

Savelberg Experience

6* Course Menu THB 3,900

8 Course Menu THB 5,500

CAVIAR, ROYAL OSCIETRA

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

* LOBSTER *

Lobster | Artichoke | Green Beans | Truffle

* OYSTER & GIN TONIC *

Fine Claire oyster | Cucumber | Melon | Ponzu | Gin & Tonic | Oyster leaf

* FISH OF THE DAY *

Coconut Sauce | Mango | Peanuts | Venere Crisp | Coriander Oil

* SWEETBREAD *

Veal Sweetbread | Broad Beans | Peas | Artichoke | Capers
Hazelnuts | Hollandaise

* PIGEON *

Anjou Pigeon | Lentils | Green Herbs
Celery | Carrot | Pigeon Sweet & Sour Sauce

VACHERIN MONT D'OR

Figs | Guava | Apricot | Nut Bread

* DUTCH APPLE CAKE 2.0 *

Apple | Compote | Yoghurt Mousse | Ivoire & Dulcey Crumble
Yuzu Espuma | Almond Crunch | Lemon Crème Patissiere

Wine Pairing

* 6 Course	THB 2,500
8 Course	THB 3,000

Starters A La Carte

CAVIAR, ROYAL OSCIETRA	(30 gr.)	THB 2,700
Royal Oscietra Caviar Crème Fraiche	(15 gr.)	THB 1,400
Blini Leek Potato Cream		
OYSTER & GIN TONIC	3 Pieces	THB 1,050
Fine Claire Oyster Cucumber Melon	6 Pieces	THB 1,750
Ponzu Gin Tonic Oyster Leaf		
OYSTER & CAVIAR	3 Pieces	THB 1,350
Lukewarm Oyster Royal Oscietra Caviar	6 Pieces	THB 2,250
Spinach Saffron		
SCALLOP		THB 1,200
Pan Seared Scallops Crustacean, Fish & Vegetable Bouillon		
Leek Carrot Zucchini Bell Pepper Hollandaise		
LANGOUSTINES		THB 1,300
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 Jerusalem Artichoke Soy Beans		
Parmesan Parsley Hazelnuts		

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

Main Courses A La Carte

TURBOT	THB 2,600
Grilled North Sea Turbot Coconut Sauce Mango Peanuts Venere Crisp Coriander Oil	
SOLE	THB 2,900
Slow-cooked North Sea Sole Green Asparagus Spinach Fish Crème Sauce Royal Oscietra Caviar (15 gram)	
MONKFISH	THB 2,400
Monkfish Clams Potato Garlic Parsley	
PIGEON	THB 2,400
Whole Anjou Pigeon Lentils Green Herbs Celery Carrot Pigeon Sweet & Sour Sauce	
SWEETBREAD	THB 2,400
Veal Sweetbread Broad Beans Peas Artichoke Capers Hazelnuts Hollandaise	
LAMB	THB 1,900
Roasted Lamb fillet Potato Green Asparagus Green Peas Lardo di Colonnata Lamb sauce	
CAPE GRIM	THB 2,200
Grass-fed Striploin Beef Red Cabbage Carrot Onion Green Asparagus Aceto Balsamico Slow-Cooked Beef Cheek Bone Marrow Beef sauce	

Desserts A La Carte

VACHERIN MONT D'OR	THB 850
Guava Fig Apricot Nut bread	
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	
DUTCH APPLE CAKE 2.0	THB 650
Apple Compote Yoghurt Mousse Ivoire & Dulcey Crumble Yuzu Espuma Almond Crunch Lemon Crème Pâtissière	
CHOCOLATE PRALINE	THB 750
Chocolate Hazelnut Praline Crumble Yuzu Raspberry	

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