

Savelber& Experience

AMUSE BOUCHE

Tomato | Crème Fraîche | Trout Roe
Oyster | Apple Ponzu Caviar | Onion Compote
Macaron | Foie Gras | Truffle
Cucumber Brunoise | Cucumber Granita | Ginger Yogurt Foam

FOIE GRAS

Pan Seared Foie Gras | Rhubarb Confit | Roasted Pistachio | Pickled Mustard
Seed | Raspberry Gel | Roselle Sauce

SCALLOP

Pan Fried Scallop | Corn Consommé | Corn Purée | Sweet Corn | Coriander Oil

TURBOT

Poached Turbot | Champagne Sauce | Pea | Pea Purée | Grape | Caviar

LANGOUSTINE

Pan Seared Langoustine | Sweetbread | Pomelo salad | Citrus Ponzu

ANJOU PIGEON

Anjou Pigeon | Strawberry Compote | Beetroot | Chive
Pate | Strawberry Jus

DUTCH APPLE CAKE 2.2

Apple Compote | Yoghurt Mousse | Lemon Mousse | Almond Crunch
Crumble | Yuzu Espuma | Rum Raisin

OR

CHOCOLATE PRALINE

Hazelnut Ganache | Raspberry Jelly | Yuzu Bonbon | Hazelnut Ice cream

4,750

Extra Menu

FABERGÉ EGG

Royal Oscietra Caviar | Crème Fraîche | Blini | Leek | Potato Cream
15g. 1,800 / 30g. 3,200

CAVIAR LANGOUSTINE

Royal Oscietra Caviar | Pan Seared Langoustine | Crème Fraîche
Blini | Spinach
10g. 2,200

MACARON CAVIAR

Royal Oscietra Caviar | Crème Fraîche | Macaron
10 g. 1,200

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

Vegetables Menu

AMUSE BOUCHE

Tomato | Black Olives | Capers
Cauliflower Risotto | Parmesan Cheese
Macaron | Goat Cheese | Honey | Chive
Cucumber Brunoise | Cucumber Granita | Ginger Yogurt Foam

TOMATO

Organic Tomato | Dried Tomato | Tomato Bonbon | Basil Oil
Fermented Tomato Jelly | Yuzu Gel | Burrata Ice Cream

BEETROOT

Blueberry | Green Apple | Apple Broth | Kaffir Lime

JERUSALEM ARTICHOKE

Grilled Jerusalem Artichoke | Different Texture of Artichoke

LEEK

Grilled Leek | Citrus Ponzu | Pistachio

RAVIOLI

Vegetables Ravioli | Truffle Sauce

FOREST MUSHROOM

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

3,750

Extra Menu

DUTCH CHEESE

850



3 Courses Menu

AMUSE BOUCHE

Tomato | Crème Fraîche | Trout Roe
Oyster | Apple Ponzu Caviar | Onion Compote
Macaron | Foie Gras | Truffle
Cucumber Brunoised | Cucumber Granita | Ginger Yogurt Foam

STARTER

SCALLOP

Pan Fried Scallop | Corn Consommé | Corn Puree | Sweet Corn | Coriander Oil

FOIE GRAS

Pan Seared Foie Gras | Rhubarb Confit | Roasted Pistachio
Pickled Mustard Seed | Raspberry Gel | Roselle Sauce

TOMATO

Organic Tomato | Dried Tomato | Tomato Bonbon | Basil Oil
Fermented Tomato Jelly | Yuzu Gel | Burrata Ice Cream

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MAIN COURSE

TURBOT

Poached Turbot | Champagne Sauce | Pea | Pea Puree | Grape
Add Caviar 10 g. +1,000

WAGYU BEEF

Grilled Wagyu Beef | Broccolini | Girolle Mushroom
| Jerusalem Artichoke | Beef Jus

RAVIOLI

Vegetable Ravioli | Truffle Sauce

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DESSERT

DUTCH APPLE CAKE 2.2

Chocolate Mousse | Orange | Yuzu | Caramel | Almond Sable | Tuille

FOREST MUSHROOM

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

DUTCH CHEESE

2,800

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