

# Savelberg & Experience

## AMUSE BOUCHE

Tomato | Crème Fraîche | Trout Roe  
Crab Pearl | Black Pepper Gel | Tom Yum powder  
Macaron | Foie Gras | Truffle  
Cucumber Brunoise | Cucumber Granita | Ginger Yogurt Foam

## BLUE CRAB

Blue crab | Cucumber | Burrata | Yuzu | Melon Sorbet

OR

## FOIE GRAS

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

## SCALLOP

Pan Fried Scallop | Pumpkin Purée | Apricot | Pumpkin Seed Vinaigrette

## TURBOT

Poached Turbot | Fennel | Shine Muscat Grape | Salicornia | Trout roe  
White Wine Sauce

## LANGOUSTINE

Pan Seared Langoustine | Sweetbread | Pomelo salad | Citrus Ponzu

## ANJOU PIGEON

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

OR

## OMI WAGYU A5

Grilled Omi wagyu Beef | Jerusalem Artichoke | Broccolini | Pearl onion  
Beef Jus  
Extra 700 B

## DUTCH APPLE CAKE 2.2

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

OR

## MANGO

Mango | Vanilla Mousse | Passionfruit Cremeux  
Jasmine tea foam

4,850

## 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

# Vegetables Menu

## AMUSE BOUCHE

Tomato | Black Olives | Capers  
Potato Herbs | Black Pepper Gel | Tom Yum Powder  
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 | Strawberry | Strawberry Vinaigrette | 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  
Crab Pearl | Black Pepper Gel | Tom Yum powder  
Macaron | Foie Gras | Truffle  
Cucumber Brunoised | Cucumber Granita | Ginger Yogurt Foam

### STARTER

### SCALLOP

Pan Fried Scallop | Pumpkin Purée | Apricot | Pumpkin Seed Vinaigrette

### BLUE CRAB

Blue Crab | Caviar | Cucumber  
Burrata | Yuzu | Melon Sorbet

### TOMATO

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

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### MAIN COURSE

### PICANHA OMI WAGYU A5

Grilled Picanha Omiwagyu Beef | Jerusalem Artichoke | Broccolini  
Pearl onion | Beef Jus

### QUAIL

Quail Rouleau | Foie Gras | Truffle | Cabbage Roll | Epoisses  
Pomme Purée | Cranberry Jam | Truffle Jus

### RAVIOLI

Vegetable Ravioli | Truffle Sauce

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### DESSERT

### DUTCH APPLE CAKE 2.2

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

### FOREST MUSHROOM

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

### DUTCH CHEESE

2,800

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