

Savelberg Experience

4* Course Menu THB 3.300

6 Course Menu THB 3.900

LANGOUSTINE

Langoustine | Strawberry Gazpacho
Goat Ricotta Ice cream | Mint | Pistachio

*SCALLOP

Pan Seared Scallop | Organic Heirloom Tomato
Iberico Ham | Rocket

*TURBOT

Grilled North Sea Turbot | Morel | Cauliflower
Epoisses | Port

SWEETBREAD

Veal Sweetbread | White Asparagus | Broad Beans
Peas | Artichoke | Hazelnuts | Hollandaise

*PIGEON

Whole Anjou Pigeon | Liver | French Pastry | Cranberry
Carrot | Salted Almond Caramel | Pigeon Sauce

*STRAWBERRY

Strawberry | Yogurt | Merengue | Basil

Starters A La Carte

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| CAVIAR, ROYAL OSCIETRA | (30 gr.) | THB 2700 |
| Royal Oscietra Caviar Crème Fraiche | (15 gr.) | THB 1400 |
| Blini Leek Potato cream | | |
| SCALLOP | | THB 1400 |
| Pan Seared Scallop Coconut Sauce Mango Peanuts Venere Crisp Coriander Oil | | |
| LANGOUSTINES | | THB 1300 |
| Pan Seared Langoustines Strawberry Gazpacho Goat Ricotta Ice cream Mint Pistachio | | |
| BEEF TARTARE | | THB 950 |
| Simmentaler Tartare Mustard Potato Sorbet Cannelloni of Bacon Tzar Caviar | | |
| RAVIOLI | | THB 950 |
| Foie Gras Artichoke Broad Beans Parmesan Parsley | | |
| SWEETBREAD | | THB 1200 |
| Veal Sweetbread White Asparagus Broad Beans Peas Artichoke Hazelnuts Hollandaise | | |

Prices are in Thai Baht and subject to 7% government tax & 10% service charge

Main Courses A La Carte

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| TURBOT | THB 2,600 |
| Grilled North Sea Turbot Morel Cauliflower Epoisses Port | |
| SOLE | THB 2,900 |
| Slow-cooked North Sea Sole Green Asparagus Spinach Oyster leaf Velouté of fish Royal Oscietra Caviar (15 gram) | |
| MONKFISH | THB 2,100 |
| North Sea Monkfish fillet Pumpkin Chestnuts Spinach Orange Ginger Tomato Tarragon | |
| LAMB | THB 1,900 |
| Roasted Lamb Saddle Potato Ginger Garlic Broad Beans Lardo di Colonnata Green Asparagus Lamb sauce | |
| PIGEON | THB 2,400 |
| Whole Anjou Pigeon Liver French Pastry Cranberry Carrot Salted Caramel Almond Sage Pigeon Sauce | |
| CAPE GRIM | THB 1,900 |
| Grass-fed Striploin Beef Red Cabbage Carrot Onion Green Asparagus Aceto Balsamico Slow-cooked Wagyu Beef Cheek Bone Marrow Beef sauce | |

Desserts A La Carte

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

Prices are in Thai Baht and subject to 7% government tax & 10% service charge

Savelberg 3 Course Lunch

THB 1,600

SCALLOP

Pan Seared Scallop | Organic Heirloom Tomato
Iberico Ham | Rocket

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

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