

Savelberg & 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

HAMACHI (PACIFIC YELLOWTAIL)

Hamachi | Citrus Ponzu | Yuzu | Horseradish

or

FABERGÉ EGG

Veal Tartare | Royal Oscietra Caviar | Crème Fraiche | Apple | Shallot

SCOTTISH KING SCALLOP

King Scallop | Carrot | Snap Peas | Clementine | Vanilla Oil

CANADIAN LOBSTER

Lobster | Williams Pear | Watercress | Lobster Jus

NORTH SEA TURBOT

Turbot | Miso Eggplant | Shiso Beurre Blanc | Eggplant Mousse

GUINEA FOWL

Charcoal Grilled | Stuffed Morel | Truffle Mousse | Parsnip Puree
Baby Kale | Pickled Onion | Perigord Truffle Jus

or

OMI WAGYU A5

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

LYCHEE GRANITE

Lychee Granite | Raspberry Coulis | Vanilla

STRAWBERRY

Fresh Strawberry | Elderflower Mousse | Strawberry Ice Cream
Strawberry and Basil Sauce

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

FIG

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

ONION

Onion Royale | Morel Mushroom | Peas | Morel Sauce

JERUSALEM ARTICHOKE

Grilled Jerusalem Artichoke | Different Texture of Artichoke

LEEK

Grilled Leek | Citrus Ponzu | Pistachio

POTATO MILLEFEUILLE

Potato Millefeuille | Truffle (Tuber Melanosporum) | Beurre Blanc

LYCHEE GRANITE

Lychee Granite | Raspberry Coulis | Vanilla

STRAWBERRY

Fresh Strawberry | Elderflower Mouse | Strawberry Ice Cream
Strawberry and Basil Sauce

4,000

Extra Menu

DUTCH CHEESE

850



4+ Courses Menu (Lunch)

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

SCOTTISH KING SCALLOP

King Scallop | Fermented Carrot | Clementine | Pea

HAMACHI (PACIFIC YELLOWTAIL)

Hamachi | Citrus Ponzu | Yuzu | Horseradish

FIG

Fresh Fig | Fig Compote | Caramelized Walnut | Port Wine
Mari Gold | Goat Cheese

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MAIN COURSE

GUINEA FOWL

Charcoal Grilled | Stuffed Morel | Truffle Mousse | Parsnip Puree
Baby Kale | Pickled Onion | Perigord Truffle Jus

NORTH SEA TURBOT

Turbot | Miso Eggplant | Shiso Beurre Blanc | Eggplant Mousse

POTATO MILLEFEUILLE

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

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LYCHEE GRANITE

Lychee Granite | Raspberry Coulis | Vanilla

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DESSERT

STRAWBERRY

Fresh Strawberry | Elderflower Mousse | Strawberry Ice Cream
Strawberry and Basil Sauce

FOREST MUSHROOM

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

DUTCH CHEESE

3,200

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