

Savelber& Experience

AMUSE BOUCHE

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

ANDAMAN BLUE CRAB with ROYAL OSCIETRA CAVIAR

Blue crab | Avocado | Royal Oscietra Caviar | Parmesan Crisp

TRUFFLE TART

Black Truffle (Tuber Melanosporum) | Potato | Onion Compote

LANGOUSTINE of DENMARK

Pan Seared Langoustine | Sweet and Sour Vegetables
Swiss Chard | Yuzu Beurre Blanc

NORTH SEA TURBOT

Turbot | Zucchini Flower | Lobster Mousse | Lobster Bisque

FRENCH QUAIL

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

or

OMI WAGYU A5

Grilled Omi wagyu Beef | Jerusalem Artichoke | Broccolini | Pearl onion
Beef Jus
EXTRA 800 B

MADAGASCAR VANILLA

Madagascar Vanilla Ice Cream | Panettone

AUSTRALIAN CHERRY

Cherry Mousse | Cherry Brunoise | Pistachio

5,400

Extra Menu

FABERGÉ EGG

Royal Oscietra Caviar | Crème Fraîche | Blini | Leek | Potato Cream
15g. 1,900 / 30g. 3,500

CAVIAR LANGOUSTINE

Royal Oscietra Caviar | Pan Seared Langoustine | Crème Fraîche
Blini | Spinach
10g. 2,400

MACARON CAVIAR

Royal Oscietra Caviar | Crème Fraîche | Macaron
10 g. 1,500

Vegetables Menu

AMUSE BOUCHE

Tomato | Crème Fraîche | Basil oil
Macaron | Crème Fraîche | Tarragon | Chive
Potato Pearl | Black Pepper Gel | Tom Yum powder
Cucumber Brunoise | Cucumber Granita | Ginger Yogurt Foam

TOMATO

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

FIG

Fresh Fig | Fig Compote | Caramelized Walnut | Port wine | Mari gold
Goat cheese

JERUSALEM ARTICHOKE

Grilled Jerusalem Artichoke | Different Texture of Artichoke

LEEK

Grilled Leek | Citrus Ponzu | Pistachio

POTATO MILLEFEUILLE

Potato Millefeuille | Truffle (Tuber Melanosporum) | Beurre Blanc

MADAGASCAR VANILLA

Madagascar Vanilla Ice Cream | Panettone

FOREST MUSHROOM

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

4,000

Extra Menu

DUTCH CHEESE

850



3 Courses Menu

AMUSE BOUCHE

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

STARTER

FOIE GRAS

Pan Seared Foie Gras | Fig | Caramelized Walnut | Port wine
Mari gold

ANDAMAN BLUE CRAB

Blue crab | Avocado | Royal Oscietra Caviar

TOMATO

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

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MAIN COURSE

FRENCH QUAIL

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

NORTH SEA TURBOT

Turbot | Zucchini Flower | Lobster Mousse | Lobster Bisque

POTATO MILLEFEUILLE

Potato | Truffle (Tuber Melanosporum) | Beurre Blanc | Chives

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DESSERT

AUSTRALIAN CHERRY

Cherry Brunoise | Cherry Mousse | Pistachio

MANGO

Fresh Mango | Vanilla Mousse | Passionfruit Cremeux
Jasmine Tea Foam

DUTCH CHEESE

3,200

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