

Savelberg Experience

4 Course Menu THB 3,000
6 Course Menu THB 3,600
8 Course Menu THB 5,000

CAVIAR LANGOUSTINE

④⑥⑧

Royal Oscietra Caviar | Pan Seared Langoustine | Crème Fraîche
Blini | Spinach

TIGER PRAWN

④⑥⑧

Pan Seared Prawn | White Asparagus | Truffle Mayonnaise | Apple | Salad

WHITE ASPARAGUS

④⑥⑧

Dutch White Asparagus | Tomato | Beurre Blanc Sauce | Chive

SWEETBREAD RAVIOLI

④⑥⑧

Opened Ravioli | Artichoke | Lobster Sauce | Morel Mushroom

TURBOT

④⑥⑧

Turbot | Mashed Potato | Epoisse Cheese | Girolles Mushroom | Vinaigrette

QUAIL

④⑥⑧

Quail Rouleau with Foie Gras | Cabbage | Walnuts
Lardo di Colonnata | Pomme Fondant

DUTCH CHEESE

④⑥⑧

Dutch Cheese | Fig Compote | Nut Bread

FOREST MUSHROOM

④⑥⑧

White Chocolate Glaze | Vanilla Mousse | Cherry | Yogurt Crispy
Yogurt Mousse | Pistachio Sponge Cake | Chocolate Crumble
Cherry Mousse | Cherry & Yuzu Gel | Marshmallow

Starters A La Carte

CAVIAR ROYAL OSCIETRA

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

15 gr. THB 1,400

30 gr. THB 2,700

TIGER PRAWN

Pan Seared Prawn | White Asparagus | Truffle Mayonnaise
Apple | Salad

THB 1,300

WHITE ASPARAGUS

Dutch White Asparagus | Tomato | Beurre Blanc Sauce | Chive

THB 1,300

SCALLOP

Pan Seared Scallop | Mango Salad | Venere Rice Crisp
Coriander Oil

THB 1,200

LANGOUSTINES

Pan Seared Langoustines | Royal Oscietra Caviar
Crème Fraîche | Blini | Spinach

THB 1,600

BEEF TARTARE

Simmentaler Tartare | Mustard | Potato Sorbet
Cannelloni of Bacon

THB 950

FOIE GRAS

Foie Gras | Apple Mousse | Apple Brunoise | Apple Syrup | Calvados

THB 1,100

Main Courses A La Carte

DUTCH WHITE ASPARAGUS	THB 2,600
Dutch White Asparagus Mashed Potato with Truffle Truffle Slices	
TURBOT	THB 2,600
Turbot Mashed Potato Epoisse Cheese Girolles Mushroom Vinaigrette	
MONKFISH	THB 2,100
Monkfish Clams Potato Garlic Parsley	
PIGEON	THB 2,400
Whole Anjou Pigeon Carrot Purée Potato Seaweed Grape Orange Pigeon broth infused with Madagascar Vanilla	
QUAIL	THB 1,900
Quail Rouleau with Foie Gras Cabbage Walnuts Lardo di Colonnata Pomme Fondant	
LAMB	THB 1,900
Lamb fillet Potato Green Asparagus Green Peas Lardo di Colonnata Lamb sauce	
CAPE GRIM	THB 1,900
Grass-fed Striploin Beef Red Cabbage Carrot Onion Green Asparagus Aceto Balsamico Beef sauce	

Desserts A La Carte

DUTCH CHEESE	THB 850
Dutch Cheese Fig Compote Nut Bread	
DUTCH APPLE CAKE 2.0	THB 650
Apple Compote Yuzu Espuma Almond Crunch Lemon Crème Pâtissière Yoghurt Mousse Ivoire & Dulcey Crumble	
FOREST MUSHROOM	THB 700
Marshmallow Mushroom Sponge Cake Sherry Compote Yogurt Mousse Heart of Sherry	
CHOCOLATE PRALINE	THB 650
Chocolate Hazelnut Praline Crumble Yuzu Raspberry	
MANGO	THB 550
Stracciatella Mousse Lychee Yellow Mango Yogurt Lemon	