



Savelberg Experience

6 Courses Menu THB 4,000++

Starter

CAVIAR LANGOUSTINE

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

SCALLOP

Pan Seared Scallop | Mango salad | Venere rice | Coconut sauce

TURBOT

Turbot | Fennel Sauce | Fennel slice | Aromatic Herb Oil | Dill

FOIE GRAS

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

Main Course

GUINEA FOWL

Guinea Fowl | Celeriac | Carrot | Truffle | Parsnip Puree | Cranberry Puree

Dessert

FOREST MUSHROOM

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

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