Broad beans | Lardo di Colonnata | Green Asparagus
Lamb sauce

*STRAWBERRY

Strawberry | Yogurt | Merengue | Basil

Starters A La Carte

CAVIAR, ROYAL OSCIETRA (30 gr.)	THB 2,700
Royal Oscietra Caviar Crème Fraiche (15 gr.) Blini Leek Potato cream	THB 1,400
LOBSTER	THB 1,300
Lobster Fennel Orange Sweet Potato Frisee	
LANGOUSTINES	THB 1,300
Pan Seared Langoustines Lomo Ibérico Organic Heirloom Tomato Blanc Gazpacho	
OYSTER & VINEGAR 1 piece	THB 250
Raw oyster Red vinegar Garlic 6 pieces	THB 1,250
Chili Ginger	
OYSTER & GIN TONIC 1 piece	THB 350
Fine Claire oyster Samphire 6 pieces	THB 1,750
Gin Tonic Oyster leaf	
OYSTER & CAVIAR 1 piece	THB 450
Lukewarm oyster Saffron Spinach 6 pieces	THB 2,250
Royal Oscietra Caviar	
BEEF TARTARE	THB 950
Simmentaler Tartare Mustard Potato Sorbet Cannelloni of bacon Tzar Caviar	
RAVIOLI	THB 850
Foie Gras Artichoke Soybeans Parmesan Parsley Hazelnut	

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

Main Courses A La Carte

TURBOT Grilled North Sea Turbot Morel Cauliflower Epoisses Port	THB 2,400
SOLE Slow-cooked North Sea Sole Green Asparagus Spinach Oyster leaf Velouté of fish Royal Oscietra Caviar (15 gram)	THB 2,900
MONKFISH North Sea Monkfish fillet Pumpkin Chestnuts Spinach Orange Ginger Tomato Tarragon	THB 2,100
LOBSTER Pan seared lobster Red curry Artichoke Foie Gras Roasted Peanuts Lobster Sauce	THB 2,400
LAMB Roasted Lamb Saddle Potato Ginger Garlic Broad beans Lardo di Colonnata Lamb sauce Green Asparagus	THB 1,900
PIGEON Whole Anjou Pigeon Chicory Liver French Pastry Cranberry Carrot Salted Almond Caramel Sage Pigeon sauce	THB 2,400
CAPE GRIM Grass-fed Striploin Beef Red Cabbage Carrot Onion Green Asparagus Aceto Balsamico Slow-cooked Wagyu Beef Cheek Bone Marrow Beef sauce	THB 1,900

Desserts A La Carte

CHEESE Dutch cheese Fig compote Nut Bread Apple syrup	THB 700
MANGO Stracciatella mousse Lychee Yellow Mango Yogurt Lemon	THB 550
STRAWBERRY Strawberry Yogurt Merengue Basil	THB 650
PASSION FRUIT Passion fruit Ginger Honey Lime Thai Curry	THB 625
OPERA Almond Chocolate Buttercream Coffee Rum	THB 700

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Monday - Saturday from 12:00noon- 2:00pm

Lunch Menu 3 Course

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

TURBOT

Grilled North Sea Turbot | Morel | Cauliflower
Epoisses | Port

OR

QUAIL

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

STRAWBERRY

Strawberry | Yogurt | Merengue | Basil

OR

MANGO

Stracciatella mousse | Lychee | Yellow mango
Yogurt | Lemon

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